CHEF KATHERINE Delivered

Example Dinner Party Menu

3 Course Meal - £75 per person
A relaxed three-course dinner, designed around your occasion and preferences.
3 Course Meal with x 4 Canapés - £88 per person
Four canapés to enjoy with drinks before dinner, followed by your three-course menu.
5 Course Meal - £95 per person
A more indulgent five-course dining experience, perfect for a special occasion.

Please choose the same starter, main & dessert for the entire party. If there are any vegetarians or vegans we can serve a separate starter, main & dessert for them. If you would like to have more than one dish for a course, the price per head increases by £5.00 due to the extra preparation time & wastage involved.
For parties of over 8 people we recommend one of our waiting to staff to serve & clear your meal for you. Waiting staff can be hired from £15 per hour. For parties of 8 or less, the chef will do this for you.

Canapés
Ham Hock Sandwich with Piccalilli & Parsley
Wild Mushroom Arancini with Kentish Blue Cheese Mousse (v)
Mackerel Pate with Pickled Cucumber on Sourdough Toast
CK Fried Chicken Waffle with Hot Honey
Creamed Spinach & Artichoke Vol-au-vent (ve)
Crispy Chickepea Fritter with Romesco Sauce (ve/nuts)
Cheese Burger Slider with Lettuce, Tomato & Burger Sauce
Fish Goujons with Tartare Sauce
Frittata with Roasted Peppers & Garlic Mayonnaise (v)
Steak Tartare Croustade with Dijonaise
Tuna Cerviche with Pickled Chilli & Lime
Crispy Chicken Skin with Chicken Parfait

Flavoured Bread / Butter for the table

Starters
Hot Smoked Salmon Rilettes with Pickled Cucumber & Crostini

Confit Duck Croquette with Pickled Cucumber & a Spring Onion & Hoisin Sauce
Chicken Liver Parfait with Onion Jam, Brioche Toast & Crispy Shallots
Chicken Wings with Chestnut Puree, Candied Chestnut, Parsnips, Chicken Jus & Sage
Steak Tartare with Pickled Shallots, Quails Egg & Sourdough Toast
Ham Hock Croquette with Burnt Apple Puree, Brussel Slaw & a Pork Quaver
Roasted Beetroot Salad with Raspberry Vinaigrette (vegan)

Mains

Venison Loin, Venison Ragu Nugget, Brussel Tops, Celeriac Puree, Rosti Potato, Venison Jus
Braised Beef Cheek, Buttery Parmesan Mash, Glazed Carrots & Crispy Leeks
Turkey Wellington, Fondant Potato, Carrot Puree, Baby Parsnips, Pancetta wrapped Chipolata & Turky Jus
Braised Mushrooms with Spelt, Charred Gem Lettuce, Tofu Dressing & Pumpkin Seed Dressing. (vegan)
Pan-fried Stone Bass, Cockle & Crab Risotto, Fennel & Seaweed
Duck Breast, Confit Leg Pancake Roll, Spring Onion Puree, Hoisin, Cucumber & Crispy Kale
Salt Baked Celeriac with Celeriac Puree, Apple, Vegan Cheese, Pickled Celery (vegan)
Fillet of Beef, Beef Cheek Fritter, Celeriac Puree, Dauphinoise Potato, Winter Greens & a Beef & Red Wine Jus

Desserts

Crunchy Nut Panna Cotta with Milk Ice Cream
Chestnut & Orange Cheesecake with Oat Crumble & Orange Marmalade (vegan)
Sticky Toffee Pudding, Poached Pear, Toffee Sauce & Clotted Cream
Dark Chocolate Delice with Mint Ice Cream
Apple Tart Tatin, Miso Carmel & Bay Leaf Ice Cream

Selection of Sussex Cheese Board with Fig Chutney, Celery, Grapes & Crackers
£10 per person
(for the table served after dessert)