

food envy

©

Bowl food menu

Costs based on a full delivery service, of pre prepared, food, ready for the client to cook, or heat through.

Prices start from (see below) and are inc vat.

For a chef to attend, to prep, cook, serve and clear, £30 pr hr will be charged. And there is a minimum spend of £285 for this service.

(delivery and collection fees, dependent on address, please enquire)

Minimum number of guests 15

£7.50 for 1 choice pr hd

£11.50 for 2 choices pr hd

£14.50 for 3 choices pr hd

Lamb

Warm spiced pulled lamb with pomegranate, mint, and tzatziki

or

Slow cooked pulled Greek shoulder of lamb

or

Moroccan lamb tagine

or

Lamb koftas

with

Pearl barley, roasted butternut squash and toasted pumpkin seeds

Pak choi and avocado salad

Fish

Cajun spiced roasted salmon fillet with a lemon and dill yoghurt

or

Baked cod fillets with olive tapenade

or

King prawns with parsley, garlic and lemon
or
Macadamia and herb crusted fish goujons

with

Quinoa tabbouleh with fresh herbs
Spinach and sundried tomato salad

Chicken

Lemon and herb roast chicken breast with a pesto dressing
Or

Chicken and pomegranate Moroccan stew with coriander and
flaked almonds

or

Baked Mediterranean chicken with chorizo

or

Mexican chicken with coriander

with

Farro, and roasted Mediterranean vegetable salad
Rocket and pinenut salad

Beef

Rare beef thai salad

or

Beef Stifado

or

Beef goulash with mixed peppers and sour cream

or

Beef meatballs in a tomato sauce

with

Brown basmati rice with toasted pumpkin seeds
Courgette, kale and avocado salad

Pork

Slow cooked chipotle pork with guacamole

or

Stuffed Porchetta with salsa verde, and crispy parma ham

or

Pork satay with a RAW peanut thai dipping sauce

or

Balinese pork curry

with

Sweet potato wedges
Green salad with RAW courgettes and toasted pumpkin seeds

Vegetarian

A variation of any of the above chosen dishes & sides or

Baked aubergine parmigiana stacks

Red onion and goats cheese tartlet

Butternut squash, cannellini bean, lemon and fennel
gratin, with a garlicky herb granola crumble topping

Spinach and goats cheese ravioli with pesto
Mexican veggie goodness bowl
Creamy wild mushroom linguine

Dessert

£4.50 for 1 pr hd

£7.50 for 2 pr hd

Apple and berry crumble with homemade vanilla custard
Baked rhubarb with mascarpone and flaked almonds
Eton mess
Poached pear with cinnamon and mascarpone
Baked pineapple with meringue and mint, lime salsa
Bannoffie pie
Decadent chocolate brownie with double cream and raspberries
Baked plums with granola topped crumble and whipped cream
Fruit smoothie goodness bowl

For full t's and c's please enquire

We take a 50% non refundable holding deposit to secure the date, and the remaining 50% 1 week - 2 days prior to the event

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