



The Cumbrian Chef

PRIVATE CHEF - DINNER PARTIES - EVENT CATERING

Lake Buttermere Menu

All dinner party menus for a minimum of 6 people

Canapes

Smoked trout – sesame crisp – wasabi crème Fraiche

Crispy courgette fritter – tomato relish

Starters

Beef fillet carpaccio - Black Dub blue - candied walnuts - Treviso lettuce

Crab salad - Grasmere gingerbread – avocado – citrus dressing

Burrata – tomato salad – mixed cress – extra virgin olive oil

Granite course

Watermelon and lime

Main courses

Pork three ways belly, fillet, and shoulder – savoy cabbage - fondant potato – red wine sauce

Monkfish – tomato garlic ginger sauce – Japanese style oyster fritter

Goats cheese bonbons – pea spinach risotto - crispy kale

Desserts

Baked lemon meringue pie – blackberry jelly – mixed berries

Biscoffs vanilla caramel cheesecake - pistachio's

£60 per person

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