

Turn your home into a restaurant for 2 to 100 people

Hire a talented chef at home or while on holiday

Contact us for further enquiries or bookings **Email:** yeschef10@gmail.com | **Tel:** 07842 379184



### How it works:

Our chefs cook and serve as well as leaving your kitchen clean

A £100 deposit is required to secure the booking

It is as easy as 4 steps:

- 1. The location and number of guests to be catered for is required upon booking minimum spend £100
- 2. Choose from one of our standard menus or let us know if you have something specific in mind or allergies/intolerances
- 3. Confirm your booking and pay the deposit required
- 4. All changes can be made up until 7 days before the event

Relax and put your feet up and let

take care of the rest!

# Menu of the Day

2 Courses £29

3 Courses £34

Add bread and canapes for £6

Asparagus, poached egg and hollandaise sauce

Classic Prawn Cocktail

Vegetable Broth with spinach cream

Slow Cooked Belly Pork Served with rich mash, apple fondue and a cider sauce

Salmon and Roast Vegetables

Layered with filo pastry and saffron potatoes

Vegetable Lasagne Served with garlic bread and salad

Rich Chocolate Mousse Served with shortbread and raspberry sauce

> Zingy Crème Brulé Served with almond tuille

## Pub Menu

2 Courses

3 Courses

Loaded Potato Skins Choose from: Cheese and Onion / Cheese and Bacon

> Mini Lightly Spiced Fishcakes Served with Asian style slaw

> Stilton Glazed Mushrooms Served with homemade crusty bread

Chicken Wings Served with salad and a variation of dips

Steak and Chips served with onion rings, mushrooms and tomatoes Fish Goujons and Chips served with peas and a tomato sauce

Vegetable Lasagne served with fresh homemade garlic bread and salad Homemade Steak and Onion Pie served with a side of mash and seasonal vegetables

Roast Lamb Hotpot served red cabbage and homemade bread Chicken Curry served with a choice of rice or chips and a portion on naan bread

Vanilla Crème Brulé served with a vanilla sauce and shortbread Strawberry Jam Sponge served with a choice of custard, cream or ice-cream Apple Crumble served with a choice of custard, cream or ice-cream Raspberry Eton Mess

## A la Carte

2 Courses

3 Courses

Bread and canapes included

Twice Baked Cheese Souffle Served with blue cheese sauce, rocket and a creamy tomato fondue

> Crispy Squid and King Prawn Salad Served with a succulent lemon mayo

Warm Goat's Cheese Salad Served with pickled beetroots and candied walnuts

Asparagus Velouté Served with crusty homemade bread and olive tapenade

Fillet Steak

Served with shallot confit, creamy mash and broccoli stems

Cod Loin

Served with herby crust, linguine, sapphire grass and clam chowder

Chicken Breast, Roasted peppers and Bacon Served with creamy fondant

Vegetarian Wellington Served with roast carrot puree and a vegetable nage

Rich Chocolate Mouse served with fresh raspberry sauce

**Eton Mess** 

Raspberry Crème Brulé

Poached Pear served with a white chocolate parfait

# Sunday Roast

2 Courses £30

3 Courses £36

Creamy Garlic Mushrooms
Served with homemade crusty bread

Smoked Mackerel Pate Served with toast and onion jam

Soup of your choice Served with homemade crusty bread

Scotch Egg and Black Pudding Served in a blue cheese sauce

A choic e of: Roast Chicken, Beef, Pork or Nut Roast

All served with roast potatoes, seasonal vegetables, Yorkshire pudding and stuffing

Fillet of Seabass

Served with saffron potatoes and roasted vegetables

Crème Brulé served with raspberry sauce

Apple Crumble served with custard

Warm Chocolate Fudgecake served with whipping cream Eton Mess "Yes Chef Style"



if you all have the same menu options



3 Courses £27

Vegetable Soup
Served with homemade crusty bread

Roast Chicken
Served with seasonal vegetables

or

Vegetarian Nut Roast Served with seasonal vegetables

Homemade Apple Crumble Served with a choice of custard or ice-cream

Any menu, any time



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