



Bowl Food is very popular at St Johns House. Bowl foods are a substantial and stylish alternative to canapés, small but perfectly formed, bowl food dishes are a perfect middle way between canapé and a full formal dinner. Bowl food is served in ceramic bowls and designed to eat standing up. Below are some examples

Meat Bowls

Wild boar & apple sausages with a chive mash and redcurrant gravy
Curry butter chicken, candied chilli, mini poppadum's and sticky rice
Shredded confit of duck on crisp roasted seasonal vegetables served with a plum jus
Roasted lamb rump, minted new potatoes, braised leeks and a rosemary gravy
Thai chicken curry
Cottage pie
Sweet and sour chicken with rice
Lamb Tagine, mint yogurt, flatbread
Blade of Beef Bourignon, and mash
Roast chicken, champagne and mushroom sauce, saute potato
St Johns Lasagne
Slow cooked beef Chilli con carne, chive sour cream

Fish Bowls

Sweet and sour prawns with noodles
Prawn and Hot smoked salmon cocktail
Organic Salmon, with pesto and pecorino, wild rice
Organic salmon with chorizo and saute potato with rosemary
Luxury fish pie - smoked haddock, prawn, salmon and spinach topped with cheesy mash
Scallop, pea puree, fried chorizo and rich port glaze, saute potatoes
King Prawn Bhuna



ST
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Vegetarian Bowls

Penne pasta tossed in a tomato reduction with baby artichokes, black olives and basil

Homemade butternut squash lasagne, sage butter

Chick pea and root vegetable tagine on couscous finished with coriander and fresh chilli

Pea and feta risotto

Salad Bowls

Pear and walnut salad, stilton

Mackerel and Beetroot salad

Seared rare tuna rolled in white and black sesame seeds with salsa verde

Poached salmon on crushed new potatoes tossed in a lemon and watercress mayonnaise

Dessert Bowls

Traditional Tiramisu

White & dark chocolate mousse with a Cointreau sponge

Traditional Eton mess

Seasonal fruit salad with Greek yogurt, honey and passion fruit

Lemon posset with blackberry compote

Spiced apple crumble

Sherry trifle