

# CHEF IN MY HOME

Booking Chef in my home for your holiday dinner party...

We are a small local company our focus is on using fresh local ingredients wherever possible and Cornwall has a lot to offer when it comes to good produce.

As you will see from the menu there are plenty of options to choose from but if you have something more specific in mind please let us know and we can write some menus around your requirements, we can do anything from a Sushi banquet to a 10-course fine dining menu.

How it works...

For a group of 10 or more people we do 2 options for each course so you will have to narrow it down a bit!! Also please let us know about any dietary requirements or allergies in advance so we can cater for them too. Our dinner party menu is served plated, but we also have a sharing board menu and BBQ menu to choose from if you would like something less formal.

If you decide to go ahead and book we just require final choices at least 2 weeks before the date of your booking. We don't require a deposit but need full payment via bank transfer at least 2 days before the event or you can pay in cash on the night if you prefer.

We prepare everything in our own commercial kitchen and on the day arrive with you around 1-2 hours before you want the meal served to set up and finish cooking. We serve each course with a quick explanation from chef Dean about all the elements on the plate, we clear each course, wash up and clean down the kitchen before we leave you to it.

We supply napkins and plates and can supply cutlery if required. We utilise the cooking equipment you have available like pots and pans etc but we do also bring some things with us. On the night we will require space in the fridge and freezer.

If you are interested in booking us for your stay at Trekenning House please contact us via email on: [chefinmyhomecornwall@gmail.com](mailto:chefinmyhomecornwall@gmail.com)

*We look forward to hearing from you, all the best.*

*Dean and Victoria*

# CHEF IN MY HOME

## Spring/summer menu 2023

### Starters

Tastes of summer

A selection of chilled soups and accompaniments made with produce from our Polly tunnels and raised beds capturing the freshest and most seasonal produce with unique textures and flavours

17.95

A selection of cured meats, cheeses and home-made pickles and breads served on oak sharing boards down the centre of the table.

(Minimum of 6 people)

19.50 pp

Glazed goat's cheese, roasted beetroot, balsamic gel, caramelized shallot and rosemary crostini

15.95

Buffalo mozzarella, heritage tomato, basil oil, balsamic reduction and herb salad

14.95

Home smoked duck breast, chocolate, clementine, fennel,

Raspberries

14.50

Cornish crab, sea salt crostini, pickled cucumber, saffron aioli, micro herb salad

16.95

Sardines on toast with a tomato dressing and pickled radish

14.50

Tuna tartar, citrus and soy caviar, pickled seaweed salad and sea herbs

16.95

Salt beef brisket with smoked mayonnaise, shallots and pickled vegetables

14.95

Crab tortellini with a bisque reduction and buttered vegetables

16.95

Cured mackerel with heritage tomatoes and soft herbs

13.50

Gin & tonic cured salmon with celeriac remoulade

15.50

Potted *Squirrel* with focaccia, lovage and pickled vegetable salad

14.50

Fig and Cornish blue cheese salad with candied walnuts and white balsamic dressing

14.95

Potted confit duck, orange chutney, sourdough crostini

15.95

Bouibaise soup with rouille croutes

14.95

Smoked haddock scotch egg with a gribbiche sauce

14.95

Potted shrimp with bloody mary and charred baby gem

14.50

Scallops, potato, pear, pancetta, jus

16.95

## **Fish course**

Wild Sea bass fillet, ragout of mussels, poached fennel and saffron potatoes,

31.95

Lobster tortellini, silver mullet, lobster sauce, vanilla potatoes and peas

36.95

Cod loin, chorizo and tomato crust, butter bean and roasted vegetable cassoulet, thyme potatoes

28.95

Poached lobster, onuga caviar, Cornish new potatoes, lemon beurre Blanc, seasonal greens

38.50

Monkfish, Parma ham, ratatouille, Beurre

Blanc foam

29.95

Cod loin, wild garlic pesto, linguine, sea herbs and peas

29.50

Fillet of hake, crab crust, smoked garlic, summer greens and whipped potatoes

30.95

Halibut with crab crushed Cornish news and asparagus & pea butter sauce

39.50

Wild sea bass with crab Panzanella salad with a chilli dressing

32.95

Wild Sea bass, saffron risotto, vegetable spaghetti

31.95

Sardines, fennel linguine, gribiche sauce

28.95

Tuna loin, noodle salad, seaweed crisps and miso sauce

29.50

Hake fillet, pork belly, purple sprouting broccoli, red wine jus and Beurre blanc foam

