

Meet the Chef

Party Caterers

WEDDINGS ~ EVENTS ~ PARTIES
HOG-ROASTS ~ BBQS ~ LUNCHESES

CHRISTENINGS ~ FUNERAL TEAS ~ FAMILY
CELEBRATIONS ~ FULLY LICENSED BARS

Party Menus

UNIT 20E
MARSTON BUSINESS PARK
TOCKWITH, YORK
YO26 7QF



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Notes:

1. Price includes a Chef & Waitress
2. All main courses come with vegetables & potatoes
3. All food preparation, serving & Clearing
4. One dish from each course for your party
5. Travel may be charged extra*
6. Crockery & Cutlery
7. Cream Table Cloths & Napkins if required
8. Full access to adequate electrics/gas appliances
9. Vegetarians & special diets fully caterers for
10. Adequate plating up and serving area
11. Intermediate courses available
12. Glass hire available

MENU 1

Starter Choices

Scottish Salmon Roulade
*Carrot & Mouli Salad, Lemon &
Coriander Dressing*
Or

Chicken, Bacon & Asparagus Terrine
Red Onion Chutney, Pesto Basil Dressing
Or

Roast Plum Tomato & Basil Soup (v)
With Garlic & Herb Croutons
Or

Prosciutto Ham & Trio of Melon
(Or Plain for Vegetarian)

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Main Course Options

Lamb Cutlets
*Dauphinoise Potatoes with Minted
Red Wine Sauce*
Or

Roasted Breast of Chicken
*Fondant Potatoes, Brandy &
Peppercorn Cream Sauce*
Or

Sea bass & King Prawns
*Potato Rosti, Spinach
Chive Cream Butter Sauce*
Or

Roast Loin of Pork
*Fondant Potatoes, Mustard Creamed
Leeks & Dark Cider Jus*

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Sweet Choices

Tangy Lemon Tart
Mixed Berry Compote
Or

Sticky Date Pudding
Served with Toffee Sauce
Or

Dark Chocolate Tart
with Mulled Berries & Raspberries
Or

Apple Crumble
*Topped with Cinnamon Crumble
& Vanilla Custard*

£38.00 per person + Vat

MENU 2

Chef Selection of 7
*Hot & Cold Luxury Canapés
Served on arrival*

Starter Choices

Duck Confit
With Plum Chutney
Or

Smoked "Trio" of Fish
*Smoked Trout, Smoked Salmon & Smoked
Halibut with Horseradish Sauce*
Or

Crayfish & Red Caviar Cocktail
Mixed Lettuce, Lemon, Tomato Brandy Sauce
Or

Caramelised Pork Belly
*with Stir-Fry Oriental Vegetables
& Spring Onion Soy Sauce*
Or

Minted Courgette Soup (v)
with Crème Fraiche & Herb Croutons
Or

Anti-Pasta Sharing Board
One Board for Each 2 Guests

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Main Course Choices

Roast Fillet of Scotch Beef
*Roasted shallot & garlic, wild Mushrooms
& asparagus & Red Wine Sauce*
Or

Slowed Braised Lamb Shank
*Roasted vegetables, olive mash
Minted jus*
Or

Roast Rump of Lamb
*Mediterranean vegetables with basil
rich port wine jus*
Or

Roast Monkfish Fillet
potato galette. Pancetta wafer
Or

Steak "Diane"
Mushrooms, Brandy Cream Sauce

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Sweet Choices

Petit Pots Au Chocolate
with Dipped Strawberries
Or

Bread & Butter Pudding
Jack Daniels Custard – Served with Crème Fraiche!
Or

Warm Chocolate Brownie
*with Clotted Cream and Mulled
Red Wine Berries*
Or

Raspberry Crème Brule
with Shortbread
Or

Our Own Strawberry Cheesecake
*Homemade Fruit Couli and
Minted Berry Compote*

£56.00 per person + Vat

**Have Sunday off !
Sundays will never be the same !
In the comfort of your home or holiday cottage !**

Sunday Lunch

Starter Choices

Prawn Cocktail
*Mixed Lettuce, Lemon
Marie-Rose Sauce*
Or

Our Brandy Pate
With Fresh Leafs, ciabatta Toast & Chutney
Or

Piri-Piri Chicken Skewers (3)
with Dressed Carrot, Sesame & Mouli Salad
Or

Cream Leek & Potato Soup (v)
with Garlic Herb Croutons
Or

Anti-Pasta Sharing Board

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Main Course Choices

Roast Sirloin of Beef
Yorkshire Puddings & Red Wine Gravy
Or

Roast Pork Loin
with Apple Sauce, Sage & Onion Stuffing
Or

Supreme of Chicken
*Filled with Cumberland Sausage
Shallot White wine Sauce*
Or

Griddled Salmon Fillet
With Tarragon Garlic Mushrooms
Or

Asparagus & Cheddar Cheese Tart (v)

*Family style vegetables
& potatoes selection*

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Sweet Choices

Apple Crumble
*Topped with Cinnamon Crumble
& Vanilla Custard*
Or

Our Own Strawberry Cheesecake
*Homemade Fruit Couli and
Minted Berry Compote*
Or

Sticky Date Pudding
Served with Toffee Sauce
Or

Fresh Fruit Salad
Traditional Sunday Favourite !
Or

Continental Cheese Board
*Chutney, Apples, Grapes,
Walnuts, Oatcakes*

£27.00 per person + Vat