

The Menus

Task 1

Produce a two-course menu suitable for gluten free customers using chicken as a main course and pears as the dessert for 2 persons

Produce 2 portions of a vegetarian pasta

Chicken breast, cauliflower florets with yeast, leek rondels, roast hazelnuts, brie, jus and micro watercress

Poached pear, whipped white chocolate, cinnamon and a sugar tuille

Mushroom, shallot, leek, roast garlic, chives, herbs, blue cheese, fregola

Task 2

Two portions each of the following from the ingredients supplied suitable for fine dining

A sea bream starter from a whole fish

A rump of lamb dish from boneless lamb rumps

A HOT chocolate dessert from 63% chocolate

Sea bream ceviche, pickled vegetables and coriander oil

Pan roast rump of lamb, carrot puree, salsa verde, roast onion and jus

Hot chocolate sponge tart, hazelnuts and raspberries

Task 3

Produce four varieties of finger food (two of hot and two of cold), six pieces of each. The theme of this task is Spanish style tapas or finger food
3 hours will be allocated for this task

Chicken livers, pork, garlic, onion and brandy – pan plano

Pa amb tomàquet - Tomato sandwich

Scallop & basil mousse roulade, cured ham and salsa

Pastel de Naranja - Orange polenta cake, honey and pistachio

Task 4

Mystery basket, two course fine dining menu.

Task 5

Produce 2 portions of two separate egg dishes suitable for a brunch menu to be served as for casual dining and also

Produce three varieties of bread rolls, six pieces of each. One of which must be brown or wholemeal.

Wholemeal soda bread

Confit garlic, olive oil & rosemary focaccia

Sesame ficelle

Baked egg, tomato sauce, chickpea, chorizo, herb crust

Poached egg, sweetcorn, chestnut mushroom, nutmeg, chives &
hollandaise