



The Cumbrian Chef

PRIVATE CHEF - DINNER PARTIES - EVENT CATERING

Lake Derwent Water Menu

All dinner party menus for a minimum of 6 people

Canapes

One of each per person

Shredded duck pancake - hoisin dipping sauce

Baby mozzarella, basil, and sun-blushed tomatoes

Starters

Cumbrian air dried ham- mozzarella - heritage tomato - caramelized fig - golden raisin puree - extra virgin olive oil

King scallops - cauliflower puree - apple hazelnut salad

Twice-baked cheese soufflé - rocket pear salad – chive butter sauce.

Granite course

Lemon and hazelnut

Main courses

Ribeye steak – Roscoff onion – braised shin - beef sauce

Red mullet – saffron potato – grilled spring onions – tapenade

Caramelized red onion tart Tatin - Keldthwaite gold cheese - beetroot salad

Pre dessert

Meringue - vanilla Chantilly - passion fruit - char-grilled pineapple

Desserts

Apple tart tatin - butterscotch sauce - honeycomb ice cream

Milk chocolate pot - seasonal berries - crumbled brownie

£65 per person

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