

Bowl food Menu

# Beef & Ale Casserole

£4.50 each

Prime Steak Chunks in dark Ale and Mustard Sauce with Button Mushrooms and Onions

## Chilli & Rice

A traditional Mexican Beef Chilli with Kidney Beans, Tomato and Jalapeno Peppers accompanied with Tortilla Chips and Rice

#### **Moroccan Lamb**

Tender Leg of Lamb, Sun Dried Apricots, Chickpeas, Mint, Chilli and Tomatoes with a medley of Grains to include Cous Cous and Bulgar Wheat

#### **Traditional Irish Stew**

Tender Lamb with Pearl Barley, Cabbage, Carrots and Potato

## Thai Chicken & Fragrant Rice

Fillet of Chicken with Lemongrass, Ginger, Sweet Chilli and Coriander, served with Jasmine Rice and Prawn Crackers

## **Chicken & Mushroom Forestiere**

Variety of Forest Mushrooms, Chicken and Bacon cooked in an Herb and White Wine Cream Sauce and Wild Rice

## Chicken Kashmiri

An Aromatic spiced Chicken Dish with Mango, Lime, Chutney and Pappadums

#### Sausage & Mash

Hot Butchers Bangers with creamy Chive Mash and Mustard Pickle

# **Homemade Fishcakes and Pea Mash**

Homemade fresh Salmon and Chive Fishcakes served on crushed Potato and Garden Pea Mash, with Onion and Dill Mayonnaise

### Fish Pie

 ${\sf Cod\ \&\ smoked\ Haddock\ in\ a\ Parsley\ \&\ Spring\ Onion\ Sauce,\ topped\ with\ fluffy\ Mash\ and\ Grated\ Cheese}$ 

# **Vegetable Vindaloo**

Fresh Vegetables and Chickpeas in a hot and spicy Curry, served with Bread Stick

# **Mushroom Stroganoff**

Field Mushroom, Onions and Tarragon in a Cream and Brandy Sauce, with Garlic Crosstini

## **International Cheese Platter**

With Nuts, Crackers, and assorted Breads

**Assorted Chocolate Sweets and Mince Pie**