

New Website

About Us first page

England has evolved into a food heaven. Ingredients are easier to purchase, prices competitive and people are appreciating good food.

With an ever-evolving menu, 'Dinner at Yours' and 'David Cole Events' caters for private and corporate events, large and small, as well as staff dining in the workplace

Bespoke catering for your event or party, including:

Stunning cuisines to beautifully presented classics. Delicate canapés to mouth-watering desserts. Grand banquets to intimate dinners, we'll give your occasion the wow factor, with the service to match.

At Dinner at Yours and David Cole Events we pride ourselves as great innovators and can offer menus to suit any occasion. Provenance, sustainability and great service play a major role in our business.

We are sure that you will have a memorable and unforgettable experience.

If there is something that you really want us to make for you as a bespoke item or menu, this can also be arranged and welcomed.

Our Services

Fine Dining in Your Home

MENU 1

Fine Dining and Weddings

To Start

Monkfish Bouillabaisse with Rouille and Croutons

Smoked Salmon with Dill on Potato Pancake, Curly Lettuce and Lemon

Baby Gem Lettuce, Poached Egg, Grilled Smoked Salmon and Chive Salad

Asparagus with Sun Dried Tomatoes, Aged Parmesan and Baby Leaf Salad

Heritage Beetroot with Goats Cheese, Rocket and Cider Dressing

Grilled Halloumi Cheese, Baked Portabella Mushroom and Asparagus with Red Pepper Dressing

Roast Chestnut and Turk Squash Risotto with Seared Vine Tomatoes and Basil Drizzle

Italian Antipasto with Artisan Breads

Baked Crottin with Honey Glazed Figs and Toasted Almonds

Smoked Chicken Breast on Celeriac Remoulade with Micro Cress

Chicken Liver Parfait with Brioche Toast and Cherry Jelly

New York Crab Cakes with Zingy Salsa

Marinated Seafood Salad with Aioli

Grilled Hot Smoked Salmon with English Apples, Somerset Cider and Pea Tomatoes

Pork Terrine, Red Onion Marmalade, and Balsamic Pepper

Goats Cheese Curd with Black Truffle and Beetroot Crème Fraiche

Red Pepper and Cheddar Tartlet with Seasonal salad and White Balsamic Syrup Dressing

Melon Salad with Parma Ham and Figs

Smoked Chicken, Avocado and Pressed Tomato Salad

Truffled Leek Soup with Thyme

Gravaad Lax with Sweet Mustard, Crispy Endive and Baby Capers

Smoked Halibut, Blue Swimmer Crab and Pickled Vegetables with Melba Toast

Crayfish and Crab Cake with Smoked Pepper Salsa and Creme Fraiche

Dressed, Slow Cooked Salmon with Asparagus, Quails Egg and Cos Lettuce and Chives

Retro King Prawn Cocktail in a Martini Glass with Brandy and Cocktail Sauce

Beetroot Gravaad Lax, Sour Cream and Capers

Wild Mushroom Terrine with Truffle Oil and Yellow Peppers

Yellow Fin Tuna with Marinated Beans, Anchovy, Olives and Blush Tomato with Extra Virgin Spanish Olive Oil

Main Course

Roast Turkey Breast, Baby Chipolatas, Thyme Roast Potatoes, Glazed Carrots, Parsnip Puree, and Fresh Sprouts with Chestnuts and Cranberry Sauce

Venison Loin with a Little Venison and Blackberry Pie and Red Wine

Veal Steak with Gremolata

Roast Scottish Beef Fillet, with Crispy Blade Steak and Foie Gras

Roast Cornfed Chicken with Lemon, Thyme on a Sage and Onion Potato Cake with Seasonal Vegetables

Roast Kentish Lamb with Homemade Mint Sauce and Redcurrant Compote

Guinea Fowl with Lardons, Baby Onions, and White Wine

Roast Cod Loin on Roast Tomatoes, Pea Puree and Cheddar Mash

Crispy Confit Duck Leg with Coconut Curry and Pea Aubergines

Braised Shoulder of Lamb with Port and Redcurrants

Free Range Chicken Stuffed with Mozzarella, Basil and Pine Kernels and Served on Wild Mushroom Risotto

