

MERCHANT TAYLORS'



Bowl Food Menu

2018 - 2019

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3 savoury items and 1 dessert per person £33.50 plus VAT

MENU 1

Fish pie

Moroccan spiced lamb with dates and merguez sausage

Ravioli of basil and ricotta cheese with tomato sauce (V)

MENU 2

Splendour Ale braised beef with mushrooms and fondant potato

Paella with lobster sauce

Braised haricot beans with globe artichoke, spinach and Pecorino cheese (V)

MENU 3

Scottish salmon and prawn casserole with tomato, potato and basil beurre blanc

Cumberland sausage, parsley mash and caramelized onion sauce

Gruyere cheese beignets with creamed leeks and olives (V)

Food Allergies and Intolerances - please speak to your Sales and Event coordinator regarding the allergens which will be present within your chosen menu.

All prices subject to VAT and on a per person basis

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MENU 4

Venison casserole with roast pumpkin and pancetta

Arbroath smoked haddock and shrimp smokies

Asparagus, pea, broad bean and lemon risotto (V)

MENU 5

Bubble and squeak cake with sauté scallop and chive butter sauce

Saag gosht lamb with spinach, fenugreek and garlic

Penne with wild mushroom, rocket and parmesan (V)

MENU 6

Braised mutton shepherd's pie

Garam masala chicken with lemon yoghurt and rice pilaf

Roast vegetable saffron couscous with tomato sauce and broad bean purée (V)

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MENU 7

Braised pork cheek with celeriac and apple mash and white wine jus

Ragout of Cornish lamb with roast vegetable couscous

Ravioli of porcini mushroom with tomato and basil butter sauce (V)

MENU 8

Roasted snapper with chorizo risotto and citrus sauce

Thai red chicken curry with jasmine rice

Vegetable dim sum with stir fry noodles (V)

MENU 9

Vietnamese pork noodle soup

Korean style lamb keema with rice

Wild mushroom filo parcel with ricotta cheese and pesto (V)

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DESSERT

Wild strawberry and basil panna cotta

Coffee and praline millefeuille

Crème brûlée

Fresh fruit salad with sorbet

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SERVICE STAFF

For all functions where service is required and to maintain our high level of service, we need to call upon additional staff. **Our service rates are as follows:**

- **£17.50 plus VAT** per hour per staff member until 12:00am.
- **£21.50 plus VAT** per hour per staff member after 12:00am and on Saturdays.
- For events finishing after 11:00pm, there is a late night cover charge of **£450.00 plus VAT** per hour, including staffing.

The number of staff required will be dependent on the style of your event and your final numbers.

Our Events team will advise you of the approximate cost whilst organising your event.



SUSTAINABILITY

All prices quoted are on a per person basis and are subject to VAT at the current rate.

Merchant Taylors' Catering Ltd reserve the right to amend prices as a result of influences beyond our control.

Dishes may contain, directly or indirectly, nuts or nut products.

Only responsibly-sourced fish and shellfish, fished in sustainable ways including responsible aquaculture, are used in our menus.