

List of High skilled dishes:

Starter:

- Homemade pasta and a sauce (filled pasta, tricolor pasta)
- Spinach roulade
- Chicken liver pate
- Soup with particles: parmesan truffle
- Chicken wings (portioned from a whole chicken) with marinade, spiralizer accompaniments
- Fish cakes: Moulding, filleting, pane, shallow frying, mayonnaise to serve
- Homemade mayonnaise: aioli
- Scallops and samphire
- Cheese soufflé
- Complex breads

Main:

- Boned and stuffed chicken: Kiev with pane
- Chicken Ballantine: Portioning, rolling, stuffing, poaching, sautéing, accompaniments (turned or spiralizer vegetables and sauces)
- Duchess/dauphinoise/hassel back/fondant/turned potatoes
- Fish fillet: En papouche, filleting fish, knife skills (Julienne, brunoise)
- Chicken pie: Portioning Chicken, homemade stock, puff pastry, free standing with short crust sides, knife skills with vegetable prep, possible roux sauce
- Fish cakes: Moulding, filleting, pane, shallow frying, mayonnaise to serve
- Fish fingers: homemade sauces
- Chicken goujons: portioned from a whole chicken
- Pea puree
- Beef wellington (puff pastry)
- Chutneys
- Puff pastry and vegetable wellington
- Burger: mincing, moulding, brioche bun?
- Vegetable crisps/game crisps
- Noodles (made from scratch), portioned chicken, knife cuts of vegetables.

Dessert:

- Profiteroles
- Hazelnut brittle
- Caramel basket
- Panna-cotta
- Mini meringue
- Fondant (chocolate)
- Soufflé
- Fruit coulis
- Ice creams
- Sorbets
- Steamed cakes
- Individual free standing cheesecake (with gelatine)
- Poached pear
- Spun sugar
- Custard