



Fine dining at home

Experience fine dining in the comfort of your own home.
Our award winning chef will provide an exciting menu
that will be catered to your specification.

Sample Menu

(Pricing structure is dependant on menu choices)

Wild mushroom veloute, parmesan arancini and truffle foam

~

Breast of quail with compressed pineapple, scotch quails egg and sweetcorn puree

~

Prime rump of Lamb with lamb shoulder croquette, rosemary potato terrine,
confit garlic and lamb jus

~

Hot chocolate fondant with jersey milk ice cream

£60.00 per person + vat

At bespoke catering events we create menus for you
and we cater for any dietary/allergy requirements

Chefs service charge of £150 is applicable for James to personally cook at your
event within 20 miles of Nottingham this includes staff, crockery and cutlery.

Call James on 07504 069222
jamescrossman85@gmail.com

