

THE SETLIST

£40 PER PERSON

Starters

Seasonal soup with homemade bread *gfa, dfa, nfa, va, vga*

Slow cooked hens' egg with woodland mushroom, crispy shallot and truffle oil on brioche *gfa, dfa, nf, v*

Smoked mackerel pâté with cucumber, apple, dill and whole meal toast *gfa, dfa, nf*

Ham hock terrine, pineapple and chilli chutney, sourdough toast, Szechuan pineapple tuile, coriander *gfa, df, nf*

Mains

Roasted butternut and goats cheese risotto with hazelnut, pea shoot and parmesan crisps *gf, dfa, nfa, v, vga*

Slow cooked lamb shoulder pappardelle pasta with rich red wine and tomato jus, fresh mint and rosemary *gfa, dfa, nf*

Roast cod with lentils, curried cauliflower, spinach and a potato galette *gf, dfa, nf*

Pan fried salmon with parmentiere potatoes, harissa roasted vegetable, lemon dressing and toasted almonds

Chicken Milanese with roasted new potatoes, green beans, garlic butter and parmesan

Grilled pork chop with roasted sweet potato, tender stem broccoli and chermoula *gf, df, nf*

Roast chicken breast with boulangère potato, kale and a rich bacon, mushroom and baby onion jus *gf, dfa, nf*

Desserts

Warm chocolate brownie with salt caramel ice cream and hazelnut praline *gf, nfa, v*

Sticky toffee pudding with butterscotch sauce and vanilla ice cream *nf, v*

Apple and mixed berry crumble with homemade custard *gfa, dfa, nf, v, vga*

Lemon tart with raspberry puree, Chantilly cream and white chocolate rocks *nf, v*

Warm triple chocolate cookie dough with vanilla ice cream *nf, v*

Extra special add-ons (priced per person)

Canape selection **£10**

Fish course **£14**

Pre dessert **£8**

Cheese course **£15**

Celebration cake **Price on request**

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.