

FINE DINING

STARTERS

Truffle & Parmesan Arancini.

Burrata, Heritage Tomatoes & Basil Oil.

Duck Liver Parfait spiced plum gel, toasted brioche, pickled shallots.

Roasted Beetroot, Goat's Cheese, Walnuts.

Heritage carrots, Hot Honey, Crispy seeds, Whipped Feta.

MAINS

Slow-Roasted Beef Sirloin, Truffle Mash, Seasonal Vegetables.

Lamb Rump, Dauphinoise Potato, Red Wine Jus, Asparagus.

Pan-Roasted Chicken Supreme, Tarragon Cream, Pomme Puree, Leeks.

Pan-Fried Sea Bass, Grilled New Potatoes, Caper and Lemon Butter.

Duck Breast, Duchess potatoes, Grilled courgette.

Wild Mushroom & Truffle Risotto.

DESSERTS

Black Cardamom Crème Brûlée.

Dulce de Leche.

Apple Tarte Tatin & Vanilla cream.

Cheese board with selection of crackers and chutneys.

PRICE INCLUDES

1Choice Menu
Setup equipments
Dishes, Plates, Cutlery
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 **£90 + VAT**.

