



MB-Private Dining

Unparalleled Private Chef Experience

Experience the ultimate in culinary luxury with exceptional service and meticulous attention to detail. We use only the finest ingredients, delivering extraordinary set menus, tastings, canapés, or BBQs, all crafted to your exact preferences.

Our chef arrives fully equipped with everything from premium utensils to plates and cutlery, creating a seamless, effortless experience. As your personal chef prepares and perfectly cooks the menu in your home or chosen venue, you'll receive bespoke service that makes every moment unforgettable.

From a beautifully curated table setting to impeccable serving, we take care of every detail so you can enjoy your time with guests. Once the dining experience concludes, your kitchen and dining spaces will be flawlessly cleaned to a 5-star standard, leaving you to relax and savour the remarkable evening.

This is more than a meal—it's an elevated experience designed just for you

At Home Options

3,5 & 7 Course Menu
6-8 Guests

Tapas
6-30 Guests

Cheese & Wine Evenings
6-20 Guests

Private BBQ- (May-September) Weather permitting
6-20 Guests

Canapés
12-25 Guests (standing)

Sunday Roast (Three Course Only)

8-12 Guests

* Cocktail Bar £POA Per Person

Larger Venues
(Crockery, Cutlery, Staffing & Table Dressing at Additional Cost)

3,5 & 7 Course Menu
13-30 + Guests

Tapas Sharing Table
20-40 + Guests

Cheese & Wine Evenings
17-40 + Guests

Private Buffets
17-80 + Guests

Morning Business Meeting
30-50 + Guests (Boardroom Set Up)

Sunday Roast
20-50 + Guests

* Cocktail Bar £POA Per Person

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Set Menus (pre order required 2 weeks prior)
(Choose your dishes-2 Starter, 2 Main & 2 Dessert)

3 Courses- Starter, Main & Dessert

£POR

5 Course- Canapés*, Starter, Fish (Tasting Size Fish Course), Main & Dessert

£POR

7 Course- Canapés*, Soup, Starter, Fish (Tasting Size Fish Course), Main, Dessert, *Cheese

£POR

Canapés- Select 3* (add 1 £POR Per Guest)

Cold Canapé Selection

Chicken Liver Parfait on Black Pepper Croute, Pickled Shallot

*

Maris Rose Prawn Cocktail Shots

*

Gazpacho Shot (Ve)

*

Ciabatta Tomato Bruschetta (Ve)

*

Smoked Salmon Roulade, Baby Herb Mascarpone

*

Beetroot Hummus on Flat Bread (V)

*

Manchego and Chorizo Cigar

*

Wild Mushroom Tartlets, Truffle Mayonnaise (V)

*

BBQ Tuna with Wasabi Dressing

*

Cesar Salad Shots

*

Melon Skewers (Ve)

*

Goats Cheese and Red Pepper Lollipop

Hot Canapé Selection

Lamb Samosa, Curried Mayonnaise

*

Chicken Bites, Korean BBQ Sauce

*

Cumberland Puff Pastry Sausage Rolls

*

Mini Cottage Pies

*

Creamy Lancashire Cheese Bon Bons, Sweet Chilli (V)

*

Goats Cheese and Fig Tart (V)

*

Torched Tikka Halloumi (V)

*

Vegetable Samosa, Minted Yoghurt (V)

*

Salt Baked Potato, Bravas Sauce (Ve)

*

Duck Spring Rolls, Hoi Sin

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Meat & Fish Starters

Smoked Haddock and Leek Bon Bon's, Curried
Mayonnaise, Soft Herb Salad

*

Ham Hock Terrine, Piccalilli, Black Pepper Croutes,
Pickled Shallot

*

Chicken Liver Parfait, Onion Chutney, Croissant
Croutes, Crispy Shallot

*

Classic Cocktail of King Prawns and Cray Fish, Baby
Leaves, Maris Rose, Sun Blushed Tomato

*

BBQ Tuna Fillet, Compote of Tomato, Wasabi
Dressing, Sushi Marbles, Pickled Ginger, Chervil
Shoots

*

Seasame Crumb King Prawns, Sriracha Mayonnaise,
Asian Salad

*

Shredded Duck Spring Rolls, Coriander and Hoi Sin

*

Thai Inspired Cod and Salmon Fish Cake, Sriracha
Mayonnaise, Red Cabbage, Pepper and Coriander Stir
Fry

*

Smoked Salmon, Baby Herb Mascarpone, Avocado
Emulsion, Black Pepper Croutes

*

Lamb Samosa, Curried Mayonnaise, Tomato and
Coriander Salad

Starters Vegan & Vegetarian

Arancini with Mushrooms and Thyme, Wild
Mushroom Purée, Truffle Parsnip Chips (Ve)

