



# Matthew Woodley

Private Chef

## Themed

### SAMPLE MENU A

#### Middle Eastern Banquet

Welcome cocktail:

Pomegranate Champagne punch



Hummus with pine nuts

Persian breads

Fattoush



Lamb kibbeh, garlic dip



Lebanese chicken and pomegranate

Samak Meshwi

Baked sea bass



Lebanese rice

Moroccan courgette salad



Baklava

Orange flower water panna cotta, almond tuile, green pistachios

From £75 per person



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### SAMPLE MENU B

#### The Traditional British Buffet Spread

A selection of breads, butters and cheese straws for snacking



Hot mini chipolatas, honey & mustard glaze  
1940's favourite; devilled eggs



Poached salmon, lemon mayonnaise  
Broccoli and stilton quiche  
Jersey Royal potatoes  
Mixed garden leaves  
Green beans with orange and shallots  
Beetroot salad



Strawberries and cream  
Mini scones, clotted cream, jam  
Tuck box tiffin

from £60 per person.

Min 8 people, more dishes can be added for larger parties



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### SAMPLE MENU C

#### Tex-Mex BBQ

Home made tortilla chips, guacamole, pico de gallo



Classic ceviche



For the BBQ...

Pork al Pastor

Marinated with cumin seeds, chillies and served with grilled pineapple

Spiced beef flank

Beer can chicken



Served with...

Poblano potato salad

Creamy potato salad with poblano chillies

Elotes

Mexican corn on the cob with grated feta cheese

Apple coleslaw



Chocolate and Bourbon meringue pie

From £75 per person