

Chefs2You

Summer Dining Menus

Selector Menus, please choose, one starter, one main and one dessert from the menu below for the entire party.
From £24 per head...

To begin with

English Farmed New season Asparagus, Sauce hollandaise & Lemon

Thai chicken Snake bean salad, chilli, coconut and mango

Pressed Terrine of Mediterranean grilled vegetables,
Buffalo Mozzarella with summer leaves and aged balsamic

Terrine of avocado and smoked salmon,
Garden leaf and a dill yoghurt sauce

Heirloom slow roasted Tomatoes, Wild Rocket & Parmesan Salad

Prosciutto, Celeriac & apple slaw, drizzled with truffle oil

John Ross Oak smoked salmon,
Cucumber, pea shoots with lime syrup

Brandade of cod, Pan fried Red mullet,
Braised fennel and a Bouillabaisse foam

Mousseline of Asparagus,
Light Chervil butter sauce

Classic Caesar Salad with large Crunchy Croutons

Ballotine of Scottish Salmon,
Cucumber jelly sour cream and wild keta

Warm Buffalo Mozzarella, Caponata & Wild Rocket

Cornish crab cake, Baby spinach on a tomato butter sauce

Goats Curd and Beetroot salad, Marinated beets with red Chard,
candied walnuts

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Sorbet Course

Intermediate palate cleansers

Pink Champagne
Lemon & Lime
Vanilla vodka & water cress

Summer Soups & Consommés

Pea & Ham Soup with a light mustard cream

Chilled Gazpacho soup

Iced Melon & Mint soup

Lobster Bisque with Brandy Cream

Chilled Tomato scented with Basil consommé

Hot & Sour Crab Broth , Noodles & Tofu

Pea, ham & mint soup, light mustard cream

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Main courses : Mains Fish & Crustacean

Pan-fried Salmon, Garden peas mash,
Smoky bacon lardoons on a Vermouth cream sauce

Pan-fried Sea Bass with ribbons of leek,
Courgette & Carrot Pearls With Champagne sauce

Roasted Cod,
Jerusalem Artichoke Mash organic lemon & water cress

Slow cooked Brown trout,
Petit Pois à la Française (Peas, baby onions, lettuces)
with baby new potatoes

Escalope of Salmon cucumber spaghetti, dill on a tomato dressing

Baked Cold Water Lobster, garlic & Lime butter served
with Lemon & watercress

OR

Lobster Thermidor both served with asparagus,
garden leaf salad & buttered new potatoes

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Mains Poultry : Red Meat and Game

Corn fed Chicken, asparagus, saffron new potatoes & salsa Verde

Grilled Corn fed chicken, beetroot relish, wild rocket leaves
& Ruby Chard with a Saba Dressing

Black leg Corn fed Chicken, Morel cream sauce,
Leaf spinach & Potato Dauphinoise

Roasted Aylesbury duck lightly spiced, Oriental vegetables, crispy glass
noodle on a lime & galanga Dressing

Coq au Vin with Garlic & Herb Mash

Welsh Rack of Lamb served with Potato Dauphinoise
mint & redcurrant jus with panache of peas beans & shoots

Scotch Fillet of Beef Wellington served with Fondant Potato,
confit of garlic on a rich Madeira Jus accompanied
by a panache of fresh market vegetables
(Min 8 People & a maximum of 50)

Rump of Lamb, Sweet & Sour Aubergine, Coriander Pesto

Rump of lamb,
Petits Pois à la Française (Peas, baby onions & lettuces)
& baby new potatoes

Mains Vegetarian

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Potato gnocchi with Asparagus, peas beans & shoots wilted spring greens

Ravioli of Ricotta Cheese, Spinach & Nutmeg
with a light Basil cream Sauce

Symphony of Garden Vegetables in a tart topped
with Glazed Goats Cheese crème Fraiche & Chive dressing

Tomato & Aubergine Risotto with Mascarpone & Parmesan

Mediterranean vegetable Tarte tatin, goat cheese & garden leaves

Peas, beans and shoots risotto with soya sauce emulsion
& parmesan Reggiano

Something Sweet to finish with

Vanilla Panacotta, sharp black current compote

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Crème Brulée, garden Rhubarb compote (with or without the compote)

Peach & Champagne jelly, Madeleine fingers & cream Chantilly

Chocolate Mousse Cake, Peppered strawberries & balsamic honey

Summer berry Pavlova, elderflower cream

Citrus Organic Lemon Tart & Blueberry compote

Feuilleté of White Chocolate, Elderflower & Gooseberry

Carpaccio of Pineapple, Ginger sorbet

Chocolate & raspberry tart with raspberry sorbet

Vanilla cheese cake, blueberry compote & a cassis shot

Frosted summer berries with warm white chocolate sauce

English Strawberry & Frangipane tart, Cornish clotted cream

Assorted cheese slate

A selection of cheeses, with oatcakes, water biscuits, Panforte,
Grapes & crisp celery sticks

Warm Caerphilly & Onion tart served
with homemade Beetroot & Strawberry Chutney