

Meet the Chef

OUTSIDE CATERERS

WEDDINGS ~ EVENTS ~ PARTIES ~ HOG-ROASTS ~
BBQS ~ LUNCHESES CHRISTENINGS ~ FUNERAL TEAS
~ FAMILY CELEBRATIONS ~ FULLY LICENSED

BARS

Sunday Roasts



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MARSTON BUSINESS PARK
TOCKWITH, YO26 7QF

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Have Sunday off

Sundays will never be the same

In the comfort of your home or holiday cottage
Ever Thought About Just Sitting Back and Letting
Someone Else Cook Sunday Lunch
Well – Now You Can
We Cook, Serve & Clear Away

THE KIDS

Children's food is not a problem – we can make the Healthy stuff
look so good they'll eat it! We can Organise Children's Tables
with appropriate Decoration and activities

Starter Choices

Prawn Cocktail

Mixed Lettuce, Lemon
Marie-Rose Sauce

~0~

Our Brandy Pate

With Fresh Leafs, ciabatta Toast & Chutney

~0~

Piri-Piri Chicken Skewers (3)

with Dressed Carrot, Sesame & Mouli Salad

~0~

Cream Leek & Potato Soup (v)

with Garlic Herb Croutons

~0~

Poached Salmon

With Dill & Mustard Dressing

~0~

Classic Greenland Prawn Cocktail

~0~

Smooth Chicken Pate

With Salad, Caramelised onion chutney
& Toasted Ciabatta

~0~

Chicken Caesar Salad

~0~

Smoked salmon & Crayfish Cocktail
Served with Lemon, Brown Bread & Butter

~0~

Creamy Mushrooms with Bacon
Spring Onion & Cheddar with Ciabatta Strips

~0~

Tomato and Fresh Basil soup

~0~

Sharing Platter

A selection of Continental Meats, Cheese, Olives,
Pickles, Balsamic Eggs - Served in the middle of table
for guests to help them selves

Main Course Choices

Roast Sirloin of Beef

Yorkshire Puddings, Potatoes
& Red Wine Gravy

~0~

Roast Pork Loin

with Apple Sauce, Chipolatas,
Sage & Onion Stuffing

~0~

Supreme of Chicken

Filled with Cumberland Sausage
Shallot White wine Sauce

~0~

Roast Turkey Breast

Chipolatas, Sage & Onion Stuffing

~0~

Roast Leg of Pork

~0~

Griddled Salmon Fillet

With Tarragon Garlic Mushrooms

~0~

Whole Roast Chicken

(Family Style)
Basted in Lemon, Thyme & Garlic Butter

~0~

Roast Lamb

With Apricot Stuffing

Served with Family style vegetables
& potatoes selection.

Example Vegetables Dishes

Minted New Potatoes
Garlic & Thyme Roasted Potatoes
Garlic Mashed Butter Potatoes
Minted Garden Peas & Sweetcorn
Carrots in Orange
Honey Roasted Parsnips
Provençal Ratatouille
Mange Tout
Sweet potato
Roasted Peppers & Courgettes
Cauliflower Cheese
Our Pickled Red Cabbage
Broccoli in Tomato Sauce

Sweet Choices

Apple Crumble

Topped with Cinnamon Crumble
& Vanilla Custard

~0~

Our Own Strawberry Cheesecake

Homemade Fruit Couli and
Minted Berry Compote

~0~

Sticky Date Pudding

Served with Toffee Sauce

~0~

Rich Chocolate Mouse

Served with Raspberries

~0~

Fresh Fruit Salad

Traditional Sunday Favourite

~0~

Continental Cheese Board

Chutney, Apples, Grapes,
Walnuts, Oatcakes

£27.00 per person + Vat

Notes:

1. Price includes a Chef & Waitress/Waitresses
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