



SPRING
SUMMER

Fish, meat and vegetarians

MAIN COURSES

DINNER PARTY CATERING

FISH

Simply Poached Halibut with Samphire and Clam Sauce
Fillet of Sea Bass, Grissini and Thyme Crust served on wilted Spinach and grilled baby Fennel
Red Mullet Fillet on Fennel and Oranges Compote with Olives Tapenade
Pan fried Cod on mashed Green Peas and Sweet Potato Fries, served with a Lime and Parsley Sauce
Salmon, Cod and Tuna Fishcake set on sautéed Endives and tender Chard Salad
Grilled Swordfish al Limone with Peperonata and wild Rice
Fillet Sole with Lemon and Capers with Pilaf Rice and market Vegetables

MEAT

Chicken Scaloppine "Al Limone"
Roasted boneless Baby Chicken in Lime and Hoi Sin Sauce with Courgettes Gratin and New Potatoes
Spring Lamb Cutlet with fresh Mint and roasted Pistachio Nuts
Beef Tagliata on Rucola and Parmesan Shavings, served with sautéed Potato
Veal Chop with white Asparagus with Lemon Sage Butter
Roasted Prime Ribs of Beef with Pearl Onions and Balsamico Sauce
Rabbit Casserole with Parma Ham and Sage served with Semolina Gnocchi

VEGETARIANS

Curry of Cauliflower with Potatoes, Peas and Garam Masala
Roasted Red and Yellow Peppers with a lime and Parsley scented Cous Cous
Crispy Vegetables Cutlet in golden Bread Crumbs
Aubergines Parmigiana
Chargrilled Polenta and Courgette Gratin

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