THE ROAMING CHEF PRESENTS BOCCONES 24K DINNER

PRIVATE DINING IN YOUR HOME

WARM UP ACT

Duck taco salad, hoi sin, spring onion

THE MATINÉE

Garlic Tiger Prawn & Spicy Chorizo
Toasted ciabbata

THE SOIREE

Boccones 24K Gold Leaf cote de boeuf Steak 28ox Centre Cut Dry aged Chateaux Brieand 16oz Truffle Mash, Rosemary Parmesan Fries, Tender Stem Broccoli, Green Beans, Rocket Salad Beef Dripping Gravy & Bernaise Sauce

GRAND FINALE

Caramliseied Pineaapple, chilli mint sugar, vanilla ice cream

THE ENCORE?

Selection of British isle cheese £10 supplement per guest

£85 per head £50 Wine Flight £40 Beer Flight



ONE NIGHT IN PARIS

PRIVATE DINING IN YOUR HOME

SOUP DE JOUR

French Onion Soup Gryeree Croute

L'ENTREE

Coquilles st jacques Hand Dived Scallops, Mushrooms, Gruyere Cheese

LA PLAT PRINCIPAL

Pan Roast Lamb Rump Pomme Anna, Slow Roast Lamb Shoulder, Ratatouille, Galric Green Beans. Lamb Jus

LE DESSERT

Valahrona Chocolate Cremux Vanillia Ice Cream, Dulce de Leche, Honeycomb

LE FROMAGE

Selection of French Cheese £10 supplement per guest

£59 per head £50 Wine Flight £40 Beer Flight



GET HIM TO THE GREEK

TO BEGIN

GREEK MEZE

Houous, Taramasalata, Olives, Peppers, Stuffed Vine Leaves, Flatbread, Feta

THE FISH

GRILLED SEA BASS

Black olive, Lemon, capers, Parsley

THE MEAT OR VEG

BEEF STIFADO

Slow Braised Beef, Red Wine, Tomatoes, Onions Roasted potatoes

or

MOUSSAKA

This classic Greek dish of layered thinly sliced potato, aubergine topped with a creamy béchamel sauce.

SWEET TREATS FOR THE TABLE

Baklava, Revani Citrus Cake, melomakarona cookies

£45 per head £50 Wine Flight £40 Beer Flight

THE ROAMING CHEF PRESENTS

TASTE OF BISTRO PARIS

PRIVATE DINING IN YOUR HOME

L'ENTREE

Smoked Haddock Croque Mousier, Plum Tomato, Chive Dressing

Chicken Liver Parfait, Toasted Baguette, Onion Jam

Sweet Potato, Coconut & Chilli Soup (vegan)

LA PLAT PRINCIPAL

Pan fried bass, pomme puree, green beans, smoked lardons, champagne cream sauce

Dry aged Black Angus Steak frites, rocket salad, peppercorn Sauce (served medium rare)

Falafel, Cous Cous Salad, Hummus, Tomato & Red Onion Salad (Vegan)

LE DESSERT

Tart Au Citron, raspberry sorbet

Toffee apple crumble, creme anglaise

vanilla crème Brule, White chocolate short bread

£45 per head £50 Wine Flight £40 Beer Flight

THE ROAMING CHEF PRESENTS

TASTE OF ASIA

PRIVATE DINING IN YOUR HOME

SNACKS

EDAME BEANS, RICE CRACKERS, WASABI PEAS

BAO

SOY & BUTTERMILK CRISPY CHICKEN
KIMCHI & SIRACCHIA

SASHIMI

LOCH DURRURT SALMON
YUZU MAYONNAISE & PICKLED DICON

BELLY

DINGILY DELL PORK BELLY PINAPPLE, CHILLI & CORRIANDER

FRIED BANANA

MORELL CHERRY

DARK CHOCOLATE, COCONUT ICE CREAM

£45 per head £50 Wine Flight £40 Beer Flight



BOTTEMLESS BRUNCH

THE DRINKS

Tea, Coffee, Prosecco, Peroni, Bloddy Mary, Orange Juice

STEAK & EGGS

Pan Fried Minute Steak
2 Tiptree Eggs

AMERICAN PANCAKES

Crispy Bacon, Maple Syrup / Fruit Compot, Natural Yogurt

FULL ENGLISH BREAKFAST

Dry Cured Bacon, Wicks Mannor Sausage, Field Mushroom, Tiptree egg

SMOKED SALMON

Smashed Avocado, Toatsed soughdough, Chilli, Watercress

BREAD

Bagels, Wholemeal, White, Sough Dough Butter, Tiptree Jam, Marmalade, Peanut Butter

£395 for up to 10 guests Served for 1.5 hrs



THE BIG FAMILY ROAST

PRIVATE DINING IN YOUR HOME

CANAPÉS TO BEGIN

Sun blush tomato bruschetta's
Prawn & crayfish shooters
Chicken Liver Parfait, crostini, balsamic onions

THE ROAST

Dry Aged Rare Roast Beef Free Range Roast Chicken Roast loin of Pork

Goose Fat Roast Potatoes
Cauliflower Cheese
Honey & Thyme Roasted Root Vegetables
Seasonal Greens

Yorkshire Puddings
Sage & Onion Stuffing
Crispy Crackling
Meat Gravy

DESSERTS

Vanilla Cheesecake, Strawberry, White Chocolate, vanilla ice cream Apple Crumble & Fruit Crumble, Custard Chocolate Brownie, Salted Caramel, vanilla ice cream

> £35 per head £50 Wine Flight £40 Beer Flight