

## Bowl Food 2014

### From the oven

#### M e a t

Thai Green Chicken Curry, Bok Choi & Wild Rice  
Tandoori Chicken, Pilaf Rice, Raita, Mango Chutney & a Poppadom  
Chicken, Chorizo & Saffron Paella  
Chicken, Leek & Tarragon Pie  
Spiced Chicken on Herbed Quinoa  
Steak & Mushroom Pie  
Hungarian Goulash served with Parsley Noodles  
Cottage or Shepherd's Pie  
Chilli Con Carne with Sour Cream, Guacamole & a Tortilla Crisp  
Persian Lamb, Pilaf Rice & Toasted Almonds  
Braised Lamb with Winter Vegetables & Pearl Barley  
Lamb Tagine with Feta, Coriander & Red Onion Cous Cous  
Slow-Cooked Lamb Shank with Seasonal Roasted Vegetables  
Lamb Korma, Basmati Rice and Fresh Tomato Chutney  
Braised Pork and Apple, Savoy Cabbage & Celeriac Mash  
Honey & Mustard Sausages on Creamy Mash with Onion Gravy  
Pancetta and Pea Risotto  
Warm Vietnamese Duck Salad with Glass Noodles  
Seared Duck with Orange, Soy & Ginger, Noodles & Spring Onions

#### F i s h

Salmon & Spinach on Fettuccini with Parsley  
Seafood Paella  
Fish Pie  
Thai Red Prawn Curry, Jasmine Rice & Coriander  
Smoked Haddock & Quails Egg Kedgeree  
Salmon, Puy Lentils & Baby Spinach with a Herb Yogurt Dressing

## Vegetarian

Moroccan Vegetable Tagine, Feta & Red Onion Cous Cous  
Spicy Dhal with Chargrilled Cauliflower  
Thai Green Vegetable Curry with Basmati Rice  
Wild Mushroom Risotto with Truffle Oil  
Wild Mushroom, Truffle & Sage Macaroni Cheese  
Ratatouille, Cous Cous & Gremolata  
Orzo Pasta with Basil Pesto, Sun-Blush Tomatoes & Goats Cheese  
Asparagus, Pea & Mint Risotto  
Roasted Aubergines & Tomatoes on Parmesan Polenta  
Butter Bean, Mushroom and Fontina Cheese Gratin

## Salads

### Meat

Chicken, Pak Choi, Glass Noodles, Soy & Ginger Dressing  
Duck, Pomegranates, Cashew Nuts, Hoi Sin Dressing  
Teriyaki Beef, Asian Slaw, Rice Noodles  
Chicory, Orange & Parma Ham, Toasted Hazelnuts

### Fish

Seared Tuna Niçoise  
Coconut & Cumin King Prawns, Wild Rice, Coriander Dressing  
Poached Salmon, Puy Lentils, Broccoli, Lemon Yoghurt Dressing

## Vegetarian

Roasted Mediterranean Vegetables, Bulgur Wheat, Baby Leaves, Feta  
Tuscan Bean Salad, Spring Herbs, Extra Virgin Olive Oil

## **pudding**

### From the Oven

Seasonal Fruit Crumble, Vanilla Mascarpone  
Thai Sticky Rice Pudding, Sliced Mango, Lime  
Brioche Bread & Butter pudding, Crème Fraîche

## **pudding**

### Chilled

Poached Rhubarb, Ginger Cream

Deconstructed Cheesecake: Biscuit Crumb, Mascarpone Quenelle & ...

Summer Berries *or*

Lemon curd *or*

Butterscotch Sauce, Toasted Flaked Almonds

White Chocolate & Raspberry Trifle

Passion Fruit Pannacotta

Summer Berry Pannacotta

Eton Mess: Meringue, Whipped Cream & ...

Summer Berries

Poached Pears, Chestnuts, Dark Chocolate Shavings

Roasted fresh figs, Honey & Crème Fraîche

(Seasonal)

White and Dark Chocolate Mousse, Chopped Hazelnuts

Citrus Soufflé, Fresh Raspberries, Lemon Curd Drizzle