Braised Beef in Borolo with Bacon Crisp, and Roast Garlic Mash

Chicken Ballotine Stuffed with Manchego, Sun Dried Tomato and Oregano ,
Wrapped in Prosciutto

Seared Yellow Fin Tuna on Chilli and Lime Vermicelli

Four Hour Lamb Shank with Rich Madeira Sauce

Sticky Pork Fillet with Hokkien Noodles and Vegetable Strips

Magret Duck Breast with Braised Red Cabbage Redcurrants and Vanilla Mash

Braised Lamb Neck with Root Vegetable Broth with Kidneys

Sea Bass with Samphire and Lemon Beurre Blanc

Soused Mackerel in Chardonnay with Mussels and Fennel

Roast Pheasant Breast with Confit Leg and Madeira

Rack of Welsh Lamb with Parsley, Lemon and Garlic Crust

Vegetarian Main Courses

Roast Aubergine Rolls with Tomato and Courgette

Lentil Donuts with Black Mustard Seeds, Yoghurt, Cucumber and Mint

Wild Mushroom Risotto with Chestnuts and Tarragon

Yellow Butternut Squash and Chic Pea Curry with Red Peppers

Gnocchi with Silverbeet Roast Squash and Beetroot Pesto

Grilled Portabella Mushrooms Stuffed With Spinach in Puff Pastry Net

Baked Aubergine with Vegetarian Bolognese, Provolone and Roast Tomato

Risotto Rice Balls with Roast Tomato Sauce

Something Sweet

Baked Pavlova with Chantilly Cream, Passion Fruit and Raspberries

Rhubarb Crème Brulee with Custard Shortbread

Mango and Lime Flummery

Cooked Italian Cream with Raspberries and Oranges

Apricot Zabaglione Sundae

Blackberry Trifle

Grilled Pantone with Mascarpone and Amaretto

Spiced Wine Jelly with Grilled Figs and Cardamom Pod

Pear and White Chocolate Parfait with Dark Chocolate Sauce

Cinnamon and Apple Struzel with Creme Anglaise

Banoffee Cheesecake

Chocolate and Orange Cream with Wafer Biscuit

Cherry and Almond Roulade

Almond Tart with Armagnac Mascarpone

Baileys Mousse with Orange Candy

Steamed Lemon Soufflé Pudding with Yuzu Infused Anglaise

Tart au Citron with Mascarpone Cream and Raspberries

Strawberry Assiette - Strawberry Shortcake, Shot of Strawberry Bavarois and Chocolate Dipped Strawberries

Chocolate Tart with Crème Fraiche and Hazelnuts

White Chocolate and Raspberry Cheesecake

Lemon Mousse with Rhubarb and Orange Compote with Mint

Cheese

David Cole Events can offer a wide range of English and Continental Cheeses . We also happy to provide Neils Yard Cheeses if you are after something really special. Our Cheeses are served with Artisan Biscuits, Candied and Fresh Seasonal Fruits, Celery, Membrillo and Chutneys

Please ask for a quotation when you contact us. We can also build a cheese wedding cake on site if required

Please Note. We are always happy to cater for Vegetarian, Coeliac , Diabetic, Vegan and Macrobiotic preferences. We will be glad to make some suggestions for you, or cook something that you specifically would like. Allergens will always be available, but please let us know in advance if there are any known guests that have a dislike or an allergy to certain ingredients.

Canapé Receptions

50 - 100 people £14.50 A guide to prices are below, but will vary due to choices selected. This will give you an insight before you book your function.

* 30 and under guests £17.00

30 - 50 people £16.00

100 + people £114.00

Bowl Food averages around the £3.00 mark, but you will be able to reduce the Canapé selection

NB - All the Canapés listed can be made into bowl food for a more substantial meal.

You may want to combine Canapes with Bowl Food to really impress your guests.

*A minimum order of £275.00 applies to all deliveries and functions.

Delivery charges may apply.

We also offer a self-serve Canapés option. We will deliver at a time to suit you

We are happy to supply ovens, hot cupboards, glassware, china or microwaves for any `venue.