*

Panko Crusted Smoked Brie, Cranberry Compote,
Crispy Sage (V)

*

Burrata, Marinated Courgette, Heritage Tomato,
Focaccia, Pesto (V)

*

Vegetable Gyozas, Hoi Sin Dipping (Ve)

*

Salt Baked Baby Potatoes, 'Bravas' Sauce, Aioli, Micro
Herb, Chive Oil (Ve)

Soups

Plum and Cherry Tomato Soup, Basil and Black
Pepper Butter

*

Cream of Wild Mushroom and Truffle Soup, Garlic
and Herb Butter

*

Velvet Parsnip Veloute, Curried Butter

*

Butternut and Roasted Pepper Soup, Turmeric Butter

*

Cream of Garden Pea and Mascarpone Soup, Minted
Butter

*

Sweetcorn and Sweet Potato Veloute, Toasted Sesame
Butter

*

Broccoli and Blue Cheese Soup, Chive Butter

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Meat Main Courses

Thyme Roasted Chicken, Smoked Bacon Lardons, Button Mushrooms, Baby Onions, Potato Rosti, Red Wine Sauce
*

Pork Fillet Wrapped in Pancetta, Grain Mustard Mash, Honey Heritage Carrots, Torched Cherry Plum Tomato, Red Wine Sauce
*

Pan Roasted Chicken Breast, Mushrooms and Tarragon Cream, Confit Potato Fondant, Creamy Lancashire Cheese Bon Bon, Shaved 'Jamon Iberico'
*

Slow Braised Beef Blade, Potato Terrine with Roast Garlic, Honey Roast Parsnips, Celeriac Puree, Rosemary Jus
*

Roast Lamb Cutlet, Pulled Lamb Croquette, Ratatouille, Basil Oil, Black Garlic and Oregano Jus
*

Slow Cooked Pork Belly, Crackling, Sage & Onion Potato Terrine, 'Panko' Onion Ring, Charred Baby Broccoli with Apple Compote
*

Confit Lamb Shoulder, Wilted Spinach, Potato Terrine, Honey Roast Parsnips, Rosemary Jus
*

Slow Roast Beef Brisket, Yorkshire Pudding, Charred Carrot, Creamed Cabbage, Roast Potatoes, Beef Gravy
*

Roast Rib-Eye of Beef, Yorkshire Pudding, Charred Carrot, Creamed Cabbage, Roast Potatoes, Beef Gravy
*

Slow Cooked Beef Blade, Creamed Potatoes, Roasted Root Vegetables

*Fish Main Courses

Pan Roasted Sea Bass, Cauliflower Purée, Smoked Haddock Bon Bon with Asparagus, Saffron Hollandaise
*

Smoked Haddock, Curried Crushed Potatoes, Steamed Kale, Shrimp and Saffron Sabayon
*

Confit Cod Loin, Crushed Peas and Broad Beans, Cherry Tomato Butter Sauce, Pea Shoots, Tempura Samphire
*

Pan Roasted Hake, Jambalaya, Baby Bell Peppers, Crispy Kale, Chive Oil
*

Classic Creamy Fish Pie of Smoked Haddock, Salmon and Crayfish, Creamy Lancashire Mashed Potatoes, Tenderstem Broccoli
*

King Prawn in a Thai Green Broth, Green Peppers, Charred Courgette, Sesame Baked Rice Pilaff, Toasted Cashew Nuts
*

Tandoori Salmon, Balti Cauliflower, Massala Sauce, Salt Baked Baby Potatoes, Coriander Yoghurt
*

Pan Roasted Salmon, Butternut Cream, Smoked Haddock Bon Bon, Asparagus, Ratatouille

*Choose One For 5 & 7 Course Menus

Vegan & Vegetarian Main Courses

Butternut Risotto, Crispy Sage, Toasted Pumpkin Seeds (V)
*

Risotto of Courgette and Aubergine, Tempura Feta, Oregano and Cashew Nut Pesto (V)
*

Wild Mushroom Tartlet, Creamy Lancashire Rarebit, Caramelised Carrot, Truffle Sauce (V)
*

Risotto of Plum Tomato, Sweetly Drop Peppers, 'Panko' Mozzarella, Basil Oil (V)
*

Butternut and Spinach Tartlet, Torched Halloumi, Tomato Ragù, Pine Nut Pesto (V)
*

Stuffed Moroccan Spiced Aubergine, Tomato Reduction, Mango Salsa (V) Beef Tomato Baked with a Classic Nut Roast Filling & Toasted Seeds, 'Vege Gravy' (V)
*

