

create at **OIXO2**



Bowl Food Menu 2016

Meat

Coq Au Vin - Parsnip mash, forest mushrooms

Thai Green Chicken Curry - Jasmine steamed rice

Traditional Lancashire Hot Pot - Rosti potato

Roast Aged Beef - Celeriac remoulade and rocket salad.

British Beef Slider - Caramelised peppers, romaine lettuce

Air Dried and Salted Beef - Grilled artichoke and asparagus, truffle cream and Tête de Moine

Chicken Rice Noodles - Tamarind, lime and palm sugar dressing, dried salted shrimp, chilli flakes and egg

Free Range Confit Pork - Parsnip root puree, toasted seeds, fermented apple and a beer jus

Fish

Create Smoked Seafood Pie - Gratin with parmesan and butter breadcrumbs

Yakatori Salmon - Chinese leaf stir fry with mushroom soy

Herb Cured Loin of Salmon - Asparagus and radish salad, avocado and wasabi dressing

Yellow Fin Tuna - Pickled cucumber and tomato salad, avocado puree and ginger dressing

Salted Cod Beignet - Casserole of beans, chorizo, sweet peppers, smoked paprika and parsley, served with aioli

Miso Crusted Tuna - Roast citrus, Asian greens and cashew puree



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Vegetarian

Forest Mushroom Risotto - Shaved parmesan, rocket and mascarpone

Glazed Parmesan Brûlée - Celery, baby gem and walnut salad, herb dressing

Roasted Heirloom Tomato - Red onion and goats cheese tartlet with avocado salsa Verde

Baked Cheese & Onion Soufflé - Glazed parmesan sauce and Dijon mustard

Sauteed Gnocchi with Pumpkin - Chestnut mushrooms Asparagus, peas and broad beans with a lemon cream sauce

Tarka Dal - Bombay potatoes and riata

Desserts

Baked Rhubarb Cheesecake - Orange and ginger

Warm Banana Toffee Crumble - Vanilla pod cream

Sticky Toffee Pudding - Vanilla mascarpone and toffee sauce

Vanilla and Blackberry Cremeux - Pickled blackberry's, blackberry jelly and candied citrus peel

Baked Bitter Chocolate - Salted caramel, roast peanuts, malted cream

Buttermilk Panna cotta - Verbena berries, sweet cress



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