In Dinner at Yours and David Cole Events experience 8 - Canapés per person will generally be sufficient for a drinks party for two hours or so

Each party has a formal quotation, due to staffing levels, beverage service, travel, equipment hire and bar licencing and chef requirements on the night

COLD Carnivorous

Crispy Duck Pancakes with Chinese Barbeque Sauce

Chicken Liver and Brandy Parfait on Toasted Flutes with Cranberry and Onion Jam

Grass Fed Rare Roast Beef on Yorkshire Pudding with Watercress and Horseradish Crème Fraiche

Sesame Beef Skewers

Chicken Tikka Skewers with Raitha Dip

Antipasto Skewers

(Italian Salami, Black Olive, Bocconcini, Semi Dried Tomato)

Creamy Fennel and Proscuitto on Bruschetta

Grilled Asparagus Rolled with Parma Ham

HOT Carnivorous

Cajun Beef Skewers with Sour Cream and Green Onion Shot

Roast Pork and Apple with Crackling

Miniature Lamb Picks with Quince

Fried Serrano Ham and Gorgonzola Risotto Balls

Ballotine of Foie Gras on Crispy Gingerbread with Mango

Black Pudding with Fried Egg, Bacon and Plum Tomato Spoon

Mini Bangers and Double Butter Mash, Crispy Leek Spoons

Garlic Loin of Lamb Skewers with Mushy Peas and Mint Crème Fraiche

Breaded Goujons of Chicken with Aioli and Lemon

Mini Toad in the Hole with Fried Onions and Mustard

Peppered Beef Skewers with Sour Cream and Chives

Mini Lamb Kofta with Tzatziki

Cumberland Sausages with Honey and Sesame Seeds

Chicken Sate Sticks with Peanut and Chilli Dip

Pumpkin and Feta Picks with Chestnut Pesto

Focaccia Toasts with Tapenade, Artichoke, Plum Tomato and Red Onion

Goats Cheese Curd, Heritage Beetroot and Basil on Rosemary and Aged Parmesan Thins

Ginger and Coriander Roast Vegetables in Chinese Pancakes with Hoisin

Crostini with Artichoke, Semi Dried Tomato, Grilled Aubergine and Roast Garlic Aioli

Gruyere Cheese and Caramelised Red Onion Tartlets

Vegetarian Nicoise Spoons with Quail Eggs and French Dressing

Ajo Blanco Shots

Goats Curd with Fig Paste on Walnut Biscuit

Watercress, White Bean and Leek Soup Shots with Tarragon Chantilly

Vegetarian Haggis with Bashed Neeps and Tatties on Spoons

Wild Mushroom Croustades

Silver Beet and Red Lentil Patties with Membrillo

Spinach and Mushroom Pies with Sweet Potato Mash

Herbed Goats Cheese and Membrillo on Croutons

Spinach and Feta Filo Triangles

Mini Vegetable Samosa with Raitha

Feta and Grilled Artichoke on Crostini with Chilli Pepper Salsa

Wild Mushroom Brioche with Truffle Oil

Gruyere and Caramelized Red Onion Tartlets

Caramelized Pear and Stilton Galettes

COLD Pescatarian

Grilled Tiger Prawns with Chilli, Lime and Garlic and Served with Spiked Harissa Yoghurt

Poached Salmon with Quails Egg Hollandaise in Tiny Filo Cup

Thai Flaked Snapper Spoons with Lime Leaf and Crispy Shallots

Blinis with Gravavlax, Sour Cream and Dill

Filo Cup with Radish and Fennel Salad, Wasabi and Smoked Eel

Thai Coconut Tiger Prawns with Ginger, Chilli Cucumber Dipping Sauce

Smoked Trout, Horseradish Cream and Watercress on Chive Scones

New York Blue Swimmer Crab Salad Spoons

Sushi Rolls with Prawn, Wasabi and Cucumber

Mini Smoked Haddock and Rocket Quiche

Miniature Tartlets with Crayfish Tails and Devon Crab, Bound in Brandy and Cream Sauce with Tomato

Salmon and Spinach Quiche

Grilled Tiger Prawns with Chilli, Lime and Garlic and Served with Spiked Harissa Yoghurt

