



Private Chefs Menus

Breakfast

Alfresco Eating with Cocktails

Mama's Table

A la Carte Menu

Feast Cocktails



Breakfast

Start the day in the perfect way! Select one of our breakfast options.

Continental Breakfast

Freshly Baked Croissants, Homemade Blueberry Muffins, Breads, Soft Cheese, Cured Meats, Homemade Granola, Fruits and Preserves.

Tea, Coffee, and Fresh Fruit Juices

£17 per person

English Breakfast

Smoked Back Bacon, Broad Oak Sausage, Free Range Eggs, Sautéed Field Mushrooms, Grilled Tomatoes, Hash Browns and Baked Beans.
Served with Crusty Bread and Butter.

Tea, Coffee, and Fresh Fruit Juices

£21 per person

Vegan Breakfast Buffet

Aubergine Smoked Bacon, Potato Hash, Grilled Tomatoes, Smashed Avocados, Spiced Beans, Savoury Chickpea Pancakes. Fresh Fruits, Breads and Preserves

Tea, Coffee, and Fresh Fruit Juices

£21 per person



Alfresco Eating with Cocktails

All our menus are cooked alfresco for you to enjoy the theatre and aromas created by our chef. Take advantage of the carefully selected cocktails to pair with your alfresco experience.

Traditional Spanish Paella

Valencian Bomba Rice, Sofrito, Homemade Stock and Mehr Red Spanish Saffron with

Chicken, Prawns, Mussels, Squid and Langoustines.

Sides- Caesar Salad, Fried Pimientos de Padron and Spanish Breads

Something Sweet- Churros with Chocolate Dipping Sauce

£36 per person

Cocktail Package- Rose Mojito's, Rose Sangria and Agua de Valencia

£18 per person

New Orleans Jambalaya

Traditional Creole Jambalaya with a blend of Smoked Paprika and Spiced Cayenne. Chicken, Chorizo, Celery and Bell Peppers.

Sides- Cornbread, Collard greens and Corn on the Cob

Something Sweet- Waffles with Rum Syrup and Charred Pineapple

£32 per person

Cocktail Package- Pina Colada, Tequila Sunrise and Hurricane

£18 per person



Hyderabadi Biryani

Marinated Chicken or Lamb with a blend of Masala Spices. Traditionally made with Onions, Coriander and Saffron Milk.

Sides- Selection of Naan's, Poppadom's, Pickle and Chutneys

Something Sweet- Chai Latte Parfait

£33 per person

Cocktail Package- East India Gimlet, Punjabi Sour and Ja Jeera Mojito

£18 per person

Classic Barbeque

Angus Beef Burger with Cheese, Relish and Brioche Bun

Cumberland Sausage with Caramelised Onions, Mustard and Ketchup

Cajun Butterfly Chicken Breast

Cauliflower BBQ Wings

Corn on the cob

Sides- Green Salad, Rainbow Slaw and French Stick

Something Sweet- Strawberries, Cream and Shortbread

£35 per person

Cocktail Package- Pimm's and Lemonade, Espresso Martini, Gin Tom Collins

£18 per person



All dietary requirements are catered for and Vegan dishes available.

All Packages require a minimum order of 12 covers.

Mama's Table

This menu mixes home nostalgia with our professional chef's touch. Using the finest seasonal ingredients, our home cooked favourites are served family style in large dishes and boards for you all to enjoy.

Starters

Sharing Antipasti

Cured Meats, Sicilian Big Green Olives, Marinated Artichokes Hearts, Buffalo Mozzarella, Sun Blushed Tomatoes, Roasted Mediterranean Vegetables, Figs and Homemade Rosemary Focaccia

Vegan Mezze

Roast Heritage Carrots with Tahini & Pomegranate, Stuffed Vine Leaves, Red Pepper Hummus, Roasted Mediterranean Vegetables, Mixed Marinated Olives and Mini Pitta Fingers

Seafood Platter

Hot Smoked Salmon, Fresh Water Peeled Prawns, Taramasalata, Roasted Baby Beets with Crane, Sweet Pickled Cucumber, Marie Rose Sauce and Toasted Rye Bread

Homemade Seasonal Soup

Made with Local Seasonal Vegetables and Served with Baked Black Bomber and Thyme Cheese Scones



Main Course

Lasagne al Forno

Rich Beef Ragu with Red Wine, Fresh Egg Pasta & Bechamel Sauce topped with Buffalo Mozzarella.

