

**Megan Lyke**

# **Catering**

**Herefordshire**

**07964065477**

**Meg.lyke1@gmail.com**

**Private Chef**

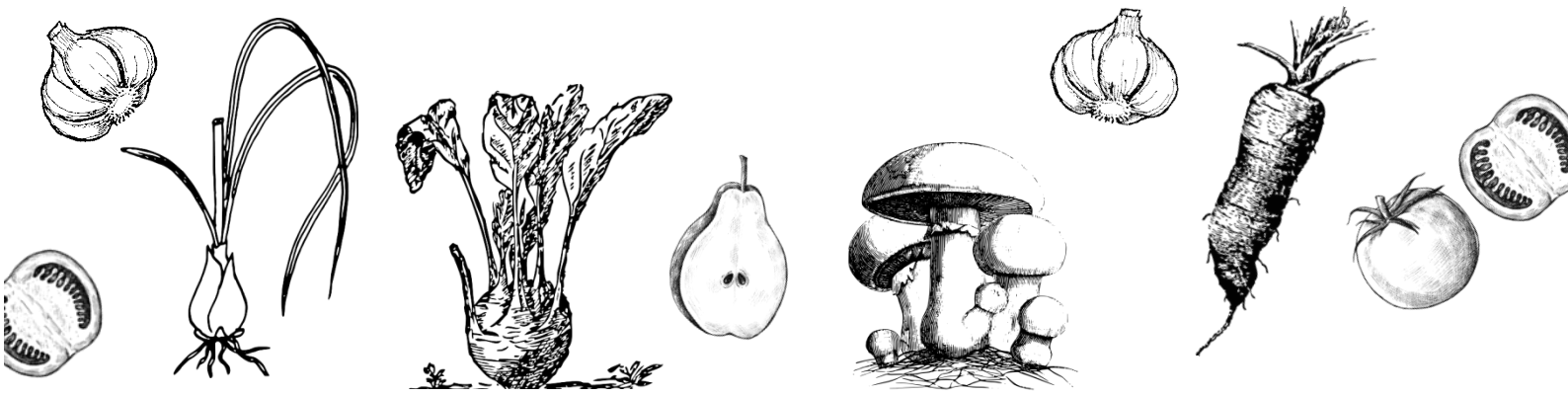
**3 Course meal**

**\*\*\* Private Chef option only available for 8+ people\*\*\***

Home Comforts menu starting from £26.00 per person **(Drop off only)**

Treat yourself menu starting from £32.00 per person

Special occasion menu starting from £41.00 per person



## Starters –

### Drop off - Home comforts – (Starting from - £6.00pp)

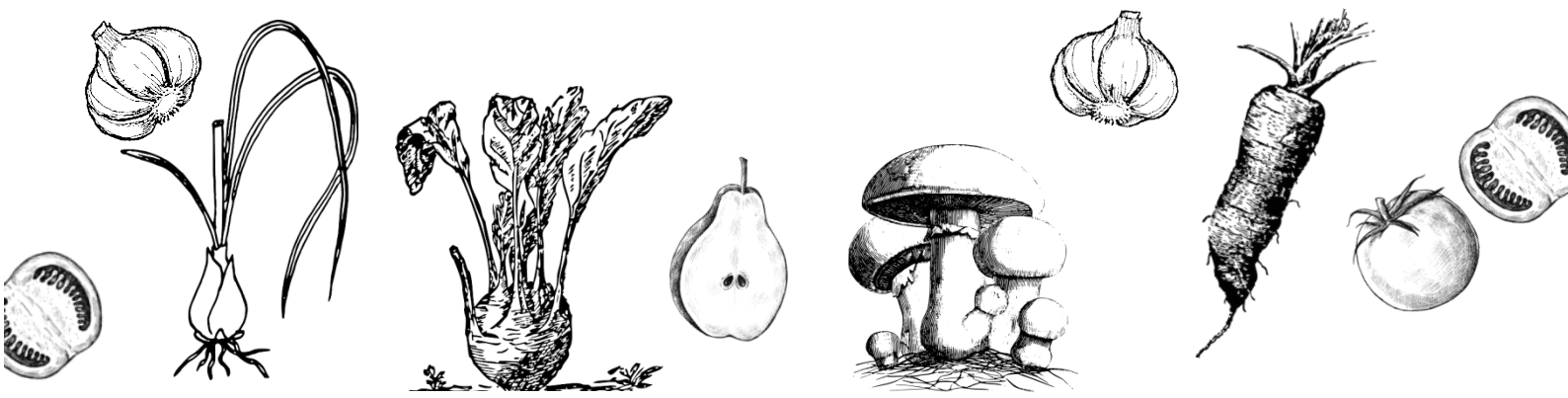
- Chicken liver pate with sourdough and chutney
- Garlic Mushrooms on toast with Swiss cheese and chives (v)
- French onion soup with cheesy crouton (v)
- Pan fried Fishcake with creamed leeks
- Baked Camembert parcels (v)

