

BOARDROOM LUNCH

2 courses lunch from £ 16.50*

3 courses lunch from £ 19.50*



Starters

- Sweet-roasted Shallot Tarte Tatin and melting Goat Cheese
- Linguine with Basil Pesto and Matured Pecorino Dust
- Asparagus Salad with nested Poached Egg, Parma Ham and Parmesan Dressing
- Fresh Orecchiette Pasta with Courgettes and Spicy Prawns Ragout
- Char grilled "Verdura Mista" and Radicchio Salad with drops of Balsamic
- Spinach and Ricotta Tortelloni with Sage and toasted Pine Kernels

Main Courses

With Fish

- Poached Sea Bass with Sun Dried Tomato and Extra Virgin Salsa
- Lemon and Thyme crusted Mackerel fillets on a bed of Coconut Spinach and Fava Beans
- Red Mullet Fillet on Fennel and Oranges Compote with Olives Tapenade



With Meat

- Roasted Baby Chicken with smoked Paprika, served with a Tian of Mediterranean Vegetables
- Lamb Cutlets Thyme and Lemon Crust on Mini Ratatouille
- Beef Tagliata on a bed of Rucola and Parmesan Shavings
- Veal Scaloppine and Lemon Sauce served with Gratinated Courgettes

Vegetarian Options

- Aubergines Parmigiana
- Stuffed Courgettes with Herbed Tabouleh and toasted Pine kernels

Desserts

- Classic Tiramisu and Cocoa dusting
- Crispy Pavlovas with Seasonal Berries and Passion Fruit
- Sharp Caramelized Lemon Tart and Raspberry Coulis
- Caramelised Banana on Mascarpone Toffee Sauce and Amaretti Crumbs
- Gianduja Chocolate Salamis with Morello Cherry Ice Cream
- Vanilla Pannacotta with poached seasonal Fruit



Staff and hired equipment will be quoted separately based on your requirements
***prices based on 15 guests and exclude VAT**

StandByChef Ltd

Studio 1 Europa Studio,
Victoria Road, NW10 6ND

Office 02089631465 **Mobile** 07932616031

www.standbychef.co.uk paco@standbychef.co.uk

VAT registration number: 839738081, Company number 07828602