Confit Carrot, Tikka Marinated Tofu, Balti Baby Potatoes, Bombay Crumble, Carrot and Yoghurt Emulsion (V)
*

Charred Aubergine Stuffed with 'Dukkah', Pesto Dressing, Roasted Pepper Salsa (V)

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Dessert-

Banoffee Banana 'Mess'

*

Lemon and Lime Posset, Raspberry and Tarragon, Butter Short Bread

*

Hot Chocolate Tart, Caramel Sabayon, Hazelnut Brittle, Espresso Ice Cream

*

Sticky Toffee Pudding, Butterscotch, Double Cream Ice Cream

*

Strawberry and Lemon Curd Pavlova, Tarragon and Lemon Zest Cream, Bourbon Vanilla Ice Cream

*

Hot Chocolate Fondant, Cherry Ice Cream, Blackberry Gel, Caramelised Almond Crumble

*

Pineapple and Stem Ginger Cheesecake, Passion Fruit, Coconut Sorbet

*

Classic Apple Crumble, Cinnamon and Oat Crumble, Vanilla Pod Ice Cream

*

Bitter Chocolate Tartlet, Cherry Sorbet, Black Forest Gel, Freeze Dried Raspberry, Amaretto Sabayon

*

Lemon Meringue Pie, Gin Soaked Raspberries, Pistachio Ice Cream

*

Eton Mess of Strawberries, Passion Fruit Cream, Mango Sorbet

*

Blushed Fruit Salad Macerated in Elderflower, Raspberry Sorbet

Sweet Treats-

Lemon Posset 'Shots' Freeze Dried Raspberry

Stem Ginger and Pineapple Cheesecake

Chocolate Tartlets, Hazelnut Brittle

Prosecco Jelly with Strawberry Compote

Profiteroles with Chocolate Sauce and Baileys Cream

Macarons

Individual Creme Brûlée and Butter Short Bread

Cheeses-

-from The Courtyard Dairy-

Served with biscuits, home chutney, grapes and luxury butter

Classic British Cheese selection

Blue Cheese Connoisseur

Soft & Smelly

Goats & Sheep Milk selection

Exotic Flavour Selection

International tasting

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Grazing Tables

£POR pp

'Classic'

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

'Tapas'

£POR pp

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 Grazing Table

£POR pp

Lemon Posset 'Shots' Freeze Dried Raspberry

Stem Ginger and Pineapple Cheesecake

Chocolate Tartlets, Hazelnut Brittle

Prosecco Jelly with Strawberry Compote

Profiteroles with Chocolate Sauce and Baileys Cream

Selection of Macaroons

Individual Creme Brûlée and Butter Short Bread

Cocktail Bar £POR Per Person

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The Courtyard Dairy- Local specialist cheese supplier
boasting the best locally sourced cheeses

These events are completely bespoke packages so the
pricing will be according to the cheese & wine section
you decide.

Served with biscuits, home chutney, grapes and luxury
butter

(*Choose One for 7 Course Menu)

Classic British Cheese selection

Fellstone, Hafod Cheddar & Sparkenhoe Blue

Blue Cheese Connoisseur

Stichelton, Stilton & Young Buck

Soft & Smelly

Baron Bigod Brie, Langres & St Sunday

Goats & Sheep Milk selection

Hebden Goat, St James & Beenleigh Blue

International tasting

Payoyo (spain), Roquefort (france) & Burrata (italy)

Wine

The wines are a choice of what you and your guest like
to drink we can discuss what you would like from your
wine and we can tailor your choices around you taste

Wine regions- Maybe you Like the wines of a specific
region we could tailor your wine package of a
particular region.

*

South Africa

New Zealand

Chile

Argentina

Australia

Spain

France

Italy

USA

Portugal

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BBQ Classic

Hand Formed 100% Sirloin Burger, Mature Cheddar Cheese
 Butchers Pork Sausage
 Butterflied Chicken Fillet
 *
 Salads
 Classic Potato and Spring Onion Salad
 Mixed Baby Leaves, Red Onion and Cherry Tomato with French Dressing
 Rich Creamy Coleslaw
 Buttered Brioche Burger Buns
 Selection of Sauces
 Dessert- Cheesecake

BBQ Meat Fest

Jerk Marinated Chicken Drumsticks
 Hand Formed 100% Sirloin Burger, Mature Cheddar Cheese
 Slow Cooked BBQ Pork Ribs
 Honey Glazed Bacon Chops
 Spiced Lamb Kofta Kebabs
 *
 Salads
 Moroccan Style Cous Cous
 Tomato, Buffalo Mozzarella, Basil and Olive Oil
 Seasoned Potato Wedges
 Buttered Brioche Burger Buns
 Selection of Sauces
 Dessert- Raspberry Pavlova

