

Intimate Cuisine

Quality Caterer In London

BOWL FOOD

MEAT

- Caribbean curry mutton served with coconut rice & spring onion
- Jerk pork belly served with rice & peas and complimented with our in-house Jerk sauce
- Balinese slow-cooked pork with ginger, chilli and sweet soy sauce served with egg-fried rice
- Jamaican curry chicken served with steamed fragrant white rice
- Cumberland sausages with creamy mash and caramelised onion gravy
- Mini Italian meatballs with rich tomato sauce and rigatoni pasta & shaved parmesan
- Spiced coconut lamb served with pilau rice & creme fraise

FISH

- Sweet chilli king prawns served with egg-fried rice
- Pan-fried Escovitch fish, served with rice & peas.
- Sweet & spicy rum-glazed salmon, served with egg noodles & Bok choy
- Pan-fried teriyaki salmon with spring onion and fragrant rice
- Spanish cod stew with red peppers, paprika, chorizo and chickpeas served with roast new potatoes
- Sea bass with ginger and spring onions, sweet soy and sticky rice
- Cambodian monkfish curry served with creamy sweet potato & coriander mash

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VEGETARIAN

- Butternut squash & sage ravioli served with creamy mash shaved parmesan & basil oil
- Spicy cauliflower served with roast vegetable couscous & crème fresh
- Coconut curried lentils with tomatoes & ginger served with lemon & herb crushed new potatoes
- Moroccan spiced vegetable tagine & mixed herb couscous
- Thai butternut squash, spinach and pumpkin curry served with jasmine rice
- Linguine pasta with avocado, tomato & lime
- Mixed mushroom and cashew nut stroganoff served with wild rice

DESSERT

- Mango & coconut cheesecake served with a mixed berry coulis
- Malibu & sticky toffee carrot pudding served with fresh Chantilly cream
- Rum & raisin chocolate brownies served with ice cream & fresh strawberries
- Mango & papaya Eton mess served with almond shortbread & mixed berry coulis
- Passionfruit & lemon posset
- Pineapple & almond frangipani tartlets with guava jelly glazed
- Triple chocolate mousse served with lemon cream & amaretto crumb

Prices start from £34.00 a person based on a minimum of 30 guests to include a selection of 3 mini bowls and 2 mini desserts. All the necessary service equipment, crockery, cutlery and uniformed staff.

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