



GourmetChef
TO GO

Sample Menus



Quality catering solutions provided under the personal supervision of Chef Patron Stephen Stack. With 20 years of professional experience in award winning hotels and event catering following a classical training at Claridges Hotel, London and the award of MARCH Chef of the Year 2002 his knowledge and skills can enhance any event you plan.

Our premises are fully licensed and health inspected by the local authority and all deliveries are made in refrigerated transport. We use fresh, organically produced, seasonal produce, locally sourced where possible for better tasting food that is kind on the environment and reduces food miles.

Private Dinner Parties in your Home

Weddings and Anniversaries

Buffets and Canapé Receptions

Corporate Entertainment

Barbecues

Sporting Events

Gourmet Take Away

Menu Planning & Advice

Quality Catering Solutions

Dinner Party Menu

SAMPLE MENU 1

*Organic Griddled Salmon with Citrus Peppered Smoked
Salmon, Pickled Vegetable Salad
& Dill Yougurt Dressing*

*Pan-fried Locally Sourced Fillet of Beef,
Rooster Potato & Celeriac Rosti, Wilted Vine
Tomatoes & Wild Mushrooms Béarnaise Sauce*

*Warm Plum & Almond Tart, Cinnamon Ice-cream,
Caramel Raisin Syrup*

Bosworth Ash Goats Cheese, Piccalilli, Walnut Bread

*Fairtrade Filter Coffee & Homemade
Fruit & Nut Chocolate Florentines*

Price per head £45.00 to include service staff,
table linen, all tableware and glasses
Minimum Number 8 People

SAMPLE MENU 2

*English Smoked Duck Breast,
Locally Grown Wild Rocket & Watercress Salad
Spiced Orange Vinaigrette*

*Baked Wild Salmon Fillet with a Cheese & Herb Crust,
Vichy Carrots & Broad Bean Panache,
Champagne Cream Sauce*

*Organic Dark Chocolate & Cherry Terrine,
Kirsch Cream, Hulled Red Fruits*

*Shropshire Blue, Curly Endive Salad,
Port & Redcurrant Syrup*

*Fairtrade Filter Coffee & Homemade
Fruit & Nut Chocolate Florentines*

Price per head £45.00 to include service staff,
table linen, all tableware and glasses
Minimum Number 8 People

Dinner Party Menu

SAMPLE MENU 3

*Vine Tomato & Ripe Somerset Brie,
Local Summer Leaf Salad,
Shallot, Pine Nut & Basil Dressing,
Oven Baked Granary Bread Croutes*

*Free Range Roasted Packington Pork Loin,
Caramelised Onion Potato Mash, Roasted Root Veg, Marjoram
Sauce*

*English Summer Fruit Pudding, Clotted Cream,
Shot of Raspberry Smoothie*

*Warwickshire Berkswell , Smoked Red Pepper Relish,
Poppy Seed Biscuits*

*Fairtrade Filter Coffee & Homemade
Fruit & Nut Chocolate Florentines*

*Price per head £40.00 to include service staff,
table linen, all tableware and glasses
Minimum Number 8 People*

SAMPLE MENU 4 Vegetarian Options

*Wild Mushroom, Leek & Thyme Tartlet,
Glazed Cashel Blue Cheese Crust
Chervil Beurre Blanc*

*Broad Bean, Asparagus & Parmesan Risotto,
Cumin Roasted Tomato & Aubergine Parcels,
Chive Oil*

*Roasted Bell Peppers Filled With Tabbouleh Salad,
Feta Cheese, Spiced Chick Pea Salsa*

*Quark & Courgette Boudins,
White Wine & Tarragon Sauce
Butter Glazed Baby Vegetables*

For any other special dietary requirements
please call to discuss

Wedding Menu

SAMPLE MENU 1

*Chilled Pearls of Seasonal Melon, Red Berry Compote
& Mint Syrup*

Or

Homemade Soup of Your Choice, Ciabatta Croutons

Served with White & Brown Bread Rolls & Butter

*Roast Breast of Chicken with a Mushroom,
Tarragon & Tomato Sauce*

Or

*Honey Roasted Loin of Pork, Fresh Bramley Apple Sauce
Wholegrain Mustard Cream Sauce*

