

Dr. Bells Catering

Bowl food £7.00

HOT

MEAT

Free range chicken and leek pie served with creamy potato mash and steamed green vegetables.

Ayrshire pork belly, celeriac and bean casserole, served with celery and smoked paprika parmentier potato.

Buttery baked jacket potato loaded with scottish steak mince chilli, sour cream and topped with aged cheddar from isle of mull.

Pork and black pudding meat balls slowly cooked in rich tomato and caper sauce, served with penne pasta and tender stem broccoli, topped with shaved parmesan.

Braised lamb shoulder, smoked aubergine, chorizo and lemon stew, mint crushed persillade potatoes and pesto.

Pulled bbq brisket and sweet potato hash, smoky tomato salsa, barbecue sweet corn topped with crispy shallots.

Traditional beef stroganoff served with potato gnocchi, rich mustard sauce, button mushrooms and gherkins.

FISH

Sustainably caught fish pie, edamame bean and dill fricassee, aged mull cheddar and chive mash, baby watercress.

Caper and lemon potatoes topped with cod goujons and salt and pepper squid rings, dressed rocket leaves and drizzled with garlic aioli and fresh chillies.

Rice noodles with bean sprouts, sugar snaps and pak choi topped with teriyaki marinated salmon, cashew nuts and coriander shoots.

Smoked haddock mac & cheese, rich aged mull cheddar cheese sauce topped with scallions, slow roast cherry tomatoes.

Prawn and crayfish coconut laksa served with fragrant basmati rice, pickled red chillies, stir fried vegetables and won ton crisp.

Smoked haddock scotch egg served with fluffy mashed potatoes, steamed seasonal green vegetables and topped with buttery hollandaise sauce.

Hot smoked honey salmon niçoise, served with new boiled potatoes tossed in extra virgin olive oil, blanched green beans, black olives, boiled hens' egg, sun blushed tomatoes and provençale dressing.

VEG

Heritage carrots, raisins and apricots baked in tagine, served with curried black quinoa, kale and yogurt dressing.

Posh three cheese macaroni cheese with wild mushrooms, black truffle oil and topped with brioche herb crumb.

Red lentil, sweet potato and coconut dhal topped with chickpea fritters, red pepper and sweetcorn salsa, served with coriander naan bread.

Summer vegetable paella, roast peppers, artichoke hearts, black olives, sun ripen tomatoes and halloumi pan fried with paprika, thyme and lemon.

Cauliflower buffalo wings served with cajun dusted potato wedges, blue cheese dip and crunchy hoke made coleslaw.

Penne pasta tossed with arran blue and broccoli puree, topped with char grilled tender stem broccoli, toasted pine nuts and baby watercress.