



Bowl Food Menu
Spring Summer 2012

HOT DISHES

Meat

Loin of beef, truffle with creamed potato, grilled asparagus & watercress

Charred lamb, spiced miso aubergine, minted labneh and flatbread

Tartiflette, sautéed potato cooked with Reblochon, onions and crispy pancetta

Diots alpine sausages cooked in red wine and onions served with creamy polenta

Thai chili beef butternut squash curry on jasmine rice and fresh curry leaves

Macaroni cheese, cauliflower florets and crispy pancetta infused with thyme

Confit shoulder of lamb, ratatouille and olives

Roast spring chicken, wild mushrooms, broad beans and gnocchi, tarragon cream sauce

Chicken udon stir fry with tamarind, lime and palm sugar dressing, dried salted shrimps

Braised shin of beef, English mustard mash, pickled carrot

Braised haunch of venison, celeriac purée with redcurrant and quince

Roasted lamb rump, cauliflower hash brown, goats cheese and rioja

Braised pork belly, parsnip purée, braised apples, grain mustard and cider sauce

Garstung Blue sausages, sauté potatoes, sweet roast onions and grain mustard sauce

Lemon buttermilk braised chicken, cracked bulgur wheat, chargrilled leek
and roasted pumpkin

Charred Bavette, triple cooked maple parsnips, roast celeriac, bone marrow

Roasted spatchcock chicken, bois boudran, potato gnocchi, burnt broccoli

Potted duck, smoked crumpet bread, peach pickle

Lamb prosciutto, Burrata, grilled peaches, peach vinegar, rapeseed oil dressing

Lamb shawarma, butternut ketchup, chili pickle, cucumber and crispy shallots

Create burger, roast onion and horseradish mayonnaise with charred gherkin relish

Create hotdogs, crispy onions and jalapeno mayonnaise

Comte and Black Forest ham arancini, blue cheese sauce

Create sausage rolls with homemade brown sauce

Coq au vin, parsnip mash, forest mushrooms

Thai green chicken curry jasmine steamed rice

Fish

Poached sole, seashore vegetables, lobster bisque

Chargrilled prawns, feta, rocket and citrus salad with chickpeas and fennel cress

Teriyaki salmon, soba noodles, shiitake mushrooms with a soy and mirin dressing

Create fish pie, poached egg and gruyere cheese

Pad Thai prawns, udon noodles, chilli a create fish and chips confit potato
and tartare sauce

Octopus beignet, butterbeans, chorizo and sweet peppers with rouille

Barbecued Massaman mackerel, fresh cucumber, coriander and tomato salad

Grilled salmon, goats cheese creamed potato, grilled asparagus
and sauce vierge and toasted crushed peanuts

Baked Bream, garlic potatoes, hot pickled beetroot and a confit leek cream sauce

Fried haddock, crushed potato, creamed minted pea tartare sauce
and salt and vinegar powder, tempura scrapes

Confit salmon, roast salmon, dashi, pickled red onions, crisp rye bread
and cream cheese

Smoked cod, brandade charred sourdough, gherkins

Prawn tempura, Asian kimchee and 5 onion ash

Beer-battered monkfish cheek with smoked paprika mayonnaise

Yakatori salmon, Chinese leaf stir fry with mushroom soy

Vegetarian

Parmesan soufflé, confit beetroot and truffled sabayon

Crozet baked pasta shells with Tallagio, white wine and artichoke

Raclette semi hard Gruyere cheese baked and served
with grilled sour dough and watercress

Macaroni cheese, braised butternut, raw mushrooms and gruyere cheese

Massaman squash curry with peanuts, spinach, potatoes, black onion seed and jasmine rice

Asparagus risotto with peas, broad beans and parmesan, basil butter

Tagliolini pasta, Brie, courgette ribbons with rocket and pecorino, herb dressing

Butternut and Cashel blue cobbler with toasted Duka crumble

Pot roasted celeriac, parmesan curds, watercress sauce

Chilled leek and potato velouté with crispy potato, onion oil

Miso roasted cauliflower, roasted nuts and seeds and nettle vinegar

Parmesan beignet with pear and ginger chutney

Baked cheese and onion soufflé with glazed parmesan sauce and Dijon mustard

Sautéed pumpkin gnocchi with chestnut mushrooms and a Thai infused sauce

COLD DISHES

Meat

Beef carpaccio, Treviso, roast walnuts & gorgonzola

Smoked chicken salad, mango, coriander and rocket leaves with mango vinaigrette

Rare roast aged beef, celeriac remoulade and rocket salad

Bressola, confit carrot, shallot and golden beets with truffled cauliflower

Poached chicken, salted grapes, asparagus shavings with brioche croutes,
tarragon dressing

Confit ham hock, barbecued pineapple, fresh coriander, chili and Dijon dressing

Seared pigeon breast, celeriac, apple and blackberry salad, thyme vinaigrette
and crispy bacon

Confit duck leg, toasted fregola, orange and black olives, roasted fennel
and sherry vinaigrette

