



# Matthew Woodley

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## Private Chef

## Simple Celebrations

### SAMPLE MENU A

Smoked haddock rillettes, watercress



Braised ox cheek, creamed potatoes, roasted carrots, beer gravy



Lemon posset, lemon gel, lemon shortbread

From £55 per person

### SAMPLE MENU B

Panzanella



Roast chicken breast, crispy potato terrine, pine nuts, wilted spinach



Dark chocolate delice, salted caramel, coffee ice cream

From £55 per person



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### SAMPLE MENU C

Cauliflower pakora, mango gel, cucumber kachumber, yoghurt dressing

v/ vg, gf



Miso aubergine, tofu, chilli, spring onions, crispy kale, coconut rice

v/ vg, gf



Mango bavarois, ginger, pineapple

v/ vg, gf

From £55 per person

### SAMPLE MENU D

Chilled cucumber soup

v/ vg, gf



Warm, lemony courgette salad

v/ vg, gf



Lamb rump, petits pois a la Francaise, crushed new potatoes



Vanilla panna cotta, strawberry and lavender syrup

From £55 per person



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### SAMPLE MENU E

Twice baked goat's cheese soufflé



Butter roasted pollock, shrimp beurre noisette, chervil gnocchi, samphire



Blackcurrant cheesecake

From £60 per person

### SAMPLE MENU F

Buckwheat blinis, honey roasted beetroot, thyme, crème fraîche

v/ vg, gf



Butternut squash, sage and chestnut risotto

v/ vg, gf



Gin sorbet, pink grapefruit three ways

vg, gf

From £55 per person