



SAMPLE MENUS

Private Chef

Our Rosette-winning team creates a truly unique dining experience for your occasion, using the freshest local produce. Here are a few menus we have served before.

01 Menu One

STARTERS

Duck Terrine

Red wine glazed shallots, fruit chutney & toasted ciabatta

Gin & Cucumber Cured Salmon

Caper berries, coriander & endive, mini malted loaf

Chicken Croquettes

Caesar dressing & baby gem lettuce

MAINS

Salmon Fillet

Sautéed new potatoes, fricassee of peas, chorizo & cauliflower

Chicken Breast

Dauphinoise potatoes, tenderstem broccoli, sugar snap peas & jus

8oz Welsh Rib-Eye

Grilled tomato, field mushroom, hand cut chips & peppercorn sauce

DESSERTS

Apple Bakewell

Clotted cream, baby apples & toasted almond crumb

Sticky Toffee Pudding

Chocolate, dark rum & toffee sauce, vanilla ice cream

Lemon & Thyme Brûlée

Poppy seed shortbread

02 Menu Two

STARTERS

Soup of the Day V

Warm mini loaf

Heritage Tomato & Buffalo Mozzarella V

Pesto, fried capers & toasted pine nuts

Charcuterie Platter

Coppa, Milano & finocchiona, hummus, olives & focaccia

MAINS

Pan Seared Sea Bass

Mixed greens, lemon & dill couscous

Duo of Lamb

Treacle cured rump & braised shoulder, black pudding mash, baby veg & jus

Garden Herb Arancini V

Confit peppers, tomato ragu, feta & olive salad

DESSERTS

Irish Cream Crème Brûlée

Shortbread biscuit

Dark Chocolate Brownie

Peppermint buttercream, chocolate bubble wrap

Sticky Toffee Pudding

Dark rum butterscotch sauce, clotted cream ice cream



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03 Menu Three

STARTERS

Smoked Salmon & Prawn Cocktail

Malted brown bread

Confit Duck Ballantine

Fruit chutney & toasted ciabatta

Whipped Goats Cheese

Pistachio & basil pesto crostini

MAINS

Chicken Supreme

Dauphinoise potatoes, asparagus & carrots

Lamb Rump

Boulangère potatoes, ratatouille vegetables & jus

Courgette & Rocket Pappardelle V

Hazelnut & Parmesan crumb

DESSERTS

Strawberry Mille-Feuille

Basil pastry & Chantilly cream

Chocolate Brownie

Mint ice cream

Woodlands of Erbistock Ice Cream

Brandy snap crisp

04 Menu Four

STARTERS

Homemade Soup V

Cheese scone

Smoked Salmon & Thyme Roulade

Parmesan sablé

Ham Hock & White Pudding Cake

Poached egg, watercress salad, grain mustard dressing

MAINS

Pan Fried Halibut

Thyme mash, crispy leeks, broad bean & brown shrimp butter sauce

Chicken Breast

Savoy cabbage & smoked bacon, roasted new potatoes, pink peppercorn sauce

Aubergine, Courgette & Tomato Moussaka VG

Warm potato & watercress salad

DESSERTS

Chocolate Mousse Torte

Caramel granola topping, white chocolate wafer

Wild Berry Panna Cotta

Raspberry sorbet & wild berry pastels

Apple & Rhubarb Crumble Pie

Baby apple & vanilla ice cream