



The Cumbrian Chef

PRIVATE CHEF - DINNER PARTIES - EVENT CATERING

Lake Ullswater Menu

All dinner party menus for a minimum of 6 people

Canapes

Cumbrian air-dried ham rocket pear

Roast butternut squash sage arancini - saffron aioli

Starters

Chinese ham hock fritter – Asian greens – sticky soy dressing

Gin beetroot cured salmon – pink grapefruit - endive - shallot caper dressing

Griddled purple sprouting - poached duck egg - truffle hollandaise

Main courses

Roast duck breast – five-spiced pear Tatin – pak choi – Port wine sauce

Cod loin - soft herb crust - chorizo chickpea stew – Italian parsley oil

Beetroot and celeriac gratin - caramelized shallots - Macadamia Dukkha

Desserts

Dark chocolate delice – honeycomb - white chocolate mousse -
chocolate soil

Passion fruit tart - lemon curd sauce - hazelnut praline.

£55 per person

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