



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.

DINNER ONLY - €30 per person
For bookings of 5 or less there is a €30 supplement added for each day
For bookings over 10, 1 person eats for free!

DAY 1

Thai beef salad with fresh mango
Sirloin steak served pink with a sweet chilly & coriander & pistachio salad

Pan fried salmon steak
Served on creamed mash potato's & finished with a tarragon beurre Blanc

Lemon & lime cheesecake
Served with fresh berries

DAY 2

Smoked salmon, crevette & prawn cocktail
Served with a lightly spiced red pepper mayo & salad

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

Crème Brule

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



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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

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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 moussé

Topped with crème Chantilly & chocolate shavings

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