



ALGARVE CHEF



Freelance chef services across the Algarve
Almancil - porches- quinta do lago - silves - vale do lobo - vila moura - private yachts
For bookings & enquiries please contact Chris or Rachel
UK 0044 (0) 7816763053 Portugal 0035 (0) 1915471338
Email - info@algarvechef.co.uk Website - www.algarvechef.co.uk

Please note this is a sample menu if you wish to put your own ideas across or have any dietary requirements then adjustments to dishes can be made.

DAY 1

Sausage & mash potato
Onion gravy & peas

Banana split
Ice cream, chocolate sauce, whipped cream & hundreds & thousand's

DAY 2

Lasagne
Potato wedges, green salad & garlic bread

Apple crumble
Vanilla ice cream

DAY 3

Shepherds pie
Cheesy mash & vegetables

Chocolate mouse
Chantilly cream

DAY 4

Pizza
Chunky chips

Lemon tart
Vanilla ice cream

DAY 5

Fish pie
Mash potato, green vegetables

Chocolate Sunday

DAY 6

Chicken & bacon pasta
Green salad

Crème Brule



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DAY 3

Creamy garlic mushrooms
Served with toasted croutons & parmesan shavings

Pan fired red snapper
Served on mango prawn & chilly salsa

Strawberry pavlova
Served with vanilla ice cream & raspberry couli

DAY 4

Italian style brochette
Vine tomato, buffalo mozzarella & shredded Basil with a balsamic reduction

Chicken chasseur
Chicken braised in a classic chasseur sauce, served with roast potatoes & vegetables

Roasted peaches & brioche
Mascarpone cream

All starters come with fresh bread & cover.
All main course dishes are served with seasonal vegetables



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DAY 5

Oriental style duck salad

Duck breast served pink with oriental dressing and baby spinach leaves

Pan-fried sirloin steak

Topped with Boulangier potato, mushrooms & button onions & finished with a rich bourguignon sauce

Caramelised Lemon tart

Garnished with winter berries & black current couli

DAY 6

Chicken satay

Served with satay dipping sauce & salad garnish

Braised lamb shank

Finished with a rich port & mint sauce & sauté potato's

Light chocolate mouise

Topped with crème Chantilly & chocolate shavings

All starters come with fresh bread & cover.
All main course dishes are served with seasonal vegetables