



# The Cumbrian Chef

PRIVATE CHEF - DINNER PARTIES - EVENT CATERING

## Lake Windermere Menu

All dinner party menus for a minimum of 6 people

### Starters

Cartmel valley smoked duck breast - roast plum - rocket salad - orange gel.

Roasted chorizo - calamari - lemon dressed rocket - balsamic vinegar.

Appleby Creamy goats cheese fritter - pea shoots – smoked aubergine .

### Main courses

Roast chicken breast - Anna potato - spinach - toasted pinenuts - thyme chicken gravy. GF, DF

Sea bream fillet - sweet potato croquettes - spinach - tomato pepper sauce.

Teriyaki glazed tofu - sweet sesame cauliflower - wilted spinach. GF, DF, VG

### Desserts

Vanilla creme brûlée - Florentine biscuit

Sticky toffee pudding - salted caramel sauce - clotted cream.

**£45 per person.**

This menu will be available to all bookings up until 30th November 2021.