Gravadlax on Potato Pancakes with Rocket and Sweet Mustard

HOT Pescatarian

Salt Pollack Cakes with Lemon, Aioli, and Dill

Smoked Haddock Rarebit with Quail Egg and Chives

Caviar and Chips with Sour Cream and Chives

Mini Plaice and Chip Cones with Tartar Sauce

Tartlets of Salmon Mint and Broad Beans

Ginger Tiger Prawns with Chilli and Cucumber Dip

Steamed Prawn Shoamai Baskets with Aromatic Dipping Sauce

Salt Peterhead Cod Fritters with Aioli

Mini Scampi and Chips with Tartar Sauce

Tempura Prawns with Japanese Soy Dressing

South American Crab Cakes and Caper Chill Salsa

Sesame Seared Tuna Picks with Sweet Cucumber Dressing

DESSERT Canapés

The Best Chocolate Brownies with Raspberries

Miniature Silver Pot Banoffee Pie

Blackberry Mess Spoons
Deconstructed Snickers
Forced Rhubarb and Vanilla Shortbread
Miniature Iced Fairy Cakes
Mini Chocolate Log
Luxury Mincemeat Filo Crackers
Cinnamon and Apple Cheesecake Pots
Rhubarb Fool Case with Rhubarb Shard
White Chocolate and Chilli Brownies
Sour Cherry and Cream Pancake
Pear and Almond Tarts
Miniature Walnut Brownies
Tira Misu Chocolate Cups with Shaved White Chocolate

OLD FAVOURITES AND RETRO CANAPÉS

Chicken Sate with Spicy Peanut and Coconut Dipping Sauce
Yellow Lentil and Spinach Disks with Tomato Relish
Spinach and Feta Filo Triangles
Mini Vegetable Samosa with Cucumber and Mint
Feta and Grilled Artichoke on Crostini with Chilli Pepper Salsa
Stilton and Walnut Cups
Parmesan Shortbreads with Goats Cheese, Blush Tomato and Basil Drizzle
Prawn Cocktail Filo Cups
Lamb Kofta Skewers with Tzatziki
Peking Duck Pancakes

Prawn Shaomai

Smoked Salmon on Blinis with Sour Cream and Chives

Marinated Prawns in Lemon and Garlic

Mini Shepherds Pies

Pheasant and Chestnut Pie

Cocktail Sausages with Honey and Sesame Seeds

Sesame Beef Skewers with Teriyaki Dip

Feta and Grilled Artichoke on Crostini with Chilli Pepper Salsa

Wild Mushroom Brioche with Truffle Oil

Gruyere and Caramelized Red Onion Tartlets

Caramelized Pear and Stilton Galettes

Chestnut and Butternut Squash Pies

Thyme Infused Raspberry Jellies

Strawberries on Custard Shortbread with Pastry Cream

Baked Lemon and Fig Tartlets

Orange and Lemon Posset Shots

Carrot Cakes with Walnut Icing

Banoffee Cheesecake

Eton Mess Spoons with Pistachio

Tartlets Baked with White Chocolate Cream and Raspberry

Raspberry and Highland Whisky Cranachan Spoons

Chocolate Tart with Glazed Pear

Triple Chocolate Choux Buns

Chocolate Dipped Strawberries

Miniature Key Lime Pie Spoons

BOWL FOOD COLD

(Mini Meals)

Poached Salmon and Watercress Salad

Seared Tuna Nicoise

Coronation Chicken

Heritage Beetroot and Goats Curd with Rocket and Walnut Dressing

Antipasto Plate

Smoked Chicken, Horseradish and Apple Salad with Dressed Mixed Leaves

Brandy and Chicken Liver Parfait with Belgian Endive and Onion Confit

Seabass Ceviche

Smoked Mackerel Mousse with Wasabi, Pickled Vegetables and Rocket

BOWLS HOT

(Mini Meals)

Butter Chicken with Pilau Rice and Mini Poppadum

Thai Prawn Curry with Pea Aubergine

Thai Fishcakes with Coriander and Sweet Chilli Sauce

Cheese Tortellini with Pea Tomatoes, Parmesan and Basil

Lamb Tagine with Preserved Lemons and Pistachio Nuts

Braised Beef in Borolo with Roast Garlic Mash

Poached Salmon with Cider Butter and Capers

Wild Mushroom Risotto with Aged Parmesan

Grilled Smoked Salmon with Samphire, Purple Potato and Leek

Mini Victorian Pork and Bacon Hash Cakes with Beetroot Chutney

Lamb Kebabs with Peppered Rice and Harissa Dipping Yoghurt

THEMED BARS AND CHEF'S THEATRES

Why not create a great atmosphere with some live theatre going on in front of your guests.

