



International Private Chef

American Entree Menu (French)

Served Hot

Seared scallops with pea puree with crispy pancetta served on a spoon

Herb Crusted Pork Tenderloin seared with a carrot puree on a dauphinoise potatoes gratin

Stilton and walnut tart served with a pear compote **V**

Beef fillet served triple cooked chips with hollandaise

Braised pork belly with apple puree on a celeriac rosti

Lobster mac and cheese balls with gruyere cheese served with a tomato compote

“Duck à l'orange”

Orange Glazed Duck served with Rosemary and sage parmentier potatoes with Bordeaux Jus served on a spoon

Cured sea bass, Blood orange segment, olive tapenade and deep fried basil leaf

On a spoon

Mini Brioche Filled with Spinach & Wild Mushroom topped with Soft Boiled Quail Egg, Hollandaise **V**

Served Cold

Mini Prawn Cocktail served in a shot glass with celery straw

Beetroot macaroons filled with St Maure Goats cheese **V**

Dolcelatte with Roasted Balsamic fig on a raisin Croute **V**

Fillet of beef with celeriac remoulade with baby watercress on a toasted bagel croute

“Mini Tuna Nicoise”

(New potato, French beans black olive powder, slow roasted cherry tomato, seared tuna loin with a poached quail egg)

Shallot tartan with Chevre goat cheese served on a puff pastry disc **V**

Asparagus, wrapped in Parma ham with a garlic aioli

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Desserts

Mini Panna Cotta, served in a shot glass with strawberries

Crème Brûlée au chocolat biscuit

Lemon posset with Fresh Raspberries and lavender shortbread

Champagne Poached peaches jelly shot with a vanilla mascarpone

Chocolate madeleine, with candied orange ganache

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