### Treat yourself – (Starting from - £7.00pp)

- Anti-paste meat and cheese graze board (sharing)
- Cheese soufflé with rocket, apple and walnut salad (v)
- Prawn cocktail with bacon crumb
- Salmon and asparagus tartlets
- Chicken satay with pickled cucumber salad

### Special occasions – (Starting from- £8.00pp)

- Roasted Stuffed Figs with goats cheese and prosciutto
- Potato cake with smoked salmon and horseradish cream
- Scallops with curried parsnip purée, parsnip crisps
- Duck and orange salad with hazelnut and coriander
- Arancini balls with romesco sauce (v)



## Main Course –

### Drop off Home comforts – (Starting from £14.00pp)

- Beef or Vegetable Lasagne with garlic bread and salad (v)
- Chicken leek and mushroom pie with creamed mash and greens.
- Moroccan lamb tagine with lemon couscous
- Beef or Vegetable Chilli with rice and nachos (v)
- Local Sausages with creamy mashed potatoes and red onion gravy

### Treat yourself – (Starting from £18.00pp)

- Roasted Chicken supreme with mushroom sauce, creamy mashed potatoes and greens
- Salmon Fillet with a lemon & garlic butter
- Stuffed Chicken wrapped in Smokey bacon
- Beef Bourguignon with celeriac mash
- Baked Parmesan Turkey Escalope with shredded sprout, kale and caraway salad
- Butternut squash and sage Risotto (v)

### Special occasions – (Starting from - £25.00pp)

- Duck Breast roasted plum sauce, creamed potatoes and buttered spinach
- Lamb Rump with balsamic roast vegetables, parameter potatoes and mint jus
- Pork belly with apple puree, potato fondant & roasted beetroot
- Herefordshire Steak, with peppercorn sauce, mushrooms, grilled tomatoes and potato wedges
- Salmon en croute with hollandaise sauce, new potatoes and minted peas
- Shallot tarte Tatin with goat's cheese (v)



## Desserts—

### Drop off Home comforts – (Starting from - £6.00pp)

- Fruit Crumble and custard
- Red Fruit Eton mess
- Lemon Posset with shortbread and raspberries
- Chocolate pots with baileys cream
- Lime, Ginger and mascarpone cheesecake
- Warm Chocolate Brownie with ice-cream

### Treat yourself – (Starting from - £7.00pp)

- Sticky toffee Pudding with butterscotch sauce
- Dark Chocolate ganache Tart
- Lemon Meringue Pie
- Crème Brulee with macerated fruit
- Profiteroles with chocolate sauce

### Special occasions –(Starting from - £8.00pp)

- Apple Tart au tan, caramel sauce and clotted cream
- Dark Chocolate & orange Delice with honeycomb
- Chocolate Fondant with vanilla ice-cream
- Raspberry and Pistachio Mille Feuille
- Passionfruit & white chocolate Soufflé

