

OPEN KITCHEN LIVE



At the heart of everything we do as an industry hospitality and catering outlets provide guests with somewhere to relax and enjoy food and drink.

Attend Open Kitchen Live 7 September, invest your time reviewing your food : whether your operation is Casual Dining, QSR, Fast Food Operator, Fine Dining, Popular local restaurant, or fast bulk production in hospitals, education, correctional facilities, you will see the most advanced methods used to produce your menu ideas – designed to generate increases in both footfall and average spend.

Open Kitchen Live is a live event where our chefs prepare and cook up new menu ideas right in front of you.

We have a wide menu range that we work with that we are constantly reviewing, developing and improving with help from our guests.

Come and see how we prepare and cook foods to serve in volumes to match your output.

Tell us what menu items you want to see on the day. Here's a selection of what we are serving to guests on **Thursday 7th September**



Lobster Muffins – with poached egg, spinach and hollandaise sauce

Classic Lobster Rolls – with crisps and gherkins

Shell on Prawns – with fiery chilli dip

Fresh Specialty Burgers -with melted cheese, caramelised onions, crisp bacon, lettuce & tomatoes

Sirloin Steak – with broiled mushrooms & tomatoes, deep fried onion rings and fries

Saltimbocca – pork steak with sage, prosciutto & lemon butter sauce, and Italian bean salad

Chargrilled fresh Cayenne Pineapple

Fillet of Beef with Sauce Béarnaise Canape's

Overnight/ Under Pressure Veal Stock

Sous Vide Duck breast with spinach and Poached Egg

Full English Breakfast: Sausage, Bacon, Black Pudding, Hash Browns, Tomatoes, Mushrooms, Fried Eggs, Toast and Muffins

Porridge served with Honey and Blueberries

Scrambled Egg with Scottish Smoked Salmon & Chives on a toasted muffin



Spanish Tomato & Fine Herb Omelette

Grilled Mediterranean Vegetables & Spiced Haloumi Cheese

Italian Meatballs with Ariabatta Sauce

Pizza Selection

Breaded Southern Fried Chicken Fillets with Hickory BBQ Sauce

Pan Fried Red Mullet Fillet with Salsa Verde

Al La Carte-Pan fried Herefordshire sirloin steak served with beef tomatoes, field mushrooms and French fries

Selection of steamed Vegetables: tender stem broccoli, asparagus spears, baby carrots, baby corn, leaf spinach

Steamed Supreme of Salmon with samphire and hollandaise sauce

Selection Asian sides: bhaji, samosa, pakora

Free range Chicken “Balti“ with steamed rice

Fresh Italian Penne Pasta

Deep fried calamari with lemon confit

Belgian chocolate Pot with cherries

The Video below lets you see and hear from guests on what to expect from the day, new menu ideas to implement at your hospitality and catering venue.

To register to attend Open Kitchen Live on Thursday 7th September at the Equipline Development Kitchens in Uxbridge, Middlesex complete the form below.

Or call us on 01895 272236 to arrange your own demonstration

Registration is easy, just complete the form

Name*

Email*

Tel*

I'll be bringing guests

Please reserve a car parking space for me Please arrange transport from Uxbridge underground station

I plan on arriving at approximately

(we won't hold you to this, but it just helps us with planning)

Is there anything you'd like to specifically see in action on the day? If so please let us know in the field below, and we'll do our best!

[Register for Open Kitchen Live](#)