

**Gourmet Bowl Food Menu – 2019**

***150- 250 Guests- €9pp plus VAT- 1 x bowl pp***

***150 – 250 Guests- €12pp plus VAT- 2 x bowls pp***

***100-149 Guest- €14.50pp plus VAT- 2 x bowls pp***

***50- 99 Guests- €20pp plus VAT- 2 x bowls pp***

**Gourmet Bowl Food Selection- Please choose 2 plus a silent vegetarian option**

Red wine braised pulled lamb shank on Moroccan couscous

Creamy Thai Red Chicken Curry scented with lemongrass and coriander, coconut rice

Beef Bourgignon with button mushrooms, creamy mash

Oriental Beef with crunchy oriental vegetables, sesame and soy noodles

Sweet potato and Chickpea korma, coconut rice (V)

Oriental Vegetables with sesame & Soy Noodles (V)

Roasted Pork Belly slices with star anise and scented apple, colcannon mash

Crispy Shredded Duck & Raspberry Rocket Salad, balsamic dressing – served chilled

Vegetable & chickpea Tagine (Vegan)

Marrakech tagine (Vegan)

Spiced Ethiopian stew (Vegan)

Piri Piri Vegetable stew (Vegan)

Vegetable laska with vermicelli noodles (Vegan)

Mexican beans served with rice (Vegan)

Caribbean vegetables with coconut rice (Vegan)