



Chefsyed

WELCOME TO OUR 3 COURSE SIT DOWN MEALS MENU

"WELCOME. TO OUR
WEDDING THREE-COURSE MENU,
DESIGNED TO SPARK GREAT CONVERSATION
AND CELEBRATE OUR SHARED SUCCESSES.
ENJOY YOUR MEAL."

info@chefsyed.com | +44 7796 778155



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SET MENU 1

FROM £25 PP

STARTERS :

- 1. Heritage Tomato & buffalo mozzarella Salad** (dairy, nut)
mixed heritage tomatoes, basil oil, toasted almonds , aged balsamic glaze
- 2. Bang Bang Chicken with Asian Slaw** (gluten, eggs, sesame)
Golden crispy chicken, crunchy vegetables,sweet chilli, lime, and sesame dressing.
- 3. Scottish Smoked Salmon & Dill Crème Fraîche.** (Fish,dairy,gluten,Sulphites)
Delicately sliced smoked salmon with pickled cucumber ,capers and rye bread.

MAINS:

- 1. Wild Mushroom And Truffle Risotto** (dairy, vg)
with wild rocket and shaved parmesan (or vegan hard cheese)
- 2. Slow-Roasted Chicken Supreme** (dairy, vg)
Served with crushed herb baby potatoes, seasonal greens, and thyme jus
- 3. Fillet of Sea Bass, Lemon Butter & Herbs.** (fish, dairy)
Served with creamy leeks fondant potato, fine green beans and herb sauce.

DESSERT:

- 1. Seasonal Fruit Pavlova** (dairy, vg)
with wild rocket and shaved parmesan (or vegan hard cheese)
- 2. Warm Sticky Toffee Pudding** (dairy, vg)
Served with crushed herb baby potatoes, seasonal greens, and thyme jus
- 3. Seasonal Fruit Pavlova** (egg, dairy)
Served with creamy leeks fondant potato, fine green beans and herb sauce.

SET MENU 2

FROM £30 PP

STARTER

- 1. Roasted organic tomatoes ,papers & avocado bruschetta** (gluten)
mixed heritage tomatoes, basil oil, toasted almonds , aged balsamic glazet.
- 2. Classic Prawn Cocktail.** (crustaceans, eggs)
Golden crispy chicken, crunchy vegetables,sweet chilli, lime, and sesame dressing.
- 3. Crispy Duck Salad** (soy,sesame)
mixed greens, cucumber, carrot, spring onion, herbs, watermelon, sesame soy-lime dressing with tossed sesame

MAINS:

- 1. Vegetable Wellington (V) or (VG)** (gluten, dairy)
Roasted vegetables and mushroom duxelles wrapped in golden puff pastry, served with thyme jus
- 2. Roasted Lamb Fillet** (dairy)
Served with crushed herb baby potatoes, seasonal greens, and thyme just
- 3. Slow-Roasted Chicken Supremet.** (fish, dairy)
Served with crushed herb baby potatoes, seasonal greens, and thyme jus
- 4. Pan-Seared Salmon** (fish, dairy)
crushed herbs new potatoes, tender greens, and a delicate lemon butter sauce.

DESSERTS

- 1. Triple Chocolate Indulgence Cake** (gluten, eggs, milk, soya)
Dark chocolate sponge with layered ganache of dark, milk, and white chocolate, finished with chocolate shavings.
- 2. Lemon & Passion Fruit Cheesecake** (gluten, eggs, milk)
Silky baked cheesecake with citrus curd, passion fruit glaze, and a crisp biscuit base.
- 3. Italian Tiramisu.** (gluten, eggs, dairy)
Rich mascarpone cream layered with coffee-soaked sponge, finished with dark cocoa and chocolate shavings.
- 4. Warm Sticky Toffee Pudding** (gluten, eggs, dairy)
Served with butterscotch sauce, vanilla bean ice cream, honeycomb crunch

SET MENU 3

FROM £45 PP

STARTER

- 1. Burrata with Heritage Tomatoes & Basil Oil** (Dairy,nuts)
Finished with aged balsamic and toasted pine nuts
- 2. Hand-Cured Beetroot Salmon Gravlax** (fish, dairy,gluten)
With dill crème fraîche, pickled fennel, caviar pearls, lemon oil, and toasted brioche
- 3. Ballotine of Pheasant with Wild Mushrooms** (dairy, sulphites)
Lightly set pheasant breast with a wild mushroom and herb farce served with pickled vegetables , toasted brioche and a rich game reduction.

MAINS

- 1 Chargrilled Lamb Fillet** (Contains: sulphites)
With pea purée, confit carrots, heart cabbage, and a red wine reduction.
- 5. Roasted Duck Breast with Orange Glaze** (sulphites)
Served with fondant potato, seasonal vegetables, red wine jus
- 6. Chargrilled Sirloin Steak 32 days aged** (dairy, sulphites)
With truffle and wild mushrooms mashed potato, sautéed greens, and a rosemary and thyme jus.
- 7. Roasted Black Leg Chicken Supreme** (sulphites)
With pea purée, confit vegetables, and a light herb jus.

DESSERTS

- 1. Triple Chocolate Delice** (gluten, eggs, milk, soy)
Layers of dark, milk, and white chocolate mousse on a biscuit base
- 2. Chocolate Fondant, Vanilla Bean Ice Cream** (gluten, eggs, milk, soy)
Warm molten chocolate centre with a soft sponge exterior.
- 3. Passion Fruit & Mango Cheesecake** (gluten, eggs, milk)
Rich mascarpone cream layered with coffee-soaked sponge, finished with dark cocoa and chocolate shavings.
- 4. Biscuit base with tropical fruit glaze and coulis.** (gluten, eggs, dairy)
- 5. Raspberry & Almond Frangipane Tart** (gluten, eggs, milk)
- 6. Baked almond cream tart topped with fresh raspberries.** (gluten, eggs, dairy)



Our Terms & Condition

- Submission of payment constitutes your agreement to our terms &
- Pricing is subject to change until receipt of your estimate.
- Deliveries are available Monday to Sunday subject to availability.
- Delivery charges are based on date, time and location of delivery.
- We do not take any responsibility for any delays when the weather is extremely bad as such storms , snow ect which effect to drive .
- Please notify us of any allergies or food sensitivities on ordering & we'll clearly label your dishes as required.
- We do not take any responsibility for any delays when the road traffic is extremely bad due to extreme traffic, due to main road , dual carriage way or motorway closures or have major accident ahead.
- Payments can be made via bank transfer, cash or credit card.
- A 10% down payment is required in order to reserve the date.
- This amount will not be refunded in case of cancellation. A further 50% must be paid 2 weeks before the event date.
- The final remaining amount must be received 3 days before the event date.
- Any extra costs made during the event & not included in this signed quote.
- All prices that appear in this information kit include VAT.
- Written confirmation will be required in order to validate the Cancellation Policy. Upon Receipt of Written Confirmation.
- More than 2 weeks before the event. 100% refund (except 10% down payment).
- Less than 3 days before the event. No refund applicable.
- Less than 2 weeks, but more than 5 days before the function. 50% refund (except 10% down payment).

TERMS & CONDITION

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