It creates a great talking point and a party with a difference!

Need Help with the Bar? We can help there too!

Theme Bar Suggestions

Peking Duck Pancake Station

Hot Pasta Bar

Wrap Bar

Thai Food Station

Oyster Bar

Pancakes and Dessert Bar

Stir Fry Bar

Carvery with Selected Breads, Mustards and Relishes

Sausage Bar / Hotdogs

ANCILLARY AND SHARING

Marinated Olives

Crisps of Various Flavours

Spiced Almonds

Indian Bombay Mix

Spiced Chick Peas

Sea Salt and Pepper Peanuts

Mixed Spiced Nuts

Wasabi Peas

Japanese Rice Crackers

Various Italian Cold Cuts

Peanut Brittle

Mini Fairy Cakes

Brownies

Decorated Biscuits

Sugared Almonds

Halva

Weddings, Christenings, Birthdays, Anniversaries

PARTIES AND EVENTS

At Dinner at Yours and David Cole Events we enjoy providing a successful, friendly and professional catering solution to individuals and businesses in Kent, Surrey, Essex and London. We offer an extensive range of menus from finger and fork buffets to banquets and barbecues.

Whether you are planning an intimate dinner party in your home, a large gathering or a small formal occasion, we will tailor-make our service to suit your budget. We endeavour to make your event a memorable one whatever the occasion.

We create menus tailored to suit each client's taste and style of entertaining, our philosophy is simple; we buy the best ingredients and combine them in a modern style with classical influences. If you have a fixed menu in your head, we will cater to your wishes, however if you would like to be given suggestions, we can guide you in the right direction.

Our Head Chef and Owner David Cole creates menus that include modern British and international flavours which reflect his experience of having trained to the highest standards in 5 star hotels in London, prestigious event catering and party design companies and leading events companies in Sydney, Australia.

From urban chic to classical, we will, using locally sourced seasonal produce, make the most stunning food for your special occasion.

We are also very aware of clients budgets and will be able to advise what you get for your money.

Dinner at Yours and David Cole Events also offer

NO CORKAGE CHARGE!

Wine and champagne provided by you will be handled and served free of charge.

Email us on the Contact us page if you would like a free Quotation.

FORMAL DINNERS PARTIES AND EVENTS

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Bereavements and celebrations of life of a loved one

At this sad time, we will give you some set menus within your budget. We will take care of the event, professionally and discreetly to make this as easy for you as possible on the day. Any favourite foods can be arranged

Workplace Catering Solutions, Board Lunches and Contract Catering with Staff Dining

We have vast experience in on site staff catering, boardrooms and Vending Services

We are happy to tender for your 'In House' requirements. We will certainly bring flair, innovation, commitment to you, as well as a well maintained HACCP and Health and Safety regime. Our menus will be planned with seasonality, and a wide range of diversity through local suppliers to you. We can recognize our clients needs and can go further to exceed any expectations that they might have. We will be part of your business and through teamwork will grow strong with you. We will serve great coffee, blended for you and can also offer an out of hours vending service if required.

Your offer will appeal to all walks of life and nationalities. We work closely with our clients and offer a Professional fully managed service. Our Chefs are all qualified with recognised trade certificates.

Your staff will have greater productivity when happy at work, so we are not happy until you are overwhelmed.

As we are not part of a national or worldwide consortium, we offer a very personal service to your business with regular communications with staff and client

How good is your 'In House' Caterer?

What do you actually get for your money?

