

December 2020 À La Carte Menu

To start:

Spiced winter vegetable soup, bread & croutons (vegan) - £4

For main:

‘Plov’ fragrant slow cooked shoulder of lamb,
over basmati rice.

A dish that originates from Uzbekistan - £13

Breaded cod, citrus mayonnaise,
fennel, tomato & apple salad - £11

Chickpea & pumpkin curry, chapatti’s.
An Asian influenced dish (vegan) - £9

(All mains come with a side of charred broccoli, lemon &
toasted almond flakes. All above available in gluten & dairy free).

To finish

Chocolate salted caramel cake, Chantilly cream - £6

Coconut & chocolate chip cookies, vanilla soya yoghurt (vegan, gf) - £5

Upgrade to include:

A cup of ginger mulled wine £3.50 / add a shot of port £5

A bottle of prosecco for £12

Enquiries to: luxuryprivatechef@gmail.com / 07898209846 / @luxuryprivatechef

Using high quality, local & seasonal produce where possible,
menus are subject to vary depending on availability.

Bespoke menus available upon request (additional charges will apply).

Orders for next day delivery need to be placed before 4pm the day before.

Hand delivered, contact free. Selected delivery time slots available.

Free Deliveries within 5 miles of SN12, minimum spend £40.

Deliveries 5-60miles of SN12, price is £1 per mile. Free collection available.

Please inform us of any allergies or dietary requirements before ordering,
gluten free, dairy free & vegetarian options available.

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