



Bowl food menus

As a leading caterer in the industry, Chester Boyd are renowned for our outstanding food and our team of dedicated chefs along with our carefully selected suppliers will create inventive lively menus offering an extensive selection of fresh vibrant and seasonal dishes using the very finest ingredients.

We are passionate about food which shows in our cutting edge contemporary cuisine to our classic traditional favourites.

Bowl Food is a unique food service style that comprises of delicious mini main course dishes easily eaten with forks and served in white china rice bowls.

Mini desserts are served in glasses and eaten with tiny coffee spoons.

Bowl food is served from trays by our waiting staff who circulate amongst your guests – buffet stations are a thing of the past!

Our Bowl Food menus are priced from £32.75 exclusive of VAT for five bowls providing flexibility for all budgets additional bowls at £6.55 exclusive of VAT.

Chester Boyd will not knowingly use GM ingredients. Some of our dishes contain nuts. If you have a food allergy or require specific dietary requirements please ask for further details.

Bowl food menus

Cold

Asian Chicken

Char-grilled Asian chicken, bok choy and spiced aioli

Orzo Pasta (V)

With piquillo peppers and crumbled gorgonzola

Oriental Prawns

with chilli and coriander noodles

Teriyaki Salad

with kim chee salad

Chilli Squid

tossed with soba noodles, ginger and soy

Goats Cheese (V)

pepperonata and fresh herb salad

Asparagus and Feta (V)

with kalamata olives and crispy pasta

Chicken and Shallot Terrine

served with home made piccalilli

Seared Tuna

pad thai salad and chilli dressing

Crab Pennette

salad of pennette, crab, basil and sun-blushed tomatoes

Smoked Duck

celeriac and mache salad, mandarin dressing

“Wrekka” Prawns

marinated prawns with chilli udon noodles

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Cold

Crab

flakes of white crabmeat mixed with avocado salad and citrus dressing

Ham Hock Terrine

with home pickled baby onions

Smoked Trout Terrine

chunky egg mayonnaise salad watercress emulsion

Char-Grilled Chicken Caesar

with cos lettuce and foccacia croutons

Roasted Mediterranean Vegetables (V)

with tabbouleh salad

Blackened Salmon

with sticky sushi rice and coriander dressing

Summer Pea Soup (V)

finished with thick dill cream

Smoked Chicken

with mango and oyster mushroom salad

Beetroot Cured Salmon

on new potato and shallot salad

Classic Smoked Salmon

with gherkins capers and lemon

Panzella Salad (V)

with anchovies, black olives, tomatoes and peppers

Crayfish Raita

marinated crayfish, strips of cucumber with mint and lime yoghurt

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Hot

Coq Au Vin

chicken risotto cooked with red wine, button mushrooms and lardons of alsace bacon

Mushroom Ravioli (V)

with fresh porcini sauce

Spinach and Ricotta Tortellini (V)

tossed in extra virgin olive oil and basil

Chicken Tikka Pasanda

pilau rice and mini poppadums

Jerk Chicken

rice and gunga peas

Roast Cod

with red pepper fondue and basil oil

Cumberland Sausage

with chive mash and shallot gravy

Clam Chowder

classic thick broth with clams and vegetables

Curried Lentil Bisque (V)

mint crème fraiche

Thai Chicken Curry

on fragrant jasmine rice

Lamb Navarin

on parsley pomme puree

Chicken and Tarragon Sausage

garlic mashed potato and roast chicken jus

Seared Scallop

pan seared hand dived scallop on granny smith puree

Bowl food menus

Hot

Paella

fragrant saffron rice with chorizo and monkfish

Baked Red Mullet

served on olive oil mash with lemon and parsley gremolata

Ham Hock and Pea Risotto

flaked ham hock, petit pois and shaved parmesan

Red Mullet Broth

with flakes of cornish crabmeat

Pan fried Sea Bass

with baby spinach finished with a beetroot reduction

Smoked Chicken

with gnocchi and truffle oil

Steak and Ale Pie

with cheddar mash

Chicken and Shitake Pie

on creamed potatoes with spring onion

Smoked Salmon Croquette

served with mushy peas and drizzled with lobster oil

Thai Chicken Broth

with shallot, chilli and ginger

Cep Risotto (V)

with truffle oil and fresh parmesan

Vegetable Paella (v)

fragrant saffron rice with artichoke and sun-blush tomato

Cheddar Croquette (V)

served with mushy peas and chive dressing

Bowl food menus

Dessert

Plates

Sticky Toffee Pudding

served with warm toffee sauce and clotted cream

Chocolate and Orange Cheesecake

candid orange and grand marnier syrup

Pavola Twist

with passion fruit cream, crushed raspberries and meringue tubes

Bowls

Apple Crumble

served with home made custard

Profiteroles

filled with vanilla crème patissier and hot chocolate sauce

Macerated Berries

with lime scented crème fraiche

Shots

Smashed Meringue Sundae

with raspberries and vanilla cream

Knickerbockers Glory

the classic childhood dessert, layered with vanilla ice cream and fresh fruit, finished with whipped cream and a cherry on top!

Chocolate and Honeycomb Mousse

made with valrhona chocolate and home-made honeycomb

Cups

Granita

frozen strawberry and elderflower granita with strawberry crisps

Brulee 'Cassis'

rich blackcurrant crème brulee served with toasted hazelnut biscotti

Strawberry and Bubblegum Shake

thick milkshake topped with popping candy and bubblegum strands

£30.75 exclusive of VAT for 5 bowls
Additional bowls charged at £6.15 per bowl