



"BECAUSE GOOD FOOD IS NOT A PRIVILEGE - IT'S YOUR RIGHT"

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## Whelan Bespoke Catering Limited

### Private & Personal Chef Service

Welcome to Whelan Bespoke Catering's Private and Personal Chef Service. This is a service that provides a highly personalised and professional solution to all your entertaining needs.

We will take care of everything. Preparation, cooking, serving, and best of all, the clearing up! So, you won't have to worry about anything except you and your guests enjoying our fresh and unique dining experience.

What follows are suggestions only. The menu items represent just some of the foods we can prepare and all are tried and tested. However, we can also create a bespoke menu that is tailored to you and your guests. So please feel free to contact us to discuss any requests or to answer any questions you may have.

### Starters Selection

- Seasonal soup with a selection of fine breads – Please ask on ordering for soup options
- A large local flat field mushroom topped with either Stilton, smokey bacon & garlic, or Chili and tomato sauce
- Grilled king crab claws with a lemon & garlic butter \*\*5 star option\*\*
- Prawn & asparagus crepe with a light cheese & cream sauce
- Chef's own paté with Cumberland sauce & Melba toast
- A warm salad of Scottish scallops, bacon & mange tout with toasted pine nuts \*\*5 star option\*\*
- Medley of seafood \*\*5 star option\*\*
- Traditional prawn cocktail
- Pan seared chicken livers, flambéed brandy cream & served on a rustic crouton
- Freshly cooked lobster on the half shell \*\*5 star option\*\*
- Traditional Loch Fyne smoked salmon with horseradish cream \*\*5 star option\*\*
- Crown of cantaloupe melon with forest berries
- Seared beef salad with rocket, Parmesan and a balsamic & truffle oil dressing \*\*5 star option\*\*
- Roulade of smoked salmon on a bed of leaves with a fresh dill dressing
- Grilled king prawns with a lemon & garlic butter \*\*5 star option\*\*

## Main Course Selection

- Moules Marinières
- Scampi Mornay with fluffy mash potato \*\*5 star option\*\*
- Escalope of pork cordon bleu
- Duck breast on a bed of rosemary mash with an apple & orange sauce \*\*5 star option\*\*
- Oak smoked salmon Caesar salad \*\*5 star option\*\*
- Supreme of chicken with crushed new potatoes & a champagne sauce \*\*5 star option\*\*
- Oven baked Confit of duck & chive mash with a roast garlic jus \*\*5 star option\*\*
- Traditional Beef Wellington \*\*5 star option\*\*
- Monkfish Thermidor \*\*5 star option\*\*
- Chicken or Beef Stroganoff with fluffy white mash
- Roast loin of pork on a bed of Savoy cabbage, mash & a rich pan gravy
- Fillet of salmon with a toasted pine nut & herb crust
- Baked lamb shanks with parsnip mash
- Roast Guinea fowl with an orange & thyme sauce \*\*5 star option\*\*
- Special Shepherds pie

## Dessert Selection

- Chef's own sticky toffee pudding with a warm fudge sauce & clotted cream
- Rich chocolate pudding with a hot chocolate sauce & crème fraiche
- Sharp lemon and lime tart with a Seville orange syrup & crème anglais
- Crepes Suzettes
- Crème Brulée of your choice – passion fruit, strawberry, white chocolate
- Exotic fresh fruit salad
- Cheesecake of your choice
- On parties of guests under 12 people then all of the menu choices for each course must be the same. On parties over 12 people then you can have two choices per course however the selections must be pre-ordered.

## Extras

All our meals are served with an exquisite sorbet between the first and second course to refresh your pallet.

Why end there though? Greet your guests as they arrive with our selection of delicious canapés and a glass of champagne. Finish the evening off with a selection of fine cheeses to end what will be a truly wonderful and relaxing dining experience.

## Pricing:

Based on a minimum 4-course meal, including sorbet.

Standard menu	£35 per head
5 star menu	£45 per head

### *Split option*

5 star starter & standard main course	£40 per head
Standard starter & 5 star main course	£42.50 per head

Chef costs including 2 <sup>nd</sup> chef / serving staff (Minimum 3 hours)	£20 per hour
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The chef costs are extra to the above food costs. As a guideline three hours is generally long enough to engage a chef for the duration of a dinner party however how long you require the chef to be present would be your choice.

### *Extras available*

- Canapés
- Cheese boards