



Home Chef

TAKE THE STRESS OUT OF A GET TOGETHER IN YOUR HOME OR HOLIDAY ACCOMMODATION AND LET US TAKE OVER THE KITCHEN.
LET US DESIGN A HIGH QUALITY BESPOKE MENU LEAVING YOU FREE TO ENTERTAIN YOUR GUESTS AND NOT WORRY ABOUT THE POTS..

SIT DOWN DINNER MENU

STARTER IDEAS

SEASONAL SOUP, HOMEMADE BREAD (GFO)

SMOKED MACKERAL PATE, HOMEMADE BREAD, VODKA CUCUMBER JELLY, HORSE RADISH CREAM (GFO)

SMOKED HADDOCK AND LEEK RISOTTO, POACHED EGG (ALSO AVAILABLE AS A MAIN) (GF)

SHARING ANTI-PASTI BOARD,
CURED MEATS, OLIVES, SUN-DRIED TOMATO HUMMUS, ARTICHOKE, HOMEMADE PITTAS BREADS, HONEY AND ROSEMARY CAMEMBERT, HOMEMADE FOCACCIA (GFO)

TEMPURA BATTERED AVOCADO, LIME AND CORIANDER BEAN SALAD, NUTTY DUKKAH (VEGAN) (GF) (V)

MELON, PARMA HAM, MINT AND RUM 'MOJITO' DRESSING (GF)

STRAWBERRY, BALSAMIC & HALLOUMI SALAD (V) (GF)

SLOW COOKED BEEF AND RED WINE STEW, HERBY DUMPLING



MAIN IDEAS

ALL SERVED WITH RECOMMENDED SIDES

MOROCCAN SLOW COOKED LAMB TAGINE, LAMB CUTLETS,
APRICOT AND ALMOND COUS COUS SALAD (GFO)

SMOKEY SPICED MARINATED ROAST SALMON, HARISSA ROASTED VEGETABLES, MANGO,
LIME AND AVOCADO SALSA (GF)

YORKSHIRE PUDDING WRAP, STUFFED WITH BEEF, PANCETTA, MUSHROOM & RED WINE
BOURGIGNON.
BEEF DRIPPING GRAVY.

WHITE WINE & SAFFRON BRAISED SCILIAN STYLE VEGETABLES, POTATOES, FENNEL,
PINE NUTS. OLIVE GREMOLITA (VEGAN) (GF)

PAN FRIED SEABASS, CALAMARI, CHILLI, TOMATO & WHITE WINE SAUCE, (GFO)

CHICKPEA LOAF, BOURBON GLAZE, SWEETCORN SALSA, SWEETCORN PUREE (VEGAN)

MONKFISH, SCALLOP AND KING PRAWN CREAMY SAFFRON CHOWDER

LENTIL AND NUT LOAF, BRAISED RED CABBAGE, CREAMY MASH, MUSHROOM AND
RED WINE SAUCE (V) (N)

CHOICE OF LOCALLY SOURCED STEAK CUT
SAUCE DIABLE / GREEN PEPPERCORN SAUCE / MUSHROOM, CHIMICHURRI
STILTON MOUSSE / MUSHROOM AND STILTON PATE / GARLIC PRAWNS
YORKSHIRE PUDDING / BEEF CROQUETTE / CHEESEY DONUT

FETA AND SUNDIED TOMATO STUFFED CHICKEN BREAST, CHORIZO AND BEAN
CASSOULET



DESSERTS

CHOCOLATE SHARING BOARD, CHOCOLATE TEXTURES AND SHARING CHOCOLATE FONDUE

WHITE CHOCOLATE BLOMDIE, KIRSCH SOAKED RASPBERRIES, POPCORN ICE CREAM

CHOCOLATE OREO CHEESECAKE (VEGAN) (GFO) (N)

CLASSIC EATON MESS (V) (GF) (VEO)

PECAN CAKE, COFFEE LIQUEUR, SALTED CARAMEL ICE CREAM

FRESH FRUIT PLATTER WITH DIPS (VEGAN) (GF)

CHEESEBOARD AND HOMEMADE CHUTNEY

GIN AND ELDERFLOWER PANNA COTTA, RASPBERRY ICE CREAM (GF)

SALTED CARAMEL AND CHOCOLATE POTS (V) (GF)

(V) VEGGIE / (GF) GLUTEN FREE / (GFO) GLUTEN FREE OPTION AVAILABLE /
(N) CONTAINS NUTS

SOME MENU ITEMS SUBJECT TO SEASONAL AVAILABILITY