BBQ Chicken Deluxe

Crispy Chicken Wings- BBQ, Honey Mustard, Hoi Sin, Buffalo
 Peri Peri Chicken Thighs
 Tikka Marinated Chicken Breast
 Teriyaki Chicken Breast
 *
 Salads
 Classic Caesar Salad
 Chopped Tomato, Onion and Coriander Salad
 Spicy Chilli Fried Rice Salad
 Selection of Sauces
 Dessert- Lemon Cream

BBQ Burger Builder

Hand Formed 100% Sirloin Burger, Mature Cheddar Cheese
 Lamb and Mint Burger
 Prime Pork & Apple Burger
 Tikka Marinated Chicken Thigh
 *
 Salad
 Salad Bar
 Selection of Sauces
 French Fries
 Caramelised Onions
 Dessert- Crème brûlée
 *
 Cocktail Bar £POR Per Person

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**Canapés £POR per guest
(Minimum 16-35 guests)**

Choose 5

Hot Canapé Selection

Lamb Samosa, Curried Mayonnaise

*

Chicken Bites, Korean BBQ Sauce

*

Cumberland Puff Pastry Sausage Rolls

*

Mini Cottage Pies

*

Creamy Lancashire Cheese Bon Bons, Sweet Chilli (V)

*

Goats Cheese and Fig Tart (V)

*

Torched Tikka Halloumi (V)

*

Vegetable Samosa, Minted Yoghurt (V)

*

Salt Baked Potato, Bravas Sauce (Ve)

*

Duck Spring Rolls, Hoi Sin

Cold Canapé Selection

Chicken Liver Parfait on Black Pepper Croute, Pickled Shallot

*

Maris Rose Prawn Cocktail Shots

*

Gazpacho Shot (Ve)

*

Ciabatta Tomato Bruschetta (Ve)

*

Smoked Salmon Roulade, Baby Herb Mascarpone

*

Beetroot Hummus on Flat Bread (V)

*

Manchego and Chorizo Cigar

*

Wild Mushroom Tartlets, Truffle Mayonnaise (V)

*

BBQ Tuna with Wasabi Dressing

*

Cesar Salad Shots

*

Melon Skewers (Ve)

*

Goats Cheese and Red Pepper Lollipop

Sweet Treats

£POR per guest

Choose 4

(Minimum 16-35 guest)

Lemon Posset 'Shots' Freeze Dried Raspberry

Stem Ginger and Pineapple Cheesecake

Chocolate Tartlets, Hazelnut Brittle

Prosecco Jelly with Strawberry Compote

Profiteroles with Chocolate Sauce and Baileys Cream

Selection of Macaroons

Individual Creme Brûlée and Butter Short Bread

*

Cocktail Bar £POR Per Person

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Just Sunday Lunch £POR
Sunday Lunch and Dessert £POR*
Three Course £POR*

Fresh Baked Bread & Butter For The Table
(*Included)

Starters
Choose 1

Butternut and Roasted Pepper Soup, Turmeric
Butter

Chicken Liver Parfait, Onion Chutney, Croissant
Croutes, Crispy Shallot

Classic Cocktail of King Prawns and Cray Fish,
Baby Leaves, Maris Rose, Sun Blushed Tomato

Choose Your Roast Meat

Rib of Local Beef (served Medium)

Thyme Roast Chicken Breast
Roast Pork Loin with Crackling
Apple & Cider Slow Cooked Pork Belly
Pulled Braised Lamb Shoulder

Roast Includes-

Carrot and Swede, Charred Carrot, Savoy
Cabbage, Buttery Mash Potatoes, Crispy Thyme
Roasties, Tenderstem Broccoli, Yorkshire
Pudding, Rich Roast Gravy

Extras

Bubbling Creamy Lancashire Cauliflower Cheese
Serves 4

Creamy Roasted Garlic and Thyme Dauphinois
Potatoes Serves 4

Tenderstem Broccoli, Garlic Butter Roasted
Crispy Pancetta Serves 4

Creamed Leeks and Mustard Serves 4

Dessert
Choose 1

Hot Chocolate Tart, Caramel Sabayon, Hazelnut
Brittle, Espresso Ice Cream

Sticky Toffee Pudding, Butterscotch, Double
Cream Ice Cream

Strawberry and Lemon Curd Pavlova, Tarragon
and Lemon Zest Cream, Bourbon Vanilla Ice
Cream

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