



CHILTERN VALLEY CATERING
From THE CHEQUERS



PRIVATE DINING

Your own personal chef ! I will come to your home, design a bespoke menu for you and your guests and the cook and serve for you. We can provide service staff as well if required and of course we will take care of the washing up and leave your kitchen as we found it !

EXAMPLE MENUS

FINE DINING

Gazpacho Shot - Langoustine - Celery Foam

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English Asparagus - confit duck yolk - Serrano ham - chive emulsion

Guinea Fowl Tasting - poached and roasted breast, ballotine of leg, confit wing,
wild garlic & morels

Hot Chocolate souffle - tonka bean ice cream

RELAXED ITALIAN

Homemade Focaccia & Grissini

Anti Pasti Platter of meats and vegetables

Seasonal Risotto or Pasta

Seabass with Caponata

Chargrilled Lamb Cutlets - garlic & rosemary sauté potatoes, green
beans

Semi Freddo - warm chocolate sauce, poached peach

BISTROT CLASSIC

French onion Soup

Moules Mariniere

Cote De Bouef

On the bone rib of beef, cooked sous vide then finished on the griddle, carbed and served for your guests to help themselves, with frites, bearnaise and red wine sauces, and salad

Tarte au Citron - raspberry sorbet

OTHER POPULAR THEMES

GAME MENUS

SPANISH EVENING

INDIAN EXTRAVAGANZA

VEGAN & VEGETARIAN

SOLELY SEAFOOD

