

FOOD BARS



Food Bars are a great & interactive way to enhance the food offering at your event. These are a few concepts we have recently created for our clients.

Liquid Nitrogen Ice Cream Bar

A fantastic way to treat your guests with ice cream made fresh in front of you with a twist. Our front man Charlie, whips up these cool treats from a bespoke bar with gadgets & clouds of nitrogen haze. Made from organic ingredients to create unique flavours like chocolate brownie & orange essence, mojito & our favourite port & stilton served on a cracker, plus many many more.

Meatball Bar

Capitalising on London's current obsession with meatballs we have created our very own take on the craze. The meatball bar serves three choices of meatballs such as: Dexter beef & horseradish, free range chicken & wild garlic & chickpea, feta & rosemary. Served in stylish small bowls guests can customise their bowl with their choice of bases including spring onion mashed potato or herbed rice & finally garnish it to their tastes with house made chilli oil & shaved parmesan.

Jamon Iberico Bar

Carved by our Master Carver, David Lagonell, in front of your guests this food bar provides not only theatre of the carving but the finest quality Jamon Iberico. Carefully selected, the 5J Acorn Fed Jamon Iberico is the 'king' of cured hams. Once the acorn hams have been cured in cellars, they go through a rigorous selection process to ensure that only the best pieces, which reach the most exquisite organoleptic standards & which offer unrivalled quality, are finally chosen to bear the '5J' label.

Sushi Conveyor Belt

Market fresh fish expertly prepared in front of your guests by our sushi chef & presented on small plates circulating on the conveyor belt. Guests can then help themselves to a wide selection of maki rolls, nigiri, sashimi & small dishes including Tuna tartare with avocado & sesame & Salmon tataki with pickled mooli & yuzu dressing.

the-recipe
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