



## *Herb & Spice* *Bowl food Menu 2012*

**Herb & Spice** has now been established for nearly 14 years, providing quality, individual menus and excellent service, whatever the occasion.

We work on the principle of tailoring an event to exactly what our client needs, wherever and whenever they want it. No event is too small, too large, or too difficult for us to cater for.

Our menus are merely an outline of what we can offer, and can be adapted to all tastes, dietary requirements and, most importantly, to your budget. We believe all our menus to be unique, fresh & imaginative.

We cater for Business Lunches, Family occasions (Buffets & Dinner Parties) Weddings, Christenings, Marquee Events, Corporate Hospitality or whatever the occasion.

All food is freshly prepared in our kitchens by highly qualified Chef's using the highest quality ingredients, sourced where possible from local suppliers. We also do our bit for the environment and re-cycle all accepted packaging!

Our service is convenient, friendly and easy to use. We provide exceptional service and our 100% commitment to you starts the moment you contact us. We promise to work with you every step of the way.



# Bowl food Menu Selection

Bowl food is a great alternative to a traditional buffet and also works fantastically well when paired with Canapés.

Food is served in small bowls and is designed to be eaten standing up, making this option the perfect solution to offering your guests something a little more substantial to either follow a Canapé reception or by itself.

Our Chef's are always delighted to create a bespoke menu in line with a specific theme or region.

**For a small taster of the bowl food options available please see below:  
We have an extensive selection of Canapés to choose from to supplement your chosen bowl food; menu's are available on request.**

## Hot Options:

### Creamy Chicken Smoked Bacon & Leek Casserole

Succulent pieces of Chicken baked with Smoked Bacon, Leeks in a White Wine Cream sauce with Fluffy Mash

### Thai Red Seafood Curry

Selection of Fresh Seafood Cooked in Exotic Thai Spices on Fragrant Jasmine Rice

### Beef & Guinness Casserole with Potato Pancakes

Tender pieces of Beef, cooked with Carrots, Parsley, Turnip & Potato Stewed in Dublin's finest thick Gravy

### Mini Fish & Chips served in a cup

Fresh Cod Fillets in a Light and Crispy Beer Batter served with Hand-cut Chips, Homemade Tartare Sauce & Lemon Wedge

### Thai Green Chicken Curry

Pan-fried Chicken cooked in exotic Thai spices served with Fragrant Jasmine Rice

Chicken Rogan Josh or Chicken Korma  
Indian classics dishes authentically made

Rogan Josh – Tomato based  
Korma Creamy – Coconut based

### Carbonnade de Boeuf

Finest Beef sautéed with Shallots & Mushrooms served with a Rich Red Wine & Mustard Sauce

*All prices are exclusive of VAT @ 20%*

Traditional Home-made Meat & Potato Pie

Moroccan Lamb Tagine

Diced Lamb cooked slowly with Apricots, Tomatoes, and Fresh Cumin & Coriander,  
with a Lemon & Pomegranate Cous-Cous

Goats Cheese, Spinach, & Wild Mushroom Filo Parcels (v)

Goats Cheese, fresh Spinach, in a creamy White Wine Sauce wrapped in Filo

Thai Vegetable Curry (non spicy- but very tasty) (v)

Lemon Grass, Coriander, Chillies, Coconut Milk, Courgettes, Pimentos & Okra served  
on fragrant Jasmine Rice

Greek Vegetarian Mousakka (v)

Mediterranean Vegetables baked in Garlic, Olive Oil, served in a tasty Tomato Sauce  
layered between Aubergines & Roasted Potatoes topped with White Wine & Feta  
Cheese Sauce

Wild Mushroom & Parmesan Risotto (v)

Creamy wild Mushrooms, Garlic, Parmesan, sautéed Onions & cracked  
Black Pepper

Luxury Seafood Pie

Smoked Haddock Prawns, Cod & Salmon with a Creamy Leek & Cheese Sauce  
Topped with a Fluffy Mash

