

## Bowl Food Menu 2018

### Hot

#### **Pulled Hereford beef brisket**

crushed Jersey Royal potatoes & whipped horseradish cream

#### **Slow cooked Moroccan spiced Welsh lamb shoulder**

pomegranate & almond couscous, mint yogurt dressing

#### **Green Thai chicken curry**

lime & coconut rice

#### **Lamb tagine**

herb cous cous, preserved lemon salsa

#### **Cumberland sausages**

white bean puree, parsley tomato sauce

#### **Lamb kofta**

herb cous cous, yoghurt dressing

#### **Searcy's fish pie**

saffron mash

#### **Seared tuna**

heritage potatoes, green beans, quail eggs, sun blush tomatoes & olive dressing

#### **Poached fillet of Scottish salmon**

aromatic lentils & mint crème fraîche

#### **Poached salmon**

warm dill potato salad, saffron mayonnaise

#### **Butternut squash risotto**

sage, rocket, parmesan

#### **Gnocchi**

creamy gorgonzola & sage

## Bowl Food Menu 2018

### Cold

**Smoked chicken caesar salad**

quails egg

**Saltimbocca chicken**

cucumber & broad bean salsa verde

**Smoked Cornish mackerel**

shaved fennel, beetroot relish, dill & lemon vinaigrette

**Hot smoked salmon**

new potatoes, baby watercress, grain mustard dressing

**Smoked salmon**

new potato, baby gem salad, crème fraiche, dill dressing

**Heritage beetroot & tomato salad**

goat's curd & truffle dressing

**Panzanella salad**

roast peppers, basil

**Gorgonzola salad**

beetroot, walnut & chicory