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# *Thyme2Dine*

*Where creativity meets quality*

Chef Jon 07724179812  
thyme2dine101@gmail.com  
www.thyme2dine.net  
FB: Thyme 2 Dine - Private Chef Services



# Traditional Menu

Includes flavoured breads and petit fours.

Select two options for each course including vegetarian if required.

Bespoke menus, crockery, cutlery and glassware can be provided.  
Contact Chef Jon to discuss.

2 course £29.95 per person  
3 course £32.95 per person

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## First course (select 2)

Leek and potato soup finished with toasted croutons.

Classic minestrone soup.

Chicken liver, sage and marsala pate served with toasted brioche and spiced red onion jam.

Smoked salmon and crème fraiche toast.

Sautéed wild mushrooms in a garlic and chive sauce, atop of a toasted bruschetta.

Melon and Parma ham drizzled with a honey syrup.

## Main course (select 2)

Chicken breast wrapped in smoked bacon, with a brandy and Dijon sauce.

Poached supreme of chicken, with a wild mushroom sauce.

Lime crusted salmon, with a sticky honey and soy sauce.

Baked fillet of fish, with creamed leek sauce and roasted lemon garnish.

Slow roasted beef, yorkshire pudding with red currant and port jus.

Beef wellington with burgundy and rosemary jus.

Pork loin topped with black pudding, with cider and thyme jus.

Slow roasted pork belly with apple rosti and cider and sage jus.

Served with a panache of seasonal vegetables.

## Vegetarian

Greek vegetable moussaka.

Mediterranean vegetable gateaux with pesto, lemon oil and goats cheese sauce.

Provençal vegetable tart with tomato and basil coulis.

Roasted vegetable and brie wellington with sundried tomato and pepper sauce.

Ravioli of mushroom with basil cream.

## Sweets (select 2)

White chocolate and cherry mousse.

White Chocolate and raspberry panacotta.

Classic tiramisu.

Dark chocolate and salted caramel delice.

Lemon and ginger cheesecake.

Baileys laced bread and butter pudding with vanilla custard.

Sticky toffee pudding with caramel sauce and sauce Anglaise.

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