Smoked duck breast, lambs leaf, crumbled Yorkshire fettle, cherry vinaigrette
and a toasted hazelnut vinaigrette

Pulled chicken, toasted almonds, curried cauliflower and pineapple chili dressing

Herb poached chicken, wild rice, confit peppers, asparagus spears and basil aioli

BBQ chicken, carrot, banana shallot, red cabbage and golden raisin slaw

Lamb carpaccio, heritage beetroot, parmesan and mustard leaf with lemon dressing

Nori seaweed wraps, sticky rice, crispy bavette, Japanese mayo and pickle cucumber

Yorkshire pudding wrap, charred bavette, apple and horseradish cream and crispy potato

Duck liver parfait, Arlette pastry and plum chutney

Air dried and salted beef, grilled artichoke and asparagus, truffle cream
and Tête de Moine

Fish

- Gin Cured Salmon Cucumber jelly, pumpnickel, sour cream & pickled samphire
- Tuna Ponzo Loin Japanese pickled vegetables, edamame and seaweed salad
- Pimms Poached Salmon Cucumber, strawberry, fresh mint and orange vinaigrette
- Create Prawn Cocktail Baby gem leaves, spicy cocktail sauce and scorched tomatoes
- Smoked Trout Rilette Horseradish and candy beetroot salad with baby rocket
- Seared Cornish Mackerel Cucumber pickle, lemon sesame dressing
- Sweet Crab Salad Beetroot pickled eggs, baby spinach with celeriac mayonnaise and crumpet bread
- Chilli & Garlic Prawns Mini orecchiette pasta, baby spinach and pine nuts
- Liquorice Cured Cod Petals Shaved fennel, apple & walnut salad and chervil dressing
- Roast Cod Tacos Peanut sauce, jalapenos, pickled vegetables and fresh basil
- Smoked salmon Cream cheese, crunchy puff pastry, pickled cucumber
- Yellow Fin Tuna Pickled cucumber and tomato salad, avocado purée and ginger dressing
- Miso Crusted Tuna Roast citrus, Asian greens and cashew purée

Vegetarian

- Pousse Saladette Shaved button mushrooms, Burrata, croutons, pancetta & red wine vinaigrette
- Glazed Parmesan Brûlée Celery, baby gem and walnut salad, herb dressing
- Grilled Halloumi Pickled beets, radishes and olives with pea shoots
- Warm Salad of Asparagus Quails egg, griddled new potato with truffle hollandaise
- Watermelon, Basil and Feta Salad Chilli, lime and mint dressing
- Pumpkin Panna Cotta Jerusalem artichoke and pear with walnut oil
- Orzo Pasta Salad Confit onions, roasted peppers, black olives and sun blushed tomato oil
- Heritage tomatoes Buffalo mozzarella, avocado and aged balsamic
- Chilled Sweet Corn Soup Crispy rice cake, miso, calamansi lime caramel
- Fresh Ricotta Chorizo jam, pickled pineapple, rocket dressing
- Yoghurt Labneh Crisp bread, roast garlic, apple and coriander

PUDDINGS

Warm banana toffee crumble, vanilla pod cream (served hot)

Sticky toffee pudding, vanilla mascarpone and toffee sauce (served hot)

Baked rhubarb cheesecake with orange and ginger

Vanilla and blackberry cremeux, pickled blackberries, blackberry jelly
and candied citrus peel

Baked bitter chocolate, salted caramel, roast peanuts, malted cream

Buttermilk panna-cotta Verbena berries, sweet cress

Caramac chocolate cremosa, vanilla cream and cherry compote

Create mess, golden meringue, jersey cream and poached strawberries with caramel

St Clements posset, basil and mango salad and crushed peanut brittle

Summer jelly, vanilla poached summer berries

Roasted nectarines, flapjack crumbs, vanilla syrup and smashed blueberries

Fresh summer fruit tart with coriander and mint

Chilled rice pudding with coconut milk, mango and basil salpicon with toasted coconut

Green tea cream with green tea meringues, salted peanut brittle, raspberries
with lime leaf syrup

Yorkshire parkin, roasted rhubarb, orange mascarpone, ginger syrup
and toasted brown sugar oats

Homemade Conde pudding, toasted Pannetone, cranberry and kumquat jam
and sherry syrup

Vanilla cinnamon poached apple with blackberry cream and honey toasted oat crumble

Malted milk and marmalade panna cotta, mini almond
and brown sugar Madeline and orange curd

Raspberry crème brûlée with pistachio praline

Summer pudding with seasonal berries and mascarpone cream

Chocolate pave, spiced apples and chocolate tuille

Cypriot lemon tart, frais de bois compote and Chantilly cream

Pimms' jelly, vanilla poached summer berries and English custard

Coconut panna cotta, poached peach and honeycomb

Carrot cake, cream cheese frosting, carrot jam

Salted Caramel & chocolate tart with espresso mascarpone

create[®] AT PLAISTERERS' HALL

Lemon posset with pistachio biscotti, lavender