*(V) Baked Red Pepper Filled with Marinated Tomatoes,
Feta Cheese & Olives Tomato & Basil Sauce*

*Served with New Potatoes & Mashed Potatoes,
Buttered Carrots, Sugar Snaps & Baby Corn*

Apple Pie with Fresh Cream

or

Profiteroles with Chocolate Sauce

Price per head £24.95 to include staff & table linen
Minimum Number 40 People

*Selection of British Cheeses Served with Grapes,
Celery & Cheese Biscuits*

Extra £18.50 per Table of 10

Wedding Menu

SAMPLE MENU 2 Silver Service

*Classic Prawn Cocktail, Maire Rose Sauce
Or*

Smoked Bacon & Chicken Terrine, Toasted Brioche

Served with White & Brown Bread Rolls & Butter

*Roasted Sirloin of Beef with Yorkshire Pudding
& Horseradish Sauce*

Or

*Rosemary & Garlic Roasted Leg of Lamb,
Red Wine Sauce*

*(V) Filo Pastry Tart Filled with Roasted Vegetables
Glazed with Cheddar Cheese Sauce*

*Served with Roasted Potatoes & Dauphinoise Potatoes,
Buttered Carrots, Green Beans & Baby Corn*

*Homemade Glazed Lemon Tart, Vanilla Cream,
Raspberry Sauce*

or

Baked Vanilla Cheesecake with Pecan & Toffee Sauce

Price per head £27.95 to include staff & table linen
Minimum Number 40 People

*Selection of British & French Cheeses,
Red Pepper Chutney, with Grapes,
Celery & Cheese Biscuits*

Extra £22.00 per Table of 10

Buffets and Canapés

SAMPLE MENU 1 **Hot & Cold Finger Buffet**

*Oriental Vegetable Spring Rolls, Sweet Chilli
Dipping Sauce (V)*

*Mini Tartlets Filled with Leeks &
Packington Farm Smoked Bacon*

*Freshly Made Sandwiches on White & Granary Bread,
Honey Roast Ham & Tomato Chutney,
Tuna & Spring Onion &
Free Range Egg Mayonnaise (V)*

Oven Baked Tandoori Chicken Drumsticks

Prawns Wrapped in Crispy Filo Pastry

*Staffordshire Cheese Board with Celery
& Cheese Biscuits (V)*

Price per head £5.95
Minimum Number 20 People

SAMPLE MENU 2

Oriental Duck Spring Rolls, Plum Dipping Sauce

*Selection of Sandwiches on White & Brown Bread,
Honey Roast Ham & Meaux Mustard,
Free Range Egg Mayonnaise & Cress,
Mature Cheddar Cheese & Red Pepper Chutney*

Pepper & Cream Cheese Cigars (V)

Somerset Brie, Asparagus & Mushroom Tartlet (V)

*Locally Sourced Chicken Breast Skewers,
Garlic & Herb Oil*

*Vegetable Samosas & Onion Bhajis,
Cucumber & Mint Yoghurt (V)*

*Dessert
Sweet Lemon Tart with Strawberries & Thick Cream*

Price per head £7.50
Minimum Number 20 People

Buffets and Canapés

SAMPLE MENU 3 Hot Fork Buffet

*Chicken Breast Strips Cooked in a White Wine
& Tarragon Cream Sauce*

*Braised Beef in a Red Wine & Onion Sauce,
Roasted Root Vegetables*

*(V) Mushroom Stroganoff, Brandy, Onion
& Paprika Sauce, Gherkin Strips*

Buttered New Potatoes with Mixed Herbs

*Tossed Mixed Salad Leaves, Croutons
& French Dressing*

Freshly Baked Bread Rolls & Butter

*Baked Vanilla Cheesecake with Pecan
& Toffee Sauce*

Price per head £15.95
Minimum Number 20 People

SAMPLE MENU 4 Hot Fork Buffet

*Roast Loin of Pork with Caramelised Apples,
Creamy Wholegrain Mustard Sauce*

*Baked Chunks of Scottish Salmon with Prawns,
White Wine & Herb Sauce
Garnished with Leeks & Tomatoes*

