

# BOWL FOOD

We suggest choosing three to five bowls, tailored to the specific event, while your guests stand and mingle. A taster menu experience in a less formal style, ideal for birthday celebrations and events alike. If desired, add our desserts to elevate the experience even further. Our chefs can create bowls to suit dietary requirements, if required for any individual guest.

## **Ras el Hanout Lamb**

Jewelled Cous Cous, Harissa Spiced Tomato Sauce

## **Mezze Plate**

Charcuterie, Squash Hummus, Olives & Blush Tomato, Flatbread

## **Thai Chicken Penang**

Charred Peppers, Sticky Jasmine Rice

## **Sticky Korean Beef**

Coriander & Chilli Noodles

## **Salmon, Cod & Prawn Fishcake**

Tartare Sauce, Thrice Cooked Chips

## **Tandoori King Prawns**

Black Lentil Dhal, Paratha Bread

## **Treacle Glazed Short Rib**

Smoked Butter Mash, Stout Gravy

## **Punjabi Samosa**

Tamarind Chutney, Mint & Coriander Yogurt

## **Truffle & Pecorino Risotto**

Garlic & Lemon Crispy Focaccia Crumbs

## **Salt & Pepper Belly Pork Slider**

Rainbow Slaw

## **Lamb Shank Cawl**

Black Bomber Rarebit Crumpet Soldier

## **To Finish**

Miniature Lemon & Raspberry Tarts  
Treacle Toffee Brownies  
Pate de Fruit

 = Vegan, GF = Gluten Free, V= Vegetarian, \* = Vegan Option Available

Please find our Hygiene rating here: [www.scoresonthedoors.org.uk/business/wild-garlic-event-catering-lly-wrexham-1461759.html](http://www.scoresonthedoors.org.uk/business/wild-garlic-event-catering-lly-wrexham-1461759.html) Please note we cannot guarantee that any of our dishes are allergen free, if you have any food allergies or intolerances, please speak to any of our team.

