

CHEF JAMES

CJ

PRIVATE CHEF

Please read the Terms & Conditions in 'The Boring Stuff' at the back of the menu

C H E F - J A M E S

TOP NOSH

£ 6 5 P E R H E A D

STARTER

Meat

Vanilla Carpaccio of beef with truffle oil and Parmesan crisp
Herefordshire picnic
Smoke duck salad with beetroot jelly & watercress salad

Fish

Octopus terrine with ham hock fritter Salsa Verde
Pan-seared scallops, compressed watermelon with chorizo dressing
Pomegranate cured salmon, wasabi yoghurt and caviar

Veggie

Burrata, veg salad with a lemon dressing
Pea Pannacotta with whipped feta and chive oil
Butternut squash & rosemary terrine with Brie de Meux

MAIN

Meat

Beef two ways, celeriac textures & fondant potato beef jus
Rack of Lamb, onion soubise with pomme Anna red currant rosemary jus
Pan-roasted duck, breast parsnip vanilla puree & cherry sauce

Fish

Whole Dover sole with brown shrimp butter
Chunk cod with saffron shellfish cassoulet with rouille
Wild sea trout with samphire and squeak with salsa Verde

Veggie

Rigatoni pasta, cep and truffle with shaved pecorino
Artichoke and chicory tart
Vegetarian wellington with herb sauce

DESSERT

White chocolate and strawberry trifle
Hot chocolate fondant with peanut butter ice cream
Valrhona chocolate pave with caramelised banana and Frangelico marshmallows
Chocolate tart with kumquat marmalade soaked in Cointreau
Trio of lemons desserts
Pear tart tan with blue cheese ice cream

C H E F - J A M E S

N O S H

£ 5 8 P E R H E A D

STARTER

Meat

Duck rillettes, apple & radish salad & sourdough toast with cornichon butter
Chicken & goats cheese boudin, sun blush tomato tapenade and basil pesto
Truffle Mac & Hereford hop with belly pork and crackling

Fish

Terrine of Smoke salmon, avocado ice cream
Crab & prawn cocktail with cucumber jelly
Beetroot cured Mackerel with toasted hazelnut and apple salad

Veg

Goat cheese, roasted beets salad
Truffle egg and soldiers
Twice-baked cheese soufflé with caramelised walnuts

MAIN

Meat

Duck Leg Asian veg and black bean with a lime ginger dressing
Gentleman relish Shank of lamb with bubble and squeak lamb jus
Braised beef, truffle mash, panko carrots pea puree

Fish

Roasted bass, sweet potato fondant with tamari glaze
Smoked haddock risotto with poached duck egg
Roasted cod, lentil with mustard and caper dressing

Veggie

Cauliflower steak tamari glazed, baba ganoush
Wild mushroom spinach pithivier
Bubble & squeak risotto with poached duck egg

DESSERT

Hazelnut parfait, passion fruit
Cappuccino semifreddo, hot milk & cinnamon doughnut
Tonka bean rice pudding with seasonal fruit compote
English trifle
Fig pudding, fig compote & port reduction
Pineapple tart tan with Malibu ice cream
Baked vanilla cheesecake, salt caramel drizzle candied nuts
Cheese

C H E F - J A M E S

NOT TOO TOP NOSH

£ 4 8 P E R H E A D

STARTER

Meat

Ham and smoked hock roll, cider jelly piccalilli emulsion
Duck liver parfait, sourdough and red onion marmalade
Pressed pork & Confit chicken terrine, caponata dressing

Fish

Prawn cocktail, homemade brown bread
Mini fish cakes, tartar sauce
Peppered mackerel terrine with smoke potato salad

Veggie

Cauliflower Panna cotta, walnut pesto
Heritage carrot terrine, apple gel & roasted hazelnut
Caramelised onion blue cheese-tart

MAIN

Meat

Butter poached chicken, potato fondant chicken jus
Belly of pork, caramelised apple with champ potato own juices
Slow-cooked blade of beef, smoked potato duchess with roasted onion puree

Fish

Pan-roasted salmon, chicory & Courgette bhaji & spiced jus
Roasted cod, chorizo cassoulet
Grilled sea bream, clam chowder with Anya potato butter samphire

Veggie

Chickpea & watermelon curry
Salt Baked celeriac, truffle lentil with red wine glaze
Potato gnocchi, petit pois wild roquette shaved Parmesan

DESSERT

Sticky toffee pudding with homemade vanilla ice cream toffee sauce
Vanilla Pannacotta with granola
Berry messy parfait, fruit coulis & mint
Crèmebrulee with shortbread
Lemon posset with basil strawberry
Chocolate brownie with chocolate sauce chunky peanut butter ice cream
Cheese

CHEF - JAMES

BUTCHERS BLOCK

BESPOKE PRICING

BUTCHERS BLOCK

T-bone
Ribeye
Sirloin
Fillet
Homemade beef burgers
Chunky Mix grill

Pork
Pork chops
Cumberland sausage rings
Spare ribs

Lamb
Lamb cutlets

Chicken
Butterfly
Drumsticks and thighs
Spatchcock

Sides
Beer Batter onion rings
Flat cap mushrooms
Roasted tomato on the vine
Skin on triple cooked chips
Herb and truffle butter
Hereford hop mac and cheese
Blue cheese Welsh rarebit

Sauces
Béarnaise
Chimichurri
Peppercorn
Blue cheese
Dianne Mushroom

CHEF - JAMES

CANAPÉS

5 CANAPÉS £10 PER PERSON
10 CANAPÉS £20 PER PERSON

Hot Canapés (with Dips & Glazes)

Cocktail Sausages
Traditional pork
Lamb chilli & garlic cocktail
Pork and tomato and basil

Dips & Glazes

Mustard mash dip (Recommended with Traditional pork)
Redcurrant and rosemary (Recommended with Lamb chilli & garlic cocktail)
Sage and onion compote (Recommended with Pork and tomato and basil or Traditional pork)
Honey, soy and mustard (Recommended with all of them)
Maple, Harissa and mustard (Recommended with all of them)
Sticky BBQ (Recommended with Pork and tomato and basil and Traditional pork)

Arancini

Tomato and basil with pecorino mayonnaise
Paella with saffron mayonnaise
Truffle
Sweetbreads with rosemary and onion cream

Hot Canapés

Wild mushroom and roast garlic tumbleweed
Mini baby jackets with caviar
Mini burgers
Lamb kofta with coriander pea yoghurt
Thai fish cakes
Gruyeres
Tempura of prawns with chilli coriander dip
Bacon and egg with hollandaise
Cockle popcorn
Steak chip and béarnaise sauce
Smoked haddock croquettes with pea puree
Pork crackling with rosemary salt and apple vanilla dip
Parma ham and Gruyere croquettes
Oysters in panko
Deep-fried Brie with cranberry relish
Thai fish cakes or crab cakes
Beef croquettes with demi-glaze gel
Chicken satay with peanut butter dip
Crispy chicken with curry mayonnaise
Rosemary panko baby monkfish with tart tare sauce

CHEF - JAMES

CANAPÉS

5 CANAPÉS £10 PER PERSON
10 CANAPÉS £20 PER PERSON

Cold

Duo of salmon on rye

Lime soy tuna

Compressed melon with whipped minted feta

Compressed melon with whipped goats and truffle

Mini York pudding with Hereford roast beef

Spiced tomato and goats cannelloni

Smashed pea and mint crostini

Salmon sushi

Devil eggs

Root veg crisps with aoli

Smoke salmon on a potato cake

Truffle potato with crème fraiche and caviar

Quail eggs with caviar

Marrow custard vol au vont with beef and pea caponata

Chargrilled Courgette with goat cheese wrap

Pear and blue cheese wrap

Prawn and avocado with bloody Mary mayonnaise wrap

Cheese scones Brie and pickled pear

Beetroot cured salmon with hazelnut & apple en croute

Mini taco of prawn

Ham hock and guinea fowl terrine

Parmesan shortbread fingers

Quesadillas with chicken and avocado mousse

Thai chicken noodle salad in a Thai cracker

Smoked salmon & lemon infused salsify

Cheese straws

C H E F - J A M E S

THE BORING STUFF

T E R M S & C O N D I T I O N S

Quotations

All quotations are valid for 1 month from the date of quotation. The Butcher's Block and all Notch and Nosh menus include the hire of Chef-James.

Venue Information

Please contact Chef-James to discuss the requirements at your chosen venue.

Deposits

All clients are required to pay a 20% non-refundable deposit to secure their booking with Chef-James. This deposit is to be paid within 7 days of receipt of their invoice. The remaining fee of 80% will be due upon the day of the event.

Any alternative payment terms must be agreed in writing prior to this date.

Final Confirmation of Details

Final guest numbers, along with menu choices and any dietary requirements are required at least 14 days before the event. If party numbers decrease within 14 days of the event no cost reduction will be made.

Minimum Numbers

Chef-James will cater for a minimum of 15 guests, anything below there will be a surcharge of £10 a head.

Dietary Requirements

Chef-James can cater for all dietary requirements. The majority of our menus can be adapted for all dietary requirements such as wheat free or gluten free diets, please get in touch to discuss.

Staffing

Staffing costs can vary considerably depending on the duration of the event and the number of guests. If the event continues beyond the agreed finish time, supplementary staff costs will apply. Each member of staff will be charged to the client at their corresponding hourly rate or part hour thereof.

CHEF - JAMES

THE BORING STUFF

TERMS & CONDITIONS

Hire Services

For larger events, glassware, crockery, cutlery and table linen may have to be hired in at a separate cost to the menu quote. Chef-James has a long-standing relationship with local hire companies and so can advise on what you may need to hire for your event. At the end of the event we will clear and pack away as much as we can. However, please be aware that your guests may still require the use of the hired glasses, or if you are providing your own evening food (that is served after we have left), it will not always be possible to clear away all items. Once our staff have left for the evening, it is the responsibility of the client to ensure that all hire items are returned to the crates that we will leave neatly stacked in the catering marquee/ kitchen. We also ask that any linen that we were unable to clear away is placed in the clear linen bags, again left in the catering marquee/kitchen. All hired equipment will be collected by the hire company via prior arrangement with ourselves.

Loss & Damage

The client is responsible for all equipment from the time of delivery until it is collected by Chef-James, a subcontractor, or returned by the client. Any breakages, loss or damage, however caused, will be charged in full to the client at full replacement value, and must be paid in full on presentation of our invoice.

Cancellation

If a confirmed event is cancelled, please let Chef-James know as soon as possible and bear in mind that the following charges will apply:

Within seven working days of event - 100%

Within fourteen working days of event - 50%

Force Majeure

No liability is accepted by Chef-James due to circumstances beyond Chef-James' control.

CHEF - JAMES

TEMPING

25+ YEARS CHEFFING EXPERIENCE



Hello, I'd like to introduce myself to you, my name is James Mclaughlin. I am a self-employed chef who lives & works around the Herefordshire area. I have 25 + years experience in the catering industry and with that, a wealth of knowledge. I am both hard working and reliable. I look forward to hearing from you .

Kind regards,

Chef James

James Mclaughlin

Contact

07835166911

www.chef-james.co.uk

enquiries@chef-james.co.uk

CHEF JAMES



PRIVATE CHEF

Contact

07835166 911

www.chef-james.co.uk