



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 - €50 per person
For bookings of 5 or less there is a €50 supplement added for each day
For bookings over 10, 1 person eats for free!

MENU 1

Canapé

Thai Infused King Prawns

Mediterranean-style Fish soup

Cod, bream, clams, mussels & langoustine lightly poached in a tomato sauce finished with chilly infused oil

Pan Roasted guinea Fowl with Black pudding

Finished with a cep & tarragon cream sauce, fondant potato's & wilted greens

Banoffee, Nougat & Hazelnut Semi Freddo

Served with Warm chocolate brownie's & a little hot chocolate with marsh mellow

MENU 2

Canapé - Grilled Swordfish Loin

Red Pepper & Coriander Jam on a Focaccia Croute

Black pepper crusted smoked salmon, crevette & crayfish salad

Presented on a Beetroot & new potato salad with vanilla & honey dressing

Pan fried fillet steak

Presented on boulangere potato and finished with a rich bourguignon style sauce

Brown sugar parfait

Topped with Caramelized figs and raspberry couli

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



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MENU 3

Canapé - King Prawn, fried in Garlic Butter
Served with Italian Salami

Foi Gras Pate & Duck Breast salad
Onion & Fig chutney roasted tomatoes & rocket leaves

Seafood in Cataplana
Fresh clams, mussels, baby octopus, prawns, snapper & halibut cooked together and finished with garlic coriander & piri piri

Vanilla cheesecake
Served with a little