



## \*Holiday Let Private Chef\*

As your holiday private chef this includes, breakfast, lunch & dinner catered for your bespoke requirements including dietary needs and allergens produced by a Michelin trained Chef. You and your family or guests will have freshly cooked breakfast, lunch and dinner with full table service, refreshments and bespoke menus designed to your needs. Below are menu options for each sitting during your stay.

-Based On 4 Guests-

Private Hosting Daily Rate

£POR (additional Guest £POR)

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Breakfast, Lunch & Dinner

3 Day Rate Private Hosting

£POR(additional Guest £POR)

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Breakfast, Lunch & Dinner

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Selection of Alcoholic Drinks £POR

All menus are seasonal and could change in regards to food costs, allergens are available for all menu options, these menus are examples of what can be offered but a completely bespoke menu can be devised for you. Some items are subject to change in regards to the equipment available at your chosen venue. Minimum of 25% deposit required to secure booking and remain amount paid on the day. For more information don't hesitate to contact me on email [birtymatt@gmail.com](mailto:birtymatt@gmail.com)



## Breakfast

10am Serving- Access to holiday home 8am

### Continental-

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*Fruit Basket Selection*  
*Hand Cut Tropical Fruits & Berries*  
*Over Night Oats & Fresh Greek Yoghurt*  
*Baked Danish Pastries*  
*Freshly Made Smoothies*  
*Selection of Toasts & Preserves*  
*Selection of Local & International Cured & Cooked Meats*  
*Freshly Squeezed Juices*

### Breakfast Buffet-

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*Selection of Smoked Back Bacon, Butchers Pork Sausage, Mushrooms, Tomatoes, Hash Browns, Baked Beans,*  
*Eggs- Fried, Scrambled, Poached*  
*Selection of Toasts & Preserves*  
*Freshly Squeezed Juices*

### Plated Breakfast- Pre Order

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*English Muffins- Benedict, Royale, Florentine*  
*Full English*  
*Souffle Omelettes- Pepper & Goats Cheese, Smoked Salmon & Spinach, Chorizo, Country Ham & Cheddar*  
*Smoked Salmon Scrambled Eggs, Granary Toast*  
*Continental Platters (Per Person)*  
*American Style Pancakes- Streaky Bacon, Maple Syrup, Cocoa & Hazelnut, Peanut & Banana*

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Bespoke & Special Dietary Requirements can be discussed & arranged for your guests needs

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## Lunch

### Picnic/Beach

*Packed up & Ready to go at 11am*  
*Artisan Sandwiches with slow cooked ham & cheese, smoked salmon & cream cheese, egg savoury, oven roast beef & horseradish*  
*Selection of savoury pastries- leek quiche, scotch eggs, sausage rolls*  
*Selection of crisps & nuts*  
*Freshly prepared fruit salad*  
*Assorted sweets & chocolates*

### Lunch BBQ

*Marinated chicken thighs with assorted dips*  
*Butchers sausages*  
*Hand formed steak burgers*  
*Hot dog & burger buns*  
*Slow cooked jacket potatoes, coleslaw, asian style salad, greek salad & crumbled feta*  
*Ice Cream Sundaes*

## Afternoon Tea

*Finger Sandwiches of smoked salmon, egg mayonnaise & cucumber, honey roast ham & cheese*  
*Hand baked sultana & cherry scones*  
*Soup of the day*  
*Cheese fondue bon bons*  
*Clotted cream*  
*Preserves & home made curd*

## Salad Bar

*Selection of freshly washed lettuces*  
*Tomato & cucumber*  
*Potato Salad*  
*Chilli roasted salmon*  
*Selection of artisan meats & cheeses*  
*Freshly baked bread*  
*Olives & dips*  
*Whipped hummus & roasted garlic*

## Theme Inspired Buffet Lunch

*Indian, Italian, Chinese, Thai, Mexican*

## Sit Down Two Courses

*Please find menu options on MBChef Private Dining Menus*

*Selection of flavoured water, soft drinks & juice included with all menu options*

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## Dinner

### BBQ Evening

*Thai Style Chicken Breast*  
*Slow cooked BBQ pork ribs*  
*Butchers sausage*  
*Hand formed beef steak burgers*  
*Rib-eye of prime beef*  
*Whole roasted seabass*  
*Assorted salads*  
*Sauce & dips*  
*Burger buns & hand leavened bread*

*Dessert- Strawberry Meringue, Whipped Cream,*  
*Raspberries with Tarragon, Home Lemon Curd*

### Tapas selection

*Crispy Chicken Wings-*  
*Glazed with BBQ, Honey Mustard, Buffalo, Salt and*  
*Pepper*  
*Cured Spanish Jamon Iberico*  
*Beef Bon Bon in Pepper Corn Sauce*  
*Pork Belly- Hoi Sin, Sweet Chilli, BBQ*  
*Slider Burgers- Beef, Chicken, Pork, Lamb*  
*Classic Spanish Tortilla*  
*Pil Pil- King Prawns*  
*Pork Cheeks in Teriyaki*  
*Potato- Bravas*  
*Ham Croquettes*

*Dessert- Lemon Set Cream, Lime & Zest Jelly,*  
*Crumbly Butter Short Bread*

## Grazing Tables

*Chicken, Leek and Mustard Quiche*  
*Pork Pie, Piccalilli*  
*Chorizo and Chicken Skewers*  
*Butter Puff Pastry Cumberland Sausage Rolls*  
*Panko Brie Wedges, Sweet Chilli Dressing*  
*Selection of Bread & Olives*  
*Cured Meat Selection- Chorizo, Salchichon, Parma*  
*Ham, Smoked Salami*  
*Beetroot Hummus, Flat Bread*  
  
*Dessert- Selection of Local Cheeses*  
*Choux Pastry Filled with Toffee Cream, Hot Dark*  
*Chocolate Sauce*

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## Theme Inspired Dinner Sharing Table

*Indian, Italian, Chinese, Thai, Mexican, Spanish*

## Sit Down Three Courses

*Please find menu options on MBChef Private Dining*  
*Menus*

## Tasting & Elevated Tasting (£30pp Supplement)

*Please find menu options on MBChef Private Dining*  
*Tasting Menus*

*Selection of flavoured water, soft drinks & juice included with all menu options*

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