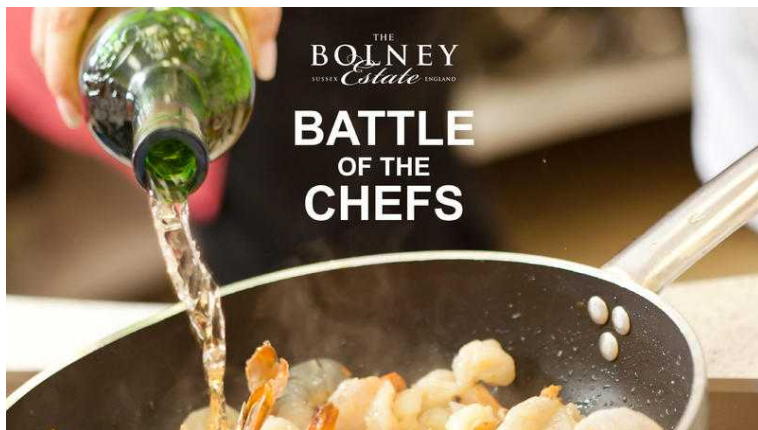


Bolney Wine Estate - Battle of the Chefs (06 GBP)



Location **South East, West Sussex**
<https://www.freeadsz.co.uk/x-573301-z>

Ever wondered which Chef makes the best salad or who has the best recipe for Chicken, perhaps whose dessert wow's the audience.

We have picked up the cook books and done the research for you.

Tonight we will be cooking a different recipe for each of your 3 courses from different chef.

Starters -

Ham Hock Persillade - Gordon Ramsay (Sunday Lunch)

Salt and Pepper Prawns - Bill Granger (Feed me Now)

Fennel and Feta with Pomegranate Seeds and Sumac - Ottolenghi (The Cookbook)

Mains -

Pumpkin, Pea and Coconut Curry - Bill Granger (Feed me Now)

Chargrilled Salmon with red pepper and hazelnut salad - Ottolenghi (The Cookbook)

Chicken Marsala with endive - Gordon Ramsay (Sunday Lunch)

Desserts -

Poached Pear with Warm Coffee Sauce - Bill Granger (Feed Me Now)

Gordons Apple Pudding - Gordon Ramsay (Sunday Lunch)

Almond Florentines - Ottolenghi (The Cookbook)

Book here: <https://www.eventbrite.co.uk/e/battle-of-the-chefs-friday-6th-april-2018-tickets>



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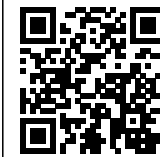
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