*Cold Options:*

Griddled Asparagus Spears (v)

With Lemon and Honey Dressing, Finished with Parmesan Shavings

Greek Salad (v)

Traditional Greek Salad made with Vine-ripened Plum Tomatoes, Cucumber, Black  
Olives, Red Onions, Fresh Coriander & our Finest Feta Cheese

Smoked Chicken Caesar Salad

Cheshire Smokehouse Chicken Breast with Crispy Cos Lettuce, Fresh Parmesan  
Shavings, Croutons, & our Homemade Caesar Dressing

Poached Salmon & Noodle Hoi Sin Salad

Julienne of Vegetables with a Hoi Sin Sauce & Lemon Grass, mixed with Crispy  
Noodles & Topped with Poached Salmon

*All prices are exclusive of VAT @ 20%*

Seared Tuna Nicoise Salad  
Seared Yellow Fin Tuna with Mixed Leaves, Green Beans, Boiled Egg, Olives & Vine-ripened Tomato tossed with a Light Vinaigrette

Chicken, Bacon & Basil Terrine  
Served with a Red Onion Chutney and Mixed Leaves

Goats Cheese & Roasted Mediterranean Vegetable Salad (v)  
Roasted Mediterranean Vegetables served on a bed of Saffron Rice topped with Goats Cheese & drizzled with a Garlic & Olive Oil dressing

Honey & Mustard Glaze Grilled Salmon  
With Roasted Fennel & New Potato Salad

### *Bowl food Pricing (per person)*

**Make a selection of 4 @ £8.95 + Vat per person**

**Make a selection of 5 @ £10.95 + Vat per person**

**Make a selection of 6 @ £12.95 + Vat per person**

**Make a selection of 7 @ £14.95 + Vat per person**

**Hot bowl food will require a Chef to finish preparation on site at an additional cost of £35.00 + Vat per hour**

See below for sample menus combining Canapés and Bowl food options.

*All prices are exclusive of VAT @ 20%*

# Sample Menu's

We are committed to utilising local suppliers and produce; this has inspired us to create two contemporary British Canapé and bowl food menu options.

## *British Themed Canapé and Bowl food Menu 1*

### **Bite-sized Canapés**

Cocktail Rusholme Tikka Masala Chicken Skewers  
With a Mint Yoghurt Dip

*'Cheshire Smokehouse'* Smoked Salmon & Cream Cheese Blinis

Marinated Cheshire Fillet of Beef on Tiny Herb Scone with a Horseradish Mayonnaise

Crisp Cheese Tartlet with Quails Egg, Chive Mayonnaise & Roast Tomato

Spinach & Cream Cheese Roulades (V)

### **Bowl Food**

Curry Mile Lamb Rogan Josh and Basmati Rice

Cocktail Red Cheshire Cheese & Onion Pie (V)

Shepherds Pie

Cheshire Minced Beef cooked with Fresh Thyme & Locally Produced Vegetables  
Topped with Potato & Parsnip Mash  
Served with Beet Relish

*All prices are exclusive of VAT @ 20%*

*British Themed Canapé and Bowl food Menu 2*

**Bite-sized Canapés**

Miniature Potted Shrimp

Crumbly Lancashire Cheese & Pickle topped Crostini (V)

*‘Tatton Park’* Venison Loin with Fig Puree & Wild Watercress

Griddled Asparagus with Celery Salt & Tarragon Dip (V)

China Town Dim Sum Selection

**Bowl Food:**

Mini Fish & Chips

Fresh Cod Fillets in a Light & Crispy *Boddingtons* Batter with Hand-Cut Chips

Lancashire Hot-Pot

Served in Small bowls & topped with Red Cabbage

Cheshire Cheese & Leek ‘Sausages’ & Mash  
with Rich Onion Gravy (V)

*All prices are exclusive of VAT @ 20%*