



FULLER'S

MENUS

FOR WEDDINGS & FUNCTIONS



BOWL FOOD

Ideal for a stand-up drinks reception or an informal evening, these substantial bowls will surprise and delight your guests. Served in disposable biodegradable bowls, this menu offers a great alternative to a fork buffet.

We recommend 2 savoury and 1 pudding bowl

Meat Based

Bacon cassoulet, sourdough

Chicken tikka masala, rice, coriander

Grilled Owton's pork sausage, buttery mash, onion gravy

Steak, pressed potato, peppercorn sauce

Mini roast beef, roasted vegetables, cauliflower cheese ball, Yorkshire pudding, red wine gravy

Fish Based

Pan-roasted cod, braised lentils, salsa verde

Mini Fuller's Frontier-battered haddock and chips, tartare sauce, lemon

Plant Based

Tarka dahl, chickpea, coriander, flatbread (pb)

Aubergine and tomato ragout, herb salad (pb)

Wheat/Dairy Free

Vegan chilli, rice, guacamole (pb)

Pudding Bowls

Chocolate brownie, Chantilly cream (v)

Apple and cinnamon crumble, vanilla custard (v)

Molasses sticky toffee pudding, Chantilly cream (v)

Plant Based Pudding Bowls

Apple and pear crumble, almond anglaise (pb)

PRICING

3 bowls: £18 *per person*

Additional bowls: £6

Please ask us about hiring crockery for your bowl food service for a more premium experience.