

bread & honey



Bowl Food
Winter
2020

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Beast & Fowl

Garbure (h)

Confit goose, Winter vegetable paysanne, puy lentils, meat juices

Vitello Ragu (h)

Pot roasted rose veal, meat liquor, soft polenta, crema Piemonte, gremolata

Old Spot Cassoulet (h)

Slow braised pork cheeks, smoked snails, maple, cocoa beans, meat liquor, persillade crumbs

Zarzuela (h)

Chorizo picante, Venus clams, chickpeas, saffron, parsley, lemon

Honey Roast Duck a L'Orange (h)

Caramelised fennel, ginger, orange blossom honey, lemon thyme, blood oranges, pressed meat juices

Daube of Ox Cheek (h)

Shorthorn, Guanciale bacon, porcini, meat juices, Amedei chocolate, aged Madeira, soft polenta



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Beast & Fowl

Polpette (h)

Ground Shorthorn beef meatballs, tomato sugo, chilli, Reggiano Parmigiano

Pappardelle all'Anatra (h)

Johnson & Swarbrick duck, pancetta, sage, bay, melted onions, San Marzano sugo

Risotto Parmigiano (h)

Osso Buco ragu, English rose veal, San Marzano tomatoes, lemon, garlic, leaf parsley

Oxtail Dumplings (h)

Oyster mushroom broth, ginger, coriander, oyster sauce, mint, lime, scallions

Chicken Tagine (h)

Maize fed, sumac, Medjool dates, bulgur wheat, pomegranate, pine nuts



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Streams & Shores

Poke

Yellowfin tuna cubes, tamari, edamame, pickled ginger, black sesame

Miso Black Cod (h)

Coconut, jasmine, sugar snaps, coriander, rice

Luxury Crustacean Pie (h)

Lobster, prawn, crab, Devonshire grown mussels, lobster bisque, young leeks, potato crust

Brown Shrimp Cocktail

Morecambe Bay shrimp, iceberg lettuce, cayenne pepper, mustard cress, sauce Marie Rose

Lobster Chopped Salad

Native, sugar snaps, radish, Datterini tomatoes, soft hen's egg, lobster pressé vinaigrette



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Streams & Shores

Atlantic Chowder (h)

Day boat catch, smoked haddock, leeks, potatoes, saffron, parsley

Lobster Mac 'n' Cheese (h)

Native lobster, Gruyere, Montgomery cheddar, nutmeg, lobster glace, panko crumbs

Cornish Fish Stew (h)

Crustacean juices, gurnard, pollack, hake, rope grown mussels, crab rouille

Tortellini 'Aglio e Olio' (h)

Cornish crab, parsley, Amalfi lemon, red chilli, extra virgin olive oil, mullet bottarga



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Land of Plenty

Dahl (h)

Onion bhajee, lotus root, spinach, coriander, raita

Jerusalem Artichokes (h)

Confit, candied walnuts, dandelion, molten Époisses

Gnocchi (h)

Fresh potato gnocchi, wild mushrooms, gremolata, Reggiano Parmigiano crema, truffles

Risotto (h)

Aged carnaroli rice, delicata pumpkin, crema di pecorino, golden sage

Falafel (h)

Chickpea fritters, shaved red onion, sour chillies, lemon, tahini dressing

Simmered Pumpkin (h)

Pickled padron peppers, soy, mirin, sesame, shredded nori

Noodle Salad

Papaya, peanuts, sesame, bean shoots, spring onions

Orzo Pasta

Aubergine caponata, grilled courgettes, trevisso, salmoriglio

Oyster Mushroom Dumplings (h)

Oyster mushroom broth, ginger, coriander, mint, lime, scallions



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Land of Plenty

Risotto (h)

Vialone Nano rice, wild mushrooms, Pecorino di Fossa

Harissa Grain Salad

Farro, parsnips, rose harissa, cumin, barrel aged feta, mint

Soft Polenta (h)

Wild mushrooms, tamari, kale, thyme, extra virgin olive oil

Gnocchi (h)

Tomato broth, basil, Reggiano Parmigiano

Ribollita (h)

Jerusalem artichokes, rainbow chard, flat leaf parsley

Spinach Gnudi (h)

Ricotta di Bufala, nutmeg, Reggiano Parmigiano

Hot Pot (h)

Lentils, barley, Heritage carrots, parsnips, Roscoff onions

Malaysian Curry (h)

Aubergine, quinoa, black bean shoots, sugar snaps, pak choi

Tagine (h)

Chickpeas, butternut squash, cauliflower, sumac, za'atar



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Sugar & Spice

Walnut Crumble Tart (h)

Mulled wine, dried apricots, figs, poached pears, blackberries, rich vanilla custard

Black & Blue Crumble Tart (h)

Blackberries, blueberries, Devonshire clotted cream

Rum & Raisin Cheesecake

Philadelphia Roché, Chairman's Reserve Rum

Gianduja Tart (h)

Amedei chocolate, Pedro Ximénez, Piedmontese hazelnuts

Clementine Trifle

Rich crème custard, clementine jelly, Jersey cream, pistachios

Healthy Banoffee Pie

Medjool dates, almonds, bananas, honey

Avocado Chocolate Pot

Medjool dates, dark chocolate, cocoa, maple syrup



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Sugar & Spice

Tiramisu

Espresso, Amedei chocolate, Marsala, mascarpone

Saffron Pears

Whipped cream, meringue

Winter Fruit

Pears, figs, apples, Amaretto cream, biscotti

Pot au Chocolat

Tarroco orange, Cointreau, pine nut short cake

Rhubarb & Custard Crumble (h)

Spiced poached Yorkshire rhubarb, rich custard, crumble crust

Sticky Hygge Cake

Amedei chocolate, whipped cream

'Cheesecake'

Vegan cream cheese, coconut yoghurt, seasonal fruit compote, pistachio crumb