31.95

Hake fillet, asparagus, crushed potatoes, wild garlic sauce

28.95

### **Main course**

Lamb rump, roasted beetroot, crushed potatoes, sauce verge

33.50

Confit duck leg, whipped garlic potatoes, summer greens, spiced red wine jus

31.50

Loin of rabbit with fresh pasta, wild garlic, prosciutto and hazel nuts

28.50

Strip loin of beef, fondant potato, braised carrots, confit tomatoes,

Madera jus

35.50

Beef brisket, bone marrow mash with hispi cabbage

29.50

Pork fillet, pancetta, vegetable Provençal sage potatoes

Cider sage jus

27.50

Cornish beef fillet, lobster ravioli, summer vegetables

45.00

Duck breast, heritage carrots, boulangere potatoes, summer greens, red currant jus

29.95

Korean spiced beef short ribs, kimchi puree, noodle salad

32.95

Beef brisket, pomme anna, mushroom puree and roasted vegetables

Madeira jus

29.50

Confit shoulder of lamb, poached plum tomatoes, French beans and potato puree

31.50

Lamb rump, wild garlic, bubble and squeak, anchovy & pea puree

32.95

Char sui pork, coconut rice, braised Pak-choi

29.95

Pork belly, apple puree, sprouting broccoli, pancetta, smoked garlic potato confit

27.50

## **Vegetarian**

Vegetable mille feuille, roasted tomato sauce, pesto dressing

28.95

Camembert, fig and onion tart

27.95

Blue cheese and walnut tortellini, tender stem broccoli and asparagus

29.50

Goat's cheese and caramelized shallot tart Tatin

Baby leaf salad, roasted vegetables

29.50

Roasted pepper and courgette risotto with sun blushed tomatoes

26.95

Vegetable tagine, spiced couscous, roasted almonds and pickles

27.95

Roasted vegetables, homemade pasta, sauce vierge, gremolata

28.95

Stuffed Minted courgettes, white bean, chilli and garlic puree, Romanesco sauce and black garlic

29.95

Grilled Polenta, garlic mushroom cream, vegetable crisp and gremolata

29.50

Goats cheese soufflé, herb pesto, gnocchi, caramelized onion puree

31.50

Porcini Gnocchi with wild mushrooms, sage butter, and summer vegetables

31.00

Stuffed squash with sesame roasted kale and a miso dressing

28.95

Nut roast, puff pastry, roasted vegetable puree and herb oil

31.95

Aubergine stew with lemon rice and herb crème fraiche

28.50

Tofu Katsu curry with steamed rice

28.50

Vegetable roulade with carrot and coriander

30.50

## **Desserts**

“Textures of chocolate and raspberries”

Warm chocolate pot, chocolate mousse, raspberry sorbet,

Raspberry gel, chocolate soil

18.50

Bailey’s crème brulee, shortbread, brulee ice cream

16.95

Strawberries, shortbread, vanilla mascarpone, raspberry coulis

16.50

Banana cream pie, chocolate soil, toffee sauce

16.95

Passion fruit tart, elderflower sorbet and mousse,

16.50

Chocolate and salted caramel mille-feuille

Crème Chantilly

16.95

Warm apple tart, cinnamon ice cream

16.95

Lavender posset, honeycomb, tuille and berry compote

15.95

Custard bavarois with rhubarb and toffee

14.50

Passion fruit and vanilla cheesecake with grapefruit

15.95

Coffee panna cotta, chocolate soil and biscotti

14.95

Black forest

Chocolate, cherries, schnapps, cream

16.95

White chocolate and bay leaf cheesecake with strawberries

15.95

Pavlova with lime curd and fresh fruit

14.95

Chocolate torte with vanilla crème fraiche

15.95

Pineapple Tarte Tatin, spiced rum caramel, Tonka bean crème

16.50