

Below is a selection of our most popular seasonal fine dining - private chef menus.

The Fine Dining sample menus are £27.95 per person or £30.95 per person with an additional cheese course. Dessert as a Trio is an additional £2.95 per person, and exclude VAT.

Spring Fine Dining Menu

Starters

- ◆ Herb seared tuna and niçoise salad
- ◆ Oriental tartare of salmon with pickled ginger
- ◆ Potted chicken liver paté with Melba toast and a red onion marmalade
- ◆ Asparagus with a poached egg and a light citrus hollandaise

Main Courses

- ◆ Herb crusted rack of spring lamb, parisienne potato and vegetable ratatouille
- ◆ Chicken supreme stuffed with roasted red pepper and mozzarella served with French beans and a light tomato coulis
- ◆ Wild sea trout with leeks and crushed new potatoes
- ◆ Aubergine gateaux with parmesan and basil

Desserts

- ◆ Lemon posset with biscotti biscuits
- ◆ Poached strawberry, rhubarb and champagne jelly with a refreshing lemon gratina
- ◆ A classic Eaton mess
- ◆ Mango and dark chocolate mousse
- ◆ A selection of cheeses

Summer Fine Dining Menu

Starters

- ◆ Chilled melon soup with seasonal fruits and fromage frais
- ◆ Thai crabs cakes with a homemade tartare sauce
- ◆ Watermelon, mint and feta salad
- ◆ Antipasti of marinated grilled vegetables or cured meats

Main Courses

- ◆ Poached chicken with herb crushed new potatoes and a mushroom velouté
- ◆ Chateaubriand with creamy horseradish mashed potatoes and green vegetables
- ◆ Sole steamed with spring onions, ginger, garlic and a light soy sauce
- ◆ Chèvre salad of herb goats cheese, caramelised pear, celery and roasted pine nuts

Desserts

- ◆ Summer pudding stack complimented by homemade white chocolate and mint ice cream
- ◆ Strawberries and cream with shortbread biscuits
- ◆ Vanilla pannacotta served with a blackberry compote
- ◆ A bitter chocolate mocha tart
- ◆ A selection of cheeses

Page 2 - of Fine Dining & Private Chef Sample Menus

Autumn Fine Dining Menu

Starters

- ♦ Golden onion soup with cheese toasts
- ♦ Lightly spiced pan fried scallops with a cauliflower purée
- ♦ Pan-fried pigeon with beetroot, rocket and a caramelised hazelnut salad
- ♦ Ham hock and chicken terrine wrapped in Savoy cabbage served with a pear saffron chutney

Main Courses

- ♦ Monk fish wrapped in Parma ham served with a potato cake and Mediterranean vegetables
- ♦ Beef Wellington served with a fondant potato, honey glazed carrots and watercress (or a colcannon parcel)
- ♦ Pressed belly of pork with crisp crackling, caramelised apple and pomme dauphinoise
- ♦ Wild mushroom and rocket risotto with wilted baby spinach, finished with truffle oil

Desserts

- ♦ Chocolate and toffee fondant
- ♦ Apple tarte tatin with rum and raisin ice cream
- ♦ Edwardian pumpkin cake cheesecake
- ♦ Fig and frangipane tart
- ♦ Cheese selection

Winter Fine Dining Menu

Starters

- ♦ Roast vine tomato, pepper and garlic soup
- ♦ Bouillabaise of mussels, snapper and king prawns
- ♦ Warm chicken salad with crisp Parma ham and herb olive oil
- ♦ Twice baked cheese soufflé served with apple and sultana chutney

Main Courses

- ♦ Salmon en croute with sautéed spinach
- ♦ Oven roasted duck breast with caramelised swede and fondant potato
- ♦ Peppered steak with mushroom fricasse , confit of cherry tomatoes and lyonnaise potatoes
- ♦ Broccoli and filo flan with a spiced nut pilaf

Desserts

- ♦ Chestnut and chocolate truffle cake
- ♦ Trio of crème brûlée
- ♦ Tiramisu
- ♦ Banana tarte tatin with rum caramel sauce
- ♦ A selection of cheeses

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