GREAT BBQ'S

The Great Australian BBQ - bit of a blog about Australia

BBQ Package No 1

£33.95 per guest (min 100 guests)

Whole Tender Free Range Hog with Apple Sauce

Meat/Fish Dishes

Your choice of 2 of the following meat/fish dishes:

Lamb Steaks with Red Onion & Mint Salsa

Thai Spiced Chicken Thighs

Half Poussin Spatchcock, Marinated in Lemon, Herbs & Black Pepper

King Prawns in Chilli, Garlic and Lemongrass Oil

Cajun Salmon & Red Capsicum Kebabs

Peppered Steaks with Pickled Garlic Salsa

Selection of Sausages Cumberland, Venison, Wild Boar & Thyme and Merguez

Thai Spiced Swordfish Steaks

Chicken Yakitori Skewers

Soy Marinated Pork Belly & Red Onion Skewer

Homemade Beef Burgers with Spicy Tomato Relish

Honey Glazed Spare Ribs

Lamb & Mint Koftas

Vegetarian Dishes

Will be catered at 10% of Final numbers Please Choose 1 from the list

Quorn Burgers with Tomato and Corn Relish

Harissa, Halloumi and Mushroom

Aubergine, Sweet Pepper & Courgette Kebabs with Yoghurt Dip

Mushrooms and Butternut Squash with Garlic Dip

Salads

Your choice of 4 from our salad selection

Finger Food Barbeque Menu Package NO 2

(Min. 50 guests. Please choose 7 items)

£28.00 per person

Savoury Choices

Beef and Pepper

Chermoula Salmon Brochette

Halloumi Cheese & Mushroom

Skewered Prawns Marinated in Lime, Ginger, Coriander

Cumberland Sausages with a Mustard Dip

Lamb & Mint Kofta

Chicken Yakitori Skewers

Aubergine, Sweet Pepper & Courgette Kebabs with Yoghurt Dip

Watermelon Pork Ribs

Trimmed Lamb Cutlets with Sumac

Shish Taouk

Pork, Chilli, Ginger and Garlic Skewers

Mixed Leaf Salad with Garlic Croutons

Continental Style Potato Salad

Tomato & Red Onion Salad with Basil Oil

Red Cabbage Coleslaw

Tabbouleh with Herb Roasted Vegetables

New Potato with Puy Lentils, Bacon Lardons and a Dijon Vinaigrette

Mexican Bean and Rice Salad

Rocket, Garlic Croutons, Parmesan Shavings & Extra Virgin Olive Oil Dressing

Roast Fennel, Caper, Grilled Lemon, Red Onion, Sherry Vinegar

Roast Carrots with Coriander and Sesame Seeds, Olive Oil

Beetroot, Roast Red Onion and Burnt Orange Dressing

Puy Lentils, Red Pepper, Roast Garlic, Virgin Olive Oil, Parsley and Feta

SOMETHING SWEET

Your choice of 2 from our dessert selection: 50% of each chosen

Strawberries with Fresh Cream

Exotic Fruit Salad with Lemon Grass Syrup

Summer Pudding

Lemon Cheesecake

Chocolate and Walnut Brownies

Spiced Pineapple

Fruit Smoothie Shot

BBQ Package No 3

Minimum 100 covers £26.00

Whole Tender Hog with Crisp Crackling and Apple Sauce and Sage and Onion Stuffing

Lamb Roast

Multiples of 35 covers £29.00

Whole Tender Spit Roast Lamb with Mint Sauce, Redcurrant Jelly, Sage and Onion Stuffing

Salads

Your choice of 4 from our salad selection

Mixed Leaf Salad with Garlic Croutons

Continental Style Potato Salad

Tomato & Red Onion Salad with Basil Oil

Red Cabbage Coleslaw

Tabbouleh with Herb Roasted Vegetables

New Potato with Puy Lentils, Bacon Lardons and a Dijon Vinaigrette

Mexican Bean and Rice Salad

Rocket, Garlic Croutons, Parmesan Shavings & Extra Virgin Olive Oil Dressing

Roast Fennel, Caper, Grilled Lemon, Red Onion, Sherry Vinegar

Roast Carrots with Coriander and Sesame Seeds, Olive Oil

Beetroot, Roast Red Onion and Burnt Orange Dressing

Puy Lentils, Red Pepper, Roast Garlic, Virgin Olive Oil, Parsley and Feta

Desserts

Your choice of 2 from our dessert selection: 50% of each chosen

Strawberries with Fresh Cream

Exotic Fruit Salad with Lemon Grass Syrup

Summer Pudding

Lemon Cheesecake

Chocolate and Walnut Brownies

Gourmet Barbeque Menu Package No 4

£39.00 ex.VAT per guest (min. 50 guests)