Garlic & Rosemary Ciabatta and Seasonal Tomato & Rocket Salad

Wild Mushroom and Pesto Risotto

Slow Cooked Rice with Mixed Woodland Mushrooms, Roasted Butternut Squash, Fresh Herbs and Pesto

Garlic & Rosemary Ciabatta, Dressed Seasonal Roasted Vegetables in Olive Oil & Lemon

Slow Cooked Beef Brisket

Roasted Paprika Spiced Wedges, Creamy Garlic Mushrooms with Sour Cream & Parsley

Thai Green Chicken Curry

Free Range Local Chicken in a Fragrant Coconut & Lemongrass Sauce with Coriander, Sugar Snap Peas, Peppers, Baby Aubergines & Crushed Peanuts
Sticky Coconut Rice, Hot & Sour Papaya Salad, Thai Crackers

Braised leg of lamb

Pea & Broad Bean Salad, Roast New Potatoes and Tuscan Mint Oil

Moroccan Spiced Lamb Shoulder

Slow Roasted and Glazed with Pomegranate Molasses
Fruity Couscous Salad, Warm Pitta Breads, Tomato Sumac & Onion Salad, Yoghurt & Cucumber Dressing

Vegan Chilli

Roast sweet Potato and Mixed Bean Chilli served with Smashed Avocado, Long Grain Lime Rice and Chopped Coriander



Dessert

Sharing Eton Mess

Local Strawberries, Raspberries & Blueberries with Whipped Chantilly Cream, Black Pepper Meringue, Strawberry & Pomegranate Coulis and Hob Nob Crumb

Brownie Sundae

Chocolate Ice-Cream, Boston Brownie Pieces, Whipped Cream, Fresh Raspberries, Mini Macarons & White Chocolate Ganache

Crumble

Apple & Cinnamon with Rum Soaked Sultanas
Oat & Mixed Nut Crumble Topping served with Birds' Custard or Pouring Cream

Cheesecake

Baked Philly Bakewell Cheesecake with Almond Praline, Morello Cherries and Pouring Cream

Select 1 Starter, 2 Main Courses and 1 Dessert for your Sharing Menu.

2 course Menu £33 per head, 3 course £46 per head.

Minimum order of 12 covers required.



A la Carte Menu

A three-course sit-down menu using the finest ingredients in a contemporary way. Delivered by one of our award-winning chefs,

Starters

Whipped English Goats' Cheese, Roasted Beetroot, Garden Leaves,
Toasted Hazelnuts & Orange Dressing

Pan Seared Tiger Prawn, Aubergine Puree, Flatbread & Charred
Lemon

Moroccan Spiced Hummus with Crispy Lamb, Pitta Chips &
Harissa Oil

Main Course

Saffron Braised Spanish Rice with Chorizo, Cod, Mussels &
Prawns

Slow Cooked Angus Beef Brisket, Korean BBQ Sauce, Kimchi
Salad, Roasted Sweet Potato



Marinated Grilled Halloumi, Roasted Sweet Potato, Charred Tender
Stem Broccoli & Tzatziki Sauce

Dessert

Seasonal Berry Eton Mess

Sticky Bourbon Cola Pudding, Toffee Sauce & Cherry Ripple
Ice-cream

Lemon Curd Tart, Meringue & Raspberry Sorbet

3 course meal £46 per head.

Minimum order of 12 covers required.



Feast Cocktails

Select 3 cocktails from our extensive list to add to your menu choices.

Pina Colada
Tequila Sunrise
Hurricane
Sex on the Beach
Pimm's and Lemonade
Espresso Martini
Gin Tom Collins
Mojito
Cosmopolitan
Bloody Mary
Bellini
Margarita
Rose Mojito
Rose Sangria
Agua de Valencia



Cocktail Starter Package

£18 per person for 3 cocktails
Additional cocktails can be purchased on the evening.

Please contact for more details, our team will be happy to help with any questions and create the perfect package for your event.

All dietary requirements are catered for and Vegan dishes available.