



World Bowl Food

Great Britain

Hot

Caught Cod with charred spring onions, creamed crab mash potato and a parsley sauce

Pork belly with apple sauce, crispy crackling

Shepard's pie with slow braised shoulder with country veg and gratin potatoes

"Steak and chips" Triple cooked chips with rib eye steak served with a béarnaise sauce

Plaice goujons with fries and homemade tartare sauce

Cumberland Sausages with grain mustard mash redcurrant jus with crispy shallot rings

Lamb & potato stew with baby rosemary dumplings

Cold

Keens cheddar, caramelised red onions, croutons, roasted cherry tomatoes celery and crispy leaf

Meantime-cured sea bass, candy apple puree shaved fennel and walnut salad lemon vinaigrette

Baby spinach with English pea and broad bean with truffle burrata

Pickled beetroot with heritage tomatoes and crumbled goats cheese

Private | Events | Hospitality

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International Private Chef

World Bowl Food

France

Hot

Buttered new season asparagus, crispy duck egg, pancetta & hollandaise sauce

Coq au vin slow braised chicken with crispy pancetta baby onions

Balsamic chicken fricasée, baby roasted potatoes and trimmed fine green beans

Bœuf bourguignon slow braised in Chateau Chadeuil jus with baby onions and mushrooms

Confit Duck leg with morels ratatouille légumes and red wine jus

Cromesqui of lamb shoulder, Niçoise dressing & courgette flower

Cold

Salade Niçoise seared tuna with green beans, grilled new potatoes, black olives and a poached quail egg

Three bean salad with roasted tomatoes and black olives

Lemon cured sea trout, crushed new potatoes, pickled samphire and caper beurre blanc

Endive and watercress salad with apples and herbs, tossed nut

Traditional french Lentil salad with caramelised goats cheese

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Spain

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Classic Paella with chicken, king prawns calamari with saffron rice

Cod fillet fried in a light spicy batter, served with garlic mayonnaise & lemon wedges

Traditional Spanish Meatballs with paella rice and vegetables

Fried potatoes with a spicy chorizo tomato sauce

Potato chorizo and kale stew with Fajita bowl with cauliflower rice

Cold

Spanish roasted Peppers with diced potatoes squash courgettes and aubergine

Iberian ham with Peppers and baby leaf pickles and caper berries

Ensaladilla Rusa olives, red peppers, green peas, orange carrots, brown potatoes, the whiteness of mayonnaise and the incorporation of tuna.

Berenjena con Vinagreta (Grilled Eggplant in Tomato Vinaigrette)

Ensalada de Naranja y Aguacate (Orange and Avocado Salad with a mustard vinaigrette)

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Italy

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Charred rib eye of beef with rocket pesto dressing and sun-dried tomatoes parmesan shavings

Pea and ricotta Ravioli with artichokes broad bean and parmesan curls with salsa verde

Truffle macaroni cheese with wild rocket and crispy onions

Spinach risotto with pea puree, grilled asparagus garden peas and broad beans and parmesan crisp

Pan fried sea bass in caper shallot seaweed butter

Italian sausage and bean Stew with oregano potatoes

Pesto gnocchi with squash amaretti and wild rocket

Beef & herb meatballs with a Classic Italian tomato sauce with deep fried basil

Cold

Heritage tomatoes and mozzarella, basil pesto dressing and toasted seeds

Panzanella of cherry tomatoes, peppers, cucumbers and toasted garlic croutons

Roasted caponata of aubergine courgettes and fire roasted caramelised red onions,

Peppers with baby spinach and goats cheese rocket pesto with penne pasta,

Roasted vine tomatoes shaved aged parmesan & toasted pine-nuts

Mini grilled classic chicken caesar salad

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Middle East

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Lamb tagine with dried fruits, mint yoghurt & harissa cous cous

Moroccan vegetable stew with minted couscous served

Lamb shawarma aubergine puree with chickpea salad

Spiced serguez sausages with sumac mash potato

Harissa chicken meatballs with bulgar, lime and sumac yoghurt

Cold

Fire roasted peppers, courgette, aubergine Salad with harissa marinated feta and toasted pine nuts

Tabbouleh (Bulgur wheat, diced tomatoes, cucumbers, spring onions with lots of parsley and mint, then tossed with olive oil and squeezed lemon)

Shaved cucumber with chickpea mint , pomegranate seeds drizzled orange blossom honey dressing

Buddha bowl salad with pickled cabbage and freekeh and spicy tahini dressing

Chicken Shawarma quinoa bowls with crisp flatbread and sumac yoghurt

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Asia

Hot

Sri Lankan Lamb curry with coconut milk & sticky coriander rice

Pad Thai either Beef or chicken with asian vegetables roasted peanuts

Thai green curry with jasmine rice and soy glazed pak choi

Teriyaki & pepper crusted duck breast on stir-fried choy sum with egg noodles

Spiced Masala vegetables with coconut rice & coriander

Lamb Jalfrezi, Pilau Rice and baby poppadoms

Asian-spiced crab cake with mango, coriander, chilli and lime salsa

Korean rump steak bulgogi bowls with steamed brown rice

Chicken adobo with fried rice and fried okra

Chicken Katsudon in savoy dashi sauce with thinly sliced onion and a scrambled egg.

Cold

Sticky Asian beef noodle salad with cilantro, spring onion & sesame seeds

Lobster and mango Salad - Rasa Malaysia

Shredded Duck and watermelon salad with spring onions and roasted peanuts

Egg noodle salad with mixed shoots spring greens soya glazed tofu

Mango and prawn rice noodle salad

Asian tuna tartare, seaweed salad with toasted sesame seeds

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