

flair

CATERING & EVENTS



Bowl Food

Meat Dishes:

Grilled Sirloin on Crushed New Potato, Grilled Mushroom & Béarnaise Sauce
Beef Fillet Strips in a Creamy Madagascan Pepper Sauce with Mushroom & Baby Onion
Grilled Beef Fillet with an Herb Crust & Red Wine Jus on Wilted Spinach
Braised Beef Shin off the bone on Risotto Milanese and Gremolada
Beef in Oyster Sauce with Green Pepper & Coriander on Jasmine Rice
Beef Strips in a Bengal Beef Curry Sauce on Jasmine Rice with Coriander Salsa
Red Wine & Cumin Braised Lamb Shoulder on Oven Roast Carrot Puree

Chicken Dishes:

Baharat Grilled Chicken Thigh on Potato & Leek Sautee with Smoked Paprika Aioli
Green Thai Chicken Curry with Sweetcorn & Coriander on Jasmine Rice
Red Wine & Mushroom Braised Chicken of the bone with Oregano on Basmati Rice
Chicken Parmigiana with Roast Pepper on Crushed New Potato
Creamy Chicken, Broccoli & Cashew Risotto

Vegetarian Dishes:

Creamy Broccoli & Pea Risotto with Fennel Seed & Almond
Butternut Ravioli with Burnt Sage Butter & Cream Cheese
Grilled Aubergine in Napolitano with Parmigiana Gratin

Salad Bowls:

Sesame Chicken Poke Bowl with Pineapple, Cucumber, Avocado, Black Rice & Wasabi Mayo
Ginger Glazed Prawn Poke Bowl with Paw Paw, Cucumber, Carrot, Red Cabbage & Thai Chili Mayo
Avocado & Black Rice Poke Bowl with Toasted Sesame, Red Pepper, Pineapple & Pickled Ginger (V)
Blue Cheese Salad with Oven Roast Beetroot, Red Wine & Cinnamon Poached Pear (V)
Roast Dukkah Butternut Salad with Spring Onion, Vine Tomato, Cucumber, Feta & Herb Dressing (V)
Watermelon & Feta Salad with Minted Yoghurt Dressing (V)