Your choice of 5 of the following meat/fish dishes:

Lamb Steaks with Red Onion & Mint Salsa

Half Chicken Spatchcock, Marinated in Lemon, Herbs & Black Pepper

King Prawns in Chilli, Garlic and Lemongrass Oil

Cajun Salmon & Red Capsicum Kebabs

Peppered Minute Steaks with Pickled Garlic Salsa

Selection of Sausages - Cumberland, Venison, Wild Boar & Thyme and Merguez

Thai Spiced Swordfish Steaks

Chicken Yakitori Skewers

Soy marinated Pork Belly

Homemade Beef Burgers with Spicy Tomato Relish

Honey Glazed Spare Ribs

Lamb & Mint Kofta Kebabs

Tuna Steaks basted with Lemon, Parsley and Olive Oil

Vegetarian Dishes

Will be catered at 10% of Final numbers Please Choose 1 from the list

Quorn Burgers

Harissa Haloumi and Mushroom Stack

Aubergine, Sweet Pepper & Courgette Kebabs with Yoghurt Dip

Mushrooms with Garlic Dip

Salads

Your choice of 4 from our salad selection (with an array of breads and dressings)

Mixed Leaf Salad with Garlic Croutons

Continental Style Potato Salad

Tomato & Red Onion Salad with Basil Oil

Red Cabbage Coleslaw

Tabbouleh with Herb Roasted Vegetables

New Potato with Puy Lentils, Bacon Lardons and a Dijon Vinaigrette

Mexican Bean and Rice Salad

Rocket, Garlic Croutons, Parmesan Shavings & Extra Virgin Olive Oil Dressing

Roast Fennel, Caper, Grilled Lemon, Red Onion, Sherry Vinegar

Roast Carrots with Coriander and Sesame Seeds, Olive Oil

Beetroot, Roast Red Onion and Burnt Orange Dressing

Puy Lentils, Red Pepper, Roast Garlic, Virgin Olive Oil, Parsley and Feta

Desserts

Your choice of 2 from our dessert selection: 50% of each chosen

Strawberries with Fresh Cream

Exotic Fruit Salad with Lemon Grass Syrup

Summer Pudding

Lemon Cheesecake

Chocolate and Walnut Brownies

Premium BBQ Package No 5

£25.00 per person

Lamb & Coriander Burgers

Beef & Cracked Black Pepper Burgers

Very Special Cumberland Sausages

Salmon & Pepper Skewers

Grilled Marinated Aubergines

Marinated Portobello Mushrooms

Rosemary and Garlic Lamb Cutlets

Chilli and Mint Pork Loin Steaks

Peppered Steaks

Tuna Steaks with Lime and Ginger

Add Paella for £7.95

Seafood Salmon, Tiger Prawns, Mussels, Squid, Baby Octopus

Vegetarian Field Mushroom, Blush Tomato, Red Onion, Squash, Saffron, Peppers, Courgettes.

Meat Only Chicken, Chorizo, Cured Bacon, Pork Belly

Traditional Rabbit (or Chicken) Mussel, Prawns, Chorizo, Saffron

Salads

(Served with breads and dressings)