*(V) Cheese & Tomato Pasta Topped with Spinach,
Feta Cheese & Pine Nuts*

*Braised Long Grain Rice with Sweet corn
& Button Mushrooms*

*Tossed Mixed Salad Leaves, Croutons
& French Dressing*

Selection of Farmhouse Breads & Butter

Profiteroles with Fresh Cream & Chocolate Sauce

Price per head £16.95
Minimum Number 20 People

Business Lunches

SAMPLE MENU 1

Hot Smoked Salmon, Crème Fraiche & Dill Tartlet

*Parmesan & Herb Chicken Goujons,
Mustard Mayonnaise*

*Soft Tortilla Wraps Filled With Roasted Peppers
& Cream Cheese, Prawns & maire Rose Sauce*

Mango & Brie Parcels

Japanese Breaded Prawns with Sweet & Sour Sauce

*Mini Vegetable Samosas & Spinach Pakoras,
Cucumber & Mint Greek Yogurt*

Desserts

Mini Chocolate & Orange Tarts

*Wedges of Melon, Pineapple & Soft Fruits
Mango Dipping Sauce*

£12.50 per person
Minimum Spend £50.00
Free Delivery within a 10 Mile Radius
Delivery Charges Apply Over 10 Miles

SAMPLE MENU 1

*Platter of Loch Fyne Smoked Salmon, King Prawns,
Tiger Prawns & Green Lipped Mussels*

*Honey & Orange Glazed Baked Local Ham,
Spiced Apple & Pear Chutney*

Feta & Black Olive Cigars (V)

*Salmon Goujons With Lime & Coriander,
Citrus Pepper & Dill Dip*

*Roasted Chicken Breast Satay,
Smoked Garlic & Herb Oil*

*Staffordshire Cheese Board, Freshly Baked Breads,
Cheese Biscuits, Red Pepper Chutney*

*Mixed Salad Leaves With Vine Tomatoes,
Cucumber & Red Onion*

Desserts

Caramel & Chocolate Truffle, Red Fruits & Thick Cream

Tropical Fruit Platter with Mango Dipping Sauce

£15.95 per person
Minimum Spend £50.00
Free Delivery within a 10 Mile Radius
Delivery Charges Apply Over 10 Miles

Tea, Coffee & Soft Drinks Available Upon Request

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Barbeques

SAMPLE MENU 1

Pork & Herb Sausages with Fried Onions

Quarter pounder Beef Burgers Served with burger relish

Vegetarian Burgers & Sausages upon request

Includes Rolls, Floured Baps & Sauces

Chunky Homemade Coleslaw

Mixed Salad Leaves with Tomato, Cucumber & Red Onion

Price per head £5.95 for a minimum of 35
Includes Disposable Plates, Cutlery, Napkins
& Service Staff

SAMPLE MENU 2

Pork Loin Steak Marinated With Lemon, Thyme & Garlic
Tandoori Chicken Thighs with Mint Yoghurt Dip

Rainbow Trout Fillets with Toasted Almond Butter

(V) Halloumi Cheese & Vegetable Skewers
Brushed with Basil Oil

Homemade Potato & Chive Salad

Mixed Salad Leaves with Tomato, Cucumber & Red Onion
Selection of Freshly Baked Bread Rolls & Butter

Price per head £8.50 for a minimum of 25
Includes Plates, Cutlery & Service Staff

SAMPLE GOURMET MENU 3

Packington Farm Pork Loin Steak Marinated With Lemon,
Thyme & Garlic

Locally Sourced Extra Mature Beef Sirloin Steak,
Seasoned with Black Pepper & Smoked Sea Salt

Scottish Salmon & Black Tiger King Prawn Kebabs,
Soy, Ginger & Red Chilli Glaze

(V) Halloumi Cheese, Courgette & Aubergine Skewers,
Brushed with Garlic & Basil Oil

Shredded Carrot, Orange & Fennel Seed Salad
Mixed Salad Leaves with Cucumber, Vine Tomatoes,
Red Onion & Sango Radish Sprouts

Spiced Cracked Wheat Salad with Apricots,
Medjool Dates, Parsley & Mint Dressing

Selection of Freshly Baked Bread Rolls
English Farmhouse Butter

Price per head £16.95 for a minimum of 25
Includes Plates, Cutlery, Linen Tablecloths & Service Staff

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