

# Bowls

Spring / Summer 2018



Peyton  
Events



## Fish

Smoked English mackerel, apple, fennel and cucumber, horseradish crème fraîche

Charred hake, smoked paprika potatoes, lime aioli, chorizo wafer

Seared Scottish salmon, asparagus, new potatoes, soft boiled egg, lemon mayonnaise

Black sesame seared tuna, Asian slaw, ginger, honey and soy dressing, lotus root crisp

Oak-smoked haddock and prawn fishcake on wilted greens with hollandaise

Chapel & Swan hot smoked salmon, preserved lemon and potato salad, caper and parsley emulsion

Sipsmiths Gin and dill cured sea trout, lemon jelly, compressed cucumber pea tendrils

Bloody Mary prawn cocktail, charred baby gem, avocado, heritage tomato

Catalan cod and cannellini bean stew, rosemary brioche crumb, saffron aioli

Salt cod fritters, heritage tomato, sweetcorn and chilli salsa, coriander yoghurt

Cornish crab, lemon and dill crème fraîche, apple and celeriac salad, pickled radish



## Vegetarian

Roasted cauliflower risotto with aged Parmesan and toasted almonds

Bocconcini, oven-roasted cherry plum tomatoes, sweet basil, balsamic caramel, black olive crumb

Pea and mint tortellini, English asparagus, aged Parmesan crackling, mint butter

Chipotle-spiced bean and tomato casserole, smashed avocado and sour cream tacos

Panzanella salad: garlic rubbed croutons, plum tomato, red onion, basil pesto, capers, black olives

Chargrilled English asparagus, broad beans, peas, feta bon bons, mint beurre blanc

Twice baked cave-aged Cheddar soufflé, confit tomatoes, basil cream

Watermelon, cantaloupe, smoked feta and mint salad, extra virgin olive oil, Kalamata olives

Persian chickpea and sweet potato curry, coriander, pomegranate, toasted almonds

Orzo pasta, garden peas, lemon ricotta, mint

Salt-baked and pickled heritage beetroot, sherry vinegar, goat's curd, candied walnuts





## Meat

Slow cooked salt marsh lamb Shepherd's pie, Berkswell cheese, parsley crumb

Chicken poached in Earl Grey, watercress and potato salad, tarragon mayonnaise

Kashmiri-spiced chicken breast, sweet potato and coriander mash, mint and mango chutney

Rosemary-crusting lamb loin, beetroot, aged feta and mint salad, toasted pine nuts, lemon oil

Slow cooked beef cheek, soft Parmesan polenta, lemon and parsley gremolata

Thai seven spice sirloin of beef, coriander and mint, roasted peanut and lime salad

8-hour-roasted rare breed pork belly, smashed apple mash, wholegrain mustard, whiskey cream

Buttermilk chicken, tomatoes, crispy bacon, avocado, gem lettuce, croutons

Moroccan-spiced lamb, warm tabbouleh and pomegranate salad, cucumber raita

Coronation chicken with cous cous, toasted almonds, sultanas, mango chutney and poppadum

Crispy duck, cucumber, iceberg and spring onion salad, hoisin dressing, sesame biscuit



## Dessert

Valrhona chocolate mousse with cinder toffee

Lemon curd tart with lavender meringue

English rhubarb panna cotta, vanilla bean shortbread

Raspberry and rose trifle verrines

White and dark chocolate swirl brownie with salted caramel

Strawberry and Prosecco Eton mess with crystallised mint