

menu n., list of dishes to be served or available at an event, party, or in a restaurant, changed seasonally and often considered the showcase for a kitchen's ability

All season's Bowl Foods 2009

By Country

Britain

Served hot

Sticky beef with parsnip mash and Jerusalem artichoke chips

Poached fillet of cod with parsley sauce and creamed potato

***“rhubarb’s”* steak and chips**

Rib eye steak with chips and bearnaise sauce

***“rhubarb’s”* fish and chips**

Sole and plaice goujons, lightly salted straw chips and classic tartare sauce

Welsh rump of lamb

with cauliflower purée and cumberland jus

Carbonnade of venison

Slow braised venison haunch steak with a rich port and stout jus, celeriac mash and root vegetable chips

***“rhubarb’s”* fishcakes**

Salmon fishcakes with sorrel sauce and crushed English peas

Sausages and mash

Grilled cumberland sausages with creamed potato, apple sauce and onion jus

Creamy cauliflower cheese beignet
with bubble and squeak and roasted tomato jus

Peat smoked salmon, new potatoes and baby spinach salad

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Mini pies

(served in individual ramekins held in a crisp bread roll)

Steak and kidney with grain mustard dumplings

Shepherd's pie with slow braised lamb and creamed potato gratin top

"rhubarb's" fish pie with smoked haddock, prawns and champ potato

Wild mushroom and leek with puff pastry lids

Chicken and wild mushroom with puff pastry lids

Served cold

Ploughman's salad

Keen's cheddar, crusty bread croûtes,
cherry tomatoes, celery and crisp cos

Colston Basset Stilton salad with soft leeks,
bitter leaves, cob nuts and cider vinaigrette

Salt beef salad with fine green beans, shallots and baby beetroot

Winter salad with bitter leaves, goat's cheese,
roasted hazelnuts, apple crisps and blackberry balsamic

Baby spinach, English pea, asparagus
tips and goat's cheese salad

London smoked salmon with pink grapefruit and watercress

Dressed Cornish crab (out of the shell), with celeriac
remoulade, mustard and cress and Melba toast

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Italy

Served hot

Tagliata

Chargrilled rib eye of beef, hand carved and served with wild rocket, reggiano curls and a lemon and black pepper dressing

Gnocchi

Potato gnocchi with pesto and summer vegetables to include: asparagus, broad beans, peas and artichokes

Carbonara

Penne pasta with creamy 'bacon & eggs'

Macaroni

Truffled macaroni cheese with shaved black truffle, wild rocket and truffle oil

Branzino con carciofi

Seabass fillet with artichokes and white wine

Agnello arrosto

Roasted rump of lamb with white beans and salsa verda

Autumn risotto

Wild mushroom risotto
with truffled baby leeks and reggiano curls

Winter risotto

Risotto with roasted butternut squash,
gorgonzola and toasted pecans

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Spring/Summer risotto

Asparagus, pea and baby broad bean
risotto with reggiano curls

Polenta

Poached truffled egg with creamy soft
polenta and reggiano curls

Served cold

Insalata Caprese

Buffalo mozzarella with red and yellow tomatoes,
fresh basil, rocket and an aubergine wafer

Insalata di tonno

Seared rare tuna with fine green beans,
white beans and red and yellow tomatoes

Panzanella

Tuscan style salad with tomatoes, cucumber,
peppers, red onion and croûtes

Roasted caponata

with red and yellow peppers, aubergine, green and
yellow zucchini, baby onions and goat's cheese

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France

Served hot

Coq au vin

Slow braised cornfed chicken with Bordeaux, morels and baby onions, served with French bread croûtes

Boeuf bourguignon

Slow braised beef with baby onions, mushrooms, pommes mousseline and a rich Bordeaux Jus

Confit of duck

with aligot and red wine jus

Chicken savoyarde

Chicken baked in a creamy Dijon mustard and Gruyère sauce, baked with breadcrumbs

Crêpes

filled with truffled wild mushrooms and leeks, baked in a truffled cream sauce

Ratatouille

Classic Provençal vegetables with baked goat's cheese

Le poisson rouge

Roasted redfish fillet, smokey aubergine purée, confit tomatoes, basil oil and a parmesan wafer

Daube d'agneau

Slow roast lamb shoulder with confit garlic, parsley, white beans and herbs de Provence

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Blanquette of pheasant with baby onions and button mushrooms in a creamy velouté sauce

Served warm

Le confit

Warm confit of duck, curly endive, new potatoes, fine green beans, and a walnut oil and sherry vinegar dressing

Served cold

Salade niçoise

Confit of tuna, fine green beans, new potatoes, vine cherry tomatoes, black olives, quail's eggs and lemon thyme aioli

Classic salade Parisienne

with rare roast beef, bitter winter leaves, new potatoes, grilled artichokes, cornichons, capers and parsley

Salade de chèvre

with goat's cheese, broad beans, spring onions, mint and cabernet sauvignon vinaigrette

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Spain

Served hot

Paella

Classic paella with chicken, prawns, calamari and mussels with saffron rice

Lomo de vaca

Chargrilled beef with sauce romesco and roasted potatoes with whole garlic cloves

Chorizo

Spicy chorizo with a white bean and tomato salad

Merluza

Grilled hake with chickpeas, spinach and aioli

Patatas bravas

Fried potatoes with a spicy tomato sauce, with or without wood roasted chorizo

Served cold

Charcuterías

Spanish style charcuterie with pata negra, Iberian ham, mixed chorizo, Spanish pickled vegetables and caper berries

Insalata di baccalà

Salt cod salad with roasted red and yellow peppers, parsley and capers

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Escalavida

Spanish style roasted vegetables to include:
red and yellow peppers, potatoes, squash,
courgettes and aubergines

Picos

Spanish blue cheese with chicory salad,
toasted almonds and sherry vinaigrette

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Middle East

Served hot

Chicken shwarma

Grilled chicken marinated with garlic and yoghurt with blistered cherry tomatoes and chelou (steamed basmati rice)

Tagine

Fragrant braised lamb with sweet spices, dried fruit and squash, served with aromatic basmati rice

Batata charp

Crisp potato cakes filled with spiced lentils served with a fresh tomato and lemon dressing and a fine herb salad

Lamb shwarma

with hummus, Middle Eastern salad and flatbread

Falafel

Chickpea croquettes, tomato, cucumber and red onion salad, with tahini and lemon dressing

Served cold

Persian herb salad

with fine herbs to include:
sorrel, coriander, mint, flat parsley, tarragon and chervil
with barrel aged feta and flatbread

Couscous

Aromatic fruited couscous with dried fruits, toasted almonds, sweet spices, coriander and spring onions

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South East Asia

Served hot

Pad Thai

Stir fried noodles with beef and chicken, Asian vegetables, roasted peanuts and beansprouts

Vietnamese

Grilled lemongrass prawns with noodles, Asian vegetables, mint, coriander, roasted peanuts, and a citrus chilli dressing

Teriyaki

Salmon fillet, pickled beansprout, cucumber and Asian cress salad

Thai Yellow Curry

with pumpkin, pea, aubergine and mushrooms served with jasmine rice

Served cold

Bang Bang Chicken

with crisp Asian vegetables, oriental leaves and a creamy coconut & crunchy peanut dressing

Thai Beef Salad

with green mango, papaya, roasted peanuts and a hot and sour dressing

Gado Gado

Indonesian steamed vegetable salad with bean sprouts, quail's eggs and a spicy peanut dressing

Watermelon Salad

with confit duck, roasted peanuts, spring onions and a hoisin dressing

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