



# DOCKYARD EVENTS

corporate | weddings | parties

The provenance of our ingredients is extremely important to us. That's why we source local produce and quality seasonal vegetables whenever we can, ensuring every dish we serve is at its freshest.



## Bowl Food Menu

Three bowls £20 / Four bowls £25 / Five bowls £30

All prices are excluding VAT and per person

### Warm Bowl Food

Hot spicy chilli prawns with egg noodles and Asian greens

Thai red chicken curry, Jasmine rice and micro coriander

Moroccan chicken tagine with an apricot and almond jewelled couscous

Mini porkies, mustard mash and caramelised onion gravy

Slow braised lamb in a Mary Rose ale and sweet potato mash

Miniature dockyard fish and chips, tartare sauce and caper popcorn

Catch of the day fish pie filled with cod fillet, prawns, smoked haddock, Applewood cheese and ciabatta crumb topping

Baby spinach and potato sag aloo with a sweet tomato chutney and baby naan (V)

Pumpkin risotto with Parmesan wafer (V)

### Cold Bowl Food

Blow torched mackerel salad with Romsey watercress, orange and fennel slaw

Crayfish and prawn cocktail with smashed avocado, chilli, lime, cucumber and coriander

Pulled roast chicken  
Caesar salad

### Mini Desserts

Lemon posset pots

Salted caramel  
chocolate tart

Fresh fruit kebabs

Please contact our events team for further information and bespoke quote on:

Tel: 02392 731552

[enquiries@dockyardevents.com](mailto:enquiries@dockyardevents.com)



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## Canapés Menu

Choose five canapés per person at £14.00 (per person excluding VAT)

Additional canapés at £2.40 (per canapé excluding VAT)

### Warm Canapés

Roast beef and horseradish mini Yorkshire pudding

Mini cocktail porkies filled with grain mustard mash

Filo pastry cup with tarragon and mushroom ragout (V)

Prawn coriander satay with lime and coconut dipping sauce

Smoked haddock and Welsh rarebit tartlet

### Cold Canapés

Home smoked chicken and mango pastry cup

Smoked Applewood cheddar with Mary Rose chutney (V)

Homemade blinis with mascarpone and Avrugá caviar

Rolled ham hock, quince and basil

Parma ham on ciabatta with shaved parmesan

Vegetable frittata with houmous and sun blushed tomato (V)

Salmon tartare with sweet red onion crème fraiche

Goat's cheese and Provençal roasted peppers served on ciabatta (V)

Smoked salmon lime tartare and mascarpone on a toasted bagel

Tiny black olive shortbread with parsley pesto and goats cheese (V)

Mini dill scones with smoked trout and horseradish cream

### Dessert Canapés

Chocolate dipped strawberries

Mini macaron selection to include raspberry, zesty lemon, chocolate, coffee and vanilla

Red berry smoothie shots

Mini brownie bites

Lemon posset pots

Mini dockyard mess

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