Mixed Leaf Salad with Garlic Croutons

Continental Style Potato Salad

Tomato & Red Onion Salad with Basil Oil

Red Cabbage Coleslaw

Tabbouleh with Herb Roasted Vegetables

New Potato with Puy Lentils, Bacon Lardons and a Dijon Vinaigrette

Mexican Bean and Rice Salad

Rocket, Garlic Croutons, Parmesan Shavings & Extra Virgin Olive Oil Dressing

Roast Fennel, Caper, Grilled Lemon, Red Onion, Sherry Vinegar

Roast Carrots with Coriander and Sesame Seeds, Olive Oil

Beetroot, Roast Red Onion and Burnt Orange Dressing

Puy Lentils, Red Pepper, Roast Garlic, Virgin Olive Oil, Parsley and Feta

Desserts

Please choose 2 from list- catered at 50% of each

Strawberries with Fresh Cream

Exotic Fruit Salad with Lemon Grass Syrup

Summer Pudding

Lemon Cheesecake

Chocolate and Walnut Brownies

Equipment Hire

A full quotation will be available upon request for your event

Hire a Chef UK

Great for Chefs. We have listings of chefs with their specialism listed for you. You are able to contact them direct. We do not take commission (mainly about 20% charged), like most companies do, so your bill will not be made up of overriding discounts. The chef pays us a yearly fee of £30.00 to be listed, that is it!!

Bar Solutions

We are licenced, so we can take care of your whole event, if required. If you would like a quotation on a package, please feel free to email us

Lessons

Question What will the Chef teach me?

Answer When you email us and leave your details, please leave a short note to tell us what you need to brush up on and we will put together a lesson for you. As our Chefs have a broad spectrum and worldwide experience, the choice is yours. They are also experts in helping you with your every day cookery. If you would just like to learn some key skills or specific ingredients we can also help. We will tailor your lesson to suit. Please also feel free to ask the Chef for any technical information and advice and tips as the lesson goes on.

Question - How long do the class sessions take?

Answer - The class sessions are about three hours in length

Question - How do I pay for my cooking lesson?

Answer We take payment by cheque or cash in advance (at least 10 days). You will be issued a receipt that can be presented to the chef on the day of your booking.

Question How much are the class sessions?

Answer Each Class session is £225 This includes all ingredients, the chef, and you can invite up to 2 guests to join in as well. If there are any high priced ingredients needed, you will be advised as to the extra cost to you before your lesson, should you wish to include them. If you would like any more guests, please call us for a quotation.

Question Is it OK purchase any ingredients myself?

Answer This is an exclusive service to you. The Chef will purchase any ingredients needed for your lesson. All that we ask is that you provide a few basics for us, such as Olive Oil, Salt and Pepper, Sugar, Milk, Vegetable Oil etc

Question If I don't have the correct equipment what do I do?

Answer - We will ask you what equipment you have for the Chef to use, we can always bring some of ours to make things easier. We will bring our own knives. We would like you to benefit from using your own equipment, so that repeats are easy for you to do on your own.

Question - Can I cancel or change the date of my cookery lesson?

Answer We will do our best to help you. Please read the cancellation policy.

Question Do you go to any location for a cookery lesson at home?

Answer We generally serve London, Kent, Essex and Surrey. If you live outside of these areas, please call us for a quotation on travel. Please discuss this at your time of booking. Please also tell us where to park and if there are any charges. Ideally we would like to be within 50 metres of your residence to allow easy loading and unloading. Parking charges may occur if the chef has to pay for on street parking or car parks. We will advise you on this and charge accordingly.

Please feel free to contact us if you require more information on any of the above or anything else you feel may be appropriate.

Cancellation policy :

Cancel at least 10 days in advance of the date booked: full refund minus a £25.00 administration charge.

Change of date or location at least 10 days in advance of the date originally booked: we will try to help and to meet your new requirements. This is subject to the availability of the chef. There is a £25 administration charge for this change.

Cancel, change date or change location less than 7 days in advance of the original date booked: We are extremely sorry, we cannot offer you a refund if you cancel or wish to change the date. We may be able to change the location (if the menu, date, time and number of people remain the same). We are unable to guarantee our availability for a different location, but we will do our utmost to help you.

Freezer Filling

We can fill your freezer with beautiful meals for you to enjoy. This is particularly popular with the older generation that need a little assistance or for professionals that don't have the time in the day to cook when they get home.

Gallery



The Coffee Junkie

Superior coffee, freshly roasted, delivered to your door. Your Grind, your choice of coffee or blend, artisan and loose leaf teas in revolutionary breathable, biodegradable packaging

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