

Meet the Chef

OUTSIDE CATERERS

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

LUNCHESES CHRISTENINGS ~ FUNERAL TEAS ~ FAMILY

CELEBRATIONS ~ FULLY LICENSED BARS

Set Menus



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Please make sure Orders left on answerphone, contain all contact and menu details !

UNIT 20E

MARSTON BUSINESS PARK
TOCKWITH, YO26 7QF

Email: info@meetthechef.co.uk

Web: www.meetthechef.co.uk

MENU 1

Smoked Salmon & Chive Tart

Mixed Leaf salad & Chive Dressing

~0~

Roasted Breast of Chicken

Fondant Potatoes, Brandy &

Peppercorn Cream Sauce

~0~

Dark Chocolate Profiteroles

Served with a Dark Chocolate Sauce

MENU 2

Fan of Melon & Prosciutto Ham

(Or Plain For Vegetarian)

~0~

Roast Sirloin of Beef

With Roast Potatoes, Yorkshire pudding

& Red Wine Sauce

~0~

Tangy Lemon Tart

Mixed Berry Compote

MENU 3

"Trio" of Salmon

Smoked Salmon, Poached & Hot Smoked

Salmon with Saffron Dressing

~0~

Roast Loin of Pork

Fondant Potatoes, Mustard Creamed

Leeks & Dark Cider Jus

~0~

Dark Chocolate Tart

with Mulled Berries & Raspberries

MENU 4

"Homemade" Leek & Potato Soup (v)

With Garlic Croutons

~0~

Roast Rump of Lamb

Mediterranean Vegetables with Basil

Rich Port Wine Jus

~0~

Rich Chocolate Gateaux

With Cherry Brandy

MENU 5

Chicken Liver Parfait

Homemade Chutney and Grilled Brioche

~0~

Sea bass Fillet

Potato Rosti, Spinach and

Tomato Pepperade

~0~

Apple Crumble

Topped with Cinnamon Crumble

& Vanilla Custard

MENU 6

Salmon & Crayfish Cocktail

Mixed Lettuce, Lemon, Tomato Brandy Sauce

~0~

Roast Salmon Fillet

Confit Tomato, Spring Onion Mash

Chive Butter Sauce

~0~

Strawberry Eton Mess

Strawberries, Meringue, Whipped Cream !

MENU 7

Asparagus & Prosciutto Ham

Fruit Chutney, House Dressing, Mixed Leafs

~0~

Supreme of Chicken

Stuffed with Ham & Smoked Cheese Coated in a

Coarse Grain Mustard Sauce

~0~

Raspberry Crème Brule

With Homemade Shortbread

MENU 8

Minted Courgette Soup

With Crème Fraiche & Herb Croutons

~0~

Slow Braised Lamb Shank

With Red Wine Sauce, Horseradish Mash

Roasted Root Vegetables

~0~

Sticky Date & Toffee Pudding

Served With Caramel Sauce & Cream

MENU 9

Beetroot Cured Scottish Salmon

Citrus Salad, Tarragon Crème Fraiche

~0~

Succulent Chicken Breast

*Served In Champagne, Tarragon
& Crème Fraiche*

~0~

Petit Pots Au Chocolate

With Dipped Strawberries

MENU 10

Roast Tomato & Basil Soup (v)

With Garlic & Herb Croutons

~0~

Roast Leg of Lamb

*With Apricot Stuffing, Roast Root Vegetables
and Minted Lamb Gravy*

~0~

Our Own Strawberry Cheesecake

*Homemade Fruit Couli and
Minted Berry Compote*

MENU 11

Goats Cheese, Beetroot Salad (v)

*Homemade Chutney and
Griddled Pitta Bread*

~0~

Parma Ham Wrapped Fillet Steak

*Wild Mushroom, Tarragon and
Shallot Cream Sauce*

~0~

Fruits of the Forest Crème Brulee

With Sweet cream & Tuille Biscuit

MENU 12

Spinach & Walnut Tart (v)

With Fine Herb Salad

~0~

Spicy Mexican Bean Enchilada's (v)

*Served on Iceberg with Guacamole topped
with Cheddar Cheese*

~0~

Apple Strudel

With Spiced Apple Compote

MENU 13

Hot Smoked Salmon

*with Endive Served with
A Saffron Dressing*

~0~

Slowed Braised Lamb Shank

Red wine Sauce with Olive & Parsley Mash

~0~

Raspberry & White Chocolate Tart

With Minted Raspberries

MENU 14

Chicken & Asparagus Terrine

Tomato, Basil Dressing

~0~

Wholegrain Mustard Coated Cod

*Roasted Vegetables, Served
With Saffron Cream Sauce*

~0~

Chocolate & Orange Tart

MENU 15

Galia Melon

*Filled with Exotic Fruits and
Laced with Malibu & Mint*

~0~

Lamb Cutlets in a Mustard & Herb Crust

Dauphinoise Potatoes with Mint Red Wine Sauce

~0~

"JD" Bread & Butter Pudding

Jack Daniels - Served with Crème Fraiche!

MENU 16

Chicken, Smoked Bacon & Asparagus

Salad Style Bound In Caesar Dressing

~0~

Steak "Diane"

Mushrooms, Brandy Cream Sauce

~0~

Apple Tart

with Vanilla Ice Cream

MENU 17

Scottish Salmon Roulade

*Carrot & Mouli Salad, Lemon &
Coriander Dressing*

~0~

Lamb Rump "Nicoise"

*Served on Olives, Potatoes,
Green Beans & New Potatoes*

~0~

Dark Chocolate Shell

With Vanilla Cream And Fresh Berries

MENU 18

Corn Fed Chicken Ballontine

Asparagus & Cherry Tomato Salad

~0~

Roast Cod

*in Lemon, Thyme & Garlic with
Baby Potatoes*

~0~

Warm Chocolate Brownie

*with Clotted Cream and Mulled
Red Wine Berries*

MENU 19

Fennel Soup

With Crème Fraiche & Herb Croutons

~0~

Scottish Salmon "En Croute"

With Creamed Spinach

~0~

Sherry Trifle

MENU 20

Cured Scottish Salmon

with Dressed Lettuce and Garnish

~0~

Chicken Breast

*Served With Parsley, Confit Shallots and Bacon
All in a Rich Red Wine Sauce*

~0~

"Kilner" Vanilla Cheesecake