



Private Dinners, Lunches and Parties

Outside catering is something I've always enjoyed. From picnics on boats to suppers in holiday homes. I tend to create for you. But below are some examples of food I've delivered. I don't cook in homes any more now I have a 5 year old, but I do deliver to your home ready for you to heat and serve. Below are examples based on dinner for minimum 4 adults and a max of 20. All my food is prepared fresh to order. I am predominantly a seafood chef, but I have added a few alternatives. I do ask you to select the same starter, main and dessert for all of your party rather than 4 different starters etc.

Prices start at £35 for 2 courses and can go up to £80 for 3 courses including fresh local lobster.

Canapes (5 per person) Price varies between £15- £20 per head Minimum of 4 people

All my canapés are made by hand. They are fiddly but jolly lovely. Below is a selection of what I offer. These are designed to be eaten by hand. I prepare 5 different canapés so each person ends up with five canapes each. Perfect to start a little party with.

Fresh crab, chilli and lime avocado pastry spoons

Smoked salmon, quails egg, asparagus and hollandaise tarts

Smoked trout with horseradish cream tart

Whipped feta with mint tart

Red pepper shot with

Lime marinated tiger prawn skewers with fresh mango shot

Tiger prawn and chorizo skewer with red pepper shot

Smoked mackerel pate pot with ciabatta crouton

Melon ball and Parma ham skewer

Mini Yorkshires with mustard and horseradish mayo and sirloin steak



Starters

Please select one starter for your party

Individual seafood cocktail kilner jars containing leaves, herbs tiger prawn cocktail with my secret sauce, smoked salmon, fresh local crab and finished with a crevette (GF) served with bread

Marinated lime and chilli tiger prawn skewers on a bed of Caesar salad

Terrine of homemade smoked salmon, poached salmon and asparagus with mascarpone cream (GF)

Individual pots of smoked mackerel pate (GF) and ciabatta toasts

Individual Kilner jar layered with roasted peppers, whipped feta, marinated courgettes and asparagus served with sourdough bread (V)

Antipasti platter with chunky lemon hummus, hallumi skewers, whipped feta with mascarpone, roasted peppers, beetroot and crème fraiche dip, marinated tomatoes and olives (V & GF)

Individual smoked salmon and asparagus tart made with a creamy, asparagus, dill and lemon base topped with smoked salmon and asparagus and pea shoots (GF)

Homemade crab ramekin – a house special of The Beach Hut. Individual ramekins filled with fresh crab bound in a secret creamy cheesy sauce and provided ready for you pop in the oven to bake for 10/15mins

Mains

Please select one main for your party

Cold

Beach Hut Seafood Platter (GF)

Dressed crab salad served with herby olive and tomato salad, sourdough bread, lemon creme fraiche, minted new potatoes and homemade salad dressing

Half a local lobster with smoked salmon and crevettes, herby hollandaise, lemon and minted new potatoes, green herby asparagus salad, homemade dressing and sourdough bread (GF)



Family sized salmon and asparagus tart served with new potato, chive and red onion potato salad with crème fraiche, green herby cucumber salad, homemade salad dressing and sourdough bread

Hot dishes

Homemade Coq au Vin served with dauphinoise potatoes

Family sized fish pie made with cod, salmon and tiger prawns, peas and spinach all in my homemade creamy lemon and parsley sauce, topped with homemade mash potato

Beef Bourguignon served with creamy mash, red cabbage & green beans

Lobster thermador prepared all ready for you to pop in the oven your end served with a herby green salad and sourdough bread

Lemon, pea, mint and ricotta tart served with asparagus, mint and cucumber green salad and lemon creme fraiche potato salad

French style tart with a ratatouille base then layers of red peppers, courgette, asparagus, goats cheese and herbs served with a big bowl of mint and lemon new potatoes & a herby green salad (V)

Desserts

Please select one per party

Homemade lemon, raspberry, passionfruit and white chocolate roulade

Individual summer fruit lemon pavlovas

Stack of profiteroles with strawberries and chocolate sauce

Homemade strawberry and crème patissiere tart

Homemade creamy tiramisu made with Kahlua and Baileys

Homemade vanilla and mascarpone cheesecake

Crab Cream teas

These are available from our delivery menu, so do have a look on that too.



How it works

If you wish me to cater for your Birthday, a party, Anniversary, sailing regatta or any small event between 4 to 20 people during the summer months, please give me a call to check my availability. It is an enormous help to have an idea of budget in mind, know who I am catering for including any allergies and your holiday home facilities. This means I can create something yummy and practical. Worth a mention, my menus are aimed at adults and young adults, I don't cater for children, I leave that to you. I do ask you to select the same starter, main and dessert. I do also have the regular delivery menu so do check that out on the website too.

To order call or message on **07832 127737**.

I will discuss your requirements with you and come back with some ideas. Once agreed I ask you to pay 50% deposit to hold your booking and the balance 10 working days before the event.
Payment is via BACS.

ALLERGIES please let me know if there are any allergies I should be aware of when you order.
GLUTEN FREE no worries, let me know when you order and I will provide gluten free bread.