

lotus<sup>e</sup>vents



BOWL FOOD

# MEAT

Chicken Caciatore (hunters chicken) Wild Mushrooms, Thyme and Lemon; roasted New Potatoes

Red Wine Braised Beef Shin, Silver Skin Onions, Penny Bun, Mushrooms, Carrot Tops & Creamed Potato

Lamb Tagine, Harissa Spiced Couscous, Mint Yogurt & Flaked Almonds

Beef Bourguignon, Roasted New Potatoes in Sea Salt and Cracked Black Pepper with Green Beans

Creedy Carver Chicken Breast, Fermented Garlic, Sweet Potato, Winter Onions & Cumin

Veal Ragu, Fresh Rigatoni, San Marzano, basil & parmigiano Reggiano

Royal Tandoori Chicken Curry with Pulav Rice and Asian Salad

Cumberland Sausage, served with potato puree, jus, Cabbage & Crispy Onions

Jumbo Quails "Olive Oil" Poached, Winter Kale, Lemon Hazelnut & Jerusalem Artichoke

Creedy Craver Paprika spiced Chicken Breast, roasted courgette, basil, Red onion & spinach

Mac & Cheese with bacon

Italian Sausage, served with Potato Puree, jus, Cabbage & Crispy Onions



# FISH

Roasted Pollock, Chesnut & wild Rice, Caper & raisins puree

Sæfood Pearl Barley Risotto, langoustine, Squid and Mussels, Basil & Lemon Balm

Juniper Smoaked Sea Trout, Asparagus, Treviso & Mustard Leaf Salad

Solmon Mi Cuit & Wild Rice, Bulger WheatSalad, Caper & Raisin Rice

Chard Loch Salmon, Young Leeks candied quail egg, wild rocket, parmesan cream



# VEGETARIAN

Black Bean Cassoulet, Red Peppers, Garlic, Coriander & Smoked paprika

Organic Roasted courgette, basil, Red Onion & spinach & fermented garlic

Thai Vegetarian Green Curry & Jasmine Rice

Pearl Barley Risotto, Truffled Wild Mushrooms & parsley Salad

Wild Mushroom Tortellini with Tomato Passata Herb Olive Oil & Pangritata

Vegetable Thai curry, lemon grass, coconut, mange tout & sugar cane

Three Cheese Tortellini Fresh Spinach with a tomato and basil sauce

Ricotta filled ravioli with sage butter, parmesan sages leaves





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