



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 - €40 per person
For bookings of 5 or less there is a €40 supplement added for each day
For bookings over 10, 1 person eats for free!

DAY 1

Smooth duck liver pate
Served on a Crispy bacon & quail egg salad, honey mustard dressing

Pan fried rib eye steak
Beer batter onion rings, tomato compote, pepper sauce and daupinoire potato

Baileys cheese cake
Dark chocolate sauce & chocolate shavings

DAY 2

Thai fish cakes with fine green beans
Served with a sweet & sour cucumber dressing

Medallions of monkfish wrapped in Parma ham
Served on creamed mash potato's & finished with a salmon gravadlax & dill cream sauce

White chocolate & Banana croissant pudding
White chocolate Crème anglaise & caramelised bananas

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



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DAY 3

Baked goats cheese & pear salad

Served with mixed salad leaves, Toasted walnut's, raspberry & balsamic dressing

Chicken breast wrapped in bacon

Presented on Sauté potato's, spinach and finished with a wild mushroom & chive cream sauce

Lemon tart

Served with a little black current smoothie & vanilla ice cream

DAY 4

Ameijoas a bulhao pato

Fresh clams with coriander & garlic

Honey Roast pork tenderloin

Roasted with Caramelised apples & onions, bubble & squeak, honey and cider jus mulled red cabbage

White chocolate and raspberry moussé

With toasted pecan nuts

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DAY 5

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

Comfit of duck leg
Presented on fondant potato's and finished with an orange, ginger & brandy sauce

Tarte tatin
Vanilla ice cream

DAY 6

Shitake mushroom's stuffed with brie
Finished under the grill with a herb crust & fresh pesto dressing

Algarve chef bouillabaisse
Chunks of Salmon, cod, smoked haddock & prawns, langoustine & mussels lightly poached in a classic bouillabaisse sauce, sauté potatoes

Eaton mess
Crushed meringue topped with strawberries & couli

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