

CHEF
LUCAS

FINE DINING

STARTERS

Seared Hand Dived Scallop, Cauliflower Purée, Crispy Pancetta.
Tuna Tataki, Pickled Ginger, Sesame.
Foie Gras, Brioche Toast, Parma Ham, Manuka Honey Glaze.
Smoked Eel, Endive & Truffle Salad.
Truffle & Parmesan Arancini.

MAINS

Japanese Wagyu A5 Sirloin, Truffle Pomme Puree, Grilled Tenderstem Broccoli
Herb Crusted Lamb Rack, Parsnip crisp, Jerusalem Artichoke.
Beef Wellington, Seasonal Vegetables, Roasted Garlic Potatoes, Port Jus.
Halibut, Saffron Potatoes, Light Fish Broth, Samphire.
Butternut Squash Gnocchi, Parmesan, Truffle Olive Oil.

DESSERTS

Dark Chocolate & Pistachio Mousse, Gold Leaves.
Champagne Poached Pear, Earl Grey, Madagascar Vanilla Sauce.
Cheese board with selection of crackers and chutneys.

PRICE INCLUDES

2 Choice Menu
Setup equipments
Dishes Plates
Chef

HOW IT WORKS

On the day of your event, we'll message you with our estimated time of arrival. We usually arrive around 2 hours before service, and all details are agreed in advance to ensure everything works perfectly for your needs.

We set up our catering area according to the menu requirements and venue specifications. Where needed, we can arrange professional catering equipment such as ovens, fryers, and hot holding lamps to ensure seamless service and perfect food quality.

Service can be delivered by waiters arranged by you, or we would be delighted to organise experienced service staff on your behalf.

Once service is finished, we clean the area we've been working in and leave it in the same condition as before we arrived.

PAYMENT

To secure your booking, we require a 20% deposit.

The remaining amount can be paid in a way that suits you — we're happy to break payments down into monthly instalments if needed.

The full balance must be paid no later than one week before the event.

PRICE

Price depends on several factors: date, location, menu choices, and number of guests. Prices start from **£220+ VAT**.

