

THE FULL TABLE

MENUS DESIGNED FOR SHARING

Due to the bespoke nature of these menus, prices are available on request.

Starters

Choose a selection of five starters for the party to share, served with homemade focaccia

Honey and mustard cocktail
Harissa hummus with flatbread
Brie and truffle arancini

Salt cod croquette with lemon mayo
Cauliflower fritters with sumac yoghurt
Sausage rolls with black onion seeds

Cured meats with pickles and chutney
Chermoula chicken
Smoked salmon, dill, fennel and citrus

Mains

All main meals are made for sharing and include a showstopper centrepiece accompanied by a mouthwatering selection of sides for the ultimate family feast.

Traditional roast dinner with all the trimmings

Choose a meat centrepiece for the party:

Sirloin of beef / Whole Chicken / Loin of pork / Boned and rolled leg of lamb

Accompanied by:

Thyme and garlic roast potatoes, Maple glazed carrots and parsnips, Cabbage and bacon,
Cauliflower cheese (option to upgrade to Truffle and hazelnut cauliflower cheese), Sauteed seasonal greens,
Yorkshire puddings, Rich homemade gravy

Lamb kleftiko, slow roasted lamb with garlic, lemon and oregano

Accompanied by:

Roasted new potatoes, Mediterranean roast vegetables, Greek salad, Tzatziki, Hummus

Salmon couloubiac

A whole fillet of salmon, spinach, hard-boiled eggs and aromatic rice wrapped in puff pastry

Accompanied by:

Buttered new potatoes, Sauteed seasonal greens, Beetroot, orange and walnut salad, chardonnay dressing, Crème fraiche and dill

Baked chicken, lemon and olive tagine

Accompanied by:

Tomato and preserved lemon Israeli couscous, Chickpea and sesame falafel, Aubergine, nigella seed and red pepper salad, Za'atar labneh dip

Desserts

Crowd-pleaser favourites for the whole family to dig in to.

Fresh Chantilly filled profiteroles with hot chocolate sauce

Seasonal fruit crumble with homemade crème Anglaise

Tiramisu

Double chocolate brownie, chocolate mousse, Chantilly cream, caramel layered trifle bowl

Mixed berry pavlova

Blue Haired Chef, proudly part of Kami Budd Events LLP

07891 268925 | bluehairedchef@kamibuddevents.co.uk

2 The Cider Press, Ashton Keynes, SN6 6FX

Company Number: OC459459



BLUEHAIRREDCHEF

Choose one dish from each course to create your three-course set menu, which will apply to the whole party.
We can accommodate younger guests and any allergies or dietary requirements.

If you'd like to enhance your event, optional extras such as canapés, fish courses, a cheese board, or petit fours are available at an additional cost (see price list).

A £300 private chef hire fee applies to all parties.

A 20% deposit secures your booking, with the remaining balance due 14 days before the event.

gf = gluten Free | **gfa** = gluten free available | **df** = dairy free | **dfa** = dairy free available | **nf** = nut free | **nfa** = nut free available
v = vegetarian | **va** = vegetarian available | **vg** = vegan | **vga** = vegan available

Please be aware not all ingredients are listed on our menu so if you have any allergies please speak to our staff, who can provide you with a more detailed allergen menu and help you with your food choices.