

# Chefinmykitchen

You host and we deliver  
Minimum 6 guests

## Starter Course

Prawn and cornish crab bisque with herb crouton

**(contains:Crustaceans, milk, celery,wheat)**

Heirloom baby tomato and Burrata salad with Balsamic reduction

**(contains:Milk)**

Stuffed portobello mushroom with quinoa,spinach, sundried tomato and vegan cheese

## Mains Course

Herb-Crusted Rack of Lamb, Rosemary Red Wine Reduction with white bean purée & French beans

**(contains:Wheat,mustard,beans,milk)**

Roasted wild cod loin with lemon beurre blanc, asparagus and parsley new potato

**(contains:Fish,milk)**

Vegan Paella with Saffron Rice, Seasonal Vegetables, and Plant-Based Protein (Vegan)

## Dessert Course

Lemon and Lavender baked cheesecake

**(contains:Wheat,milk,eggs)**

Mango and Passion Fruit Panna Cotta

**(contains:Milk)**

Vegan Chocolate Avocado Tart with Raspberry Coulis (Vegan)

**(contains:Nuts)**

**Price £50/ person**

**Delivery £10**

*Bon Appétit!*