



Jess Beaumont

PRIVATE CHEF & CATERER

Sample Seasonal Dinner Menus

SPRING

STARTER

Salt & Pepper Squid With Sweet Chilli Mayonnaise Dipping Sauce

English Asparagus with Wild Garlic Hollandaise

MAIN COURSE

Prune & Lamb Tagine with Flaked Almonds served with Pomegranate, Lemon Zest & Coriander Couscous

Twice Cooked Asian Rolled Belly of Pork served with Truffle Scented Mashed Potato and Crispy Crackling

PUDDING

Hot Dark Chocolate Soufflé With Pouring Cream

Passion Fruit Mousse with Strawberry Coulis

SUMMER

STARTER

Salad of Rocket and Pomegranate with Goats Cheese and Fresh Figs with Honey Dressing

Smoked Trout on a Beetroot Blini with Lambs Lettuce & melting vHorseradish Butter

MAIN COURSE

Veal Saltimbocca with Lemon Parsley Butter Served with New Potatoes Crushed with Parmesan, Basil & Olive Oil and Oven Roasted Cherry Tomatoes

Baked Lemon Sole, Broad Bean and Cherry Tomato Cassolet with Buttery Jersey Royals and Fresh Mint

PUDDING

Mini Raspberry & Blueberry Jellies served with a Fresh Mint Cream

Almond Pavlova with Griddled Peach & Amaretto Cream



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AUTUMN MENU

STARTER

Wild Mushroom Risotto with Truffle Oil & Parmesan Shavings

Glazed Quail with a Watercress & Pomegranate Salad

MAIN COURSE

Baked Monkfish Wrapped in Parma Ham Sweet Potato, Smoked Paprika & Bean Stew.

Venison in a Blackberry Sauce served with Potato Dauphinoise & Roasted Root Vegetables

PUDDING

Mini Apple Tart Tatin with Cinnamon Ice Cream

Pears Poached in Saffron Syrup with Homemade Vanilla Ice Cream

WINTER

STARTER

Blue Cheese, Pear & Caramelised Walnut Salad

Marinated Grilled Scallops served with Roast Butternut Squash and Pine Nut Mash

MAIN COURSE

Beef Fillet with Gratin of Wild Mushrooms, Sautéed potatoes and Seasonal Vegetables

Pan- Fried Duck with Orange & Port, Celeriac Mash and Braised Red Cabbage

PUDDING

Orange & Cardamon Bread & Butter Pudding

Mini Sticky Toffee Pudding with Hot Butterscotch Sauce and Lightly Whipped Cream



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Sample Seasonal Buffet Menus

SPRING

Whole Sea Trout with Sauce Vert

Spiced Spring Lamb salad with Coriander, Pomegranate and Mint & Cumin Yogurt

Goats Cheese and Tomato & Chilli Jam Tartlets (V)

Broad Bean, Feta, Pancetta & Mint Salad

Asparagus & Egg Mimosa Salad (V)

Spring Onion & Jersey Royal Potato Salad (V)

Green Salad (V)

SUMMER

Cold Rare Fillet of Beef with Mustard Sauce

Salad Nicoise with Fresh Tuna

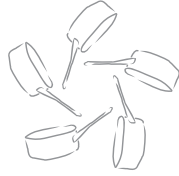
Courgette, Pea & Mint Frittata (V)

Sliced Tomatoes with Torn Buffalo Mozzarella, Fresh Basil and Extra Virgin Olive Oil (V)

Freshly cooked Beetroot, Goats Cheese & Rocket Salad with Balsamic Dressing (V)

Jeweled Couscous with Lemon Zest, Toasted Pine Nuts & Fresh Herb (V)

Green Salad (V)



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AUTUMN

Duck with Watercress & Citrus Salad

Scottish Smoked Salmon With Lemon & Cracked Black Pepper

Wild Mushroom Frittata (V)

Griddled Aubergine, Feta, Pomegranate & Parsley Salad (V)

Lightly Spiced Roasted Butternut Squash, Toasted Pine Nuts, Chili, Coriander and Mint & Cumin Yogurt (V)

Roasted Baby New Potatoes with Sea Salt, Cracked Black Pepper, Rosemary & Lemon (V)

Puy Lentil Salad (V)

Green Salad (V)

WINTER

Sliced Glazed Ham with Chutney

Coronation Chicken with Apricot & Flaked Almonds

Butternut Squash, Feta & Caramelized red Onion Tart (V)

Grated Carrot, Sultanas, Pine Nuts & Cumin Salad (V)

Baked Potato with Chive Crème Fraiche (V)

Moroccan Couscous

Green Salad (V)

These are a few suggestions only - any canapés can be prepared, for any special diet or for any occasion, so please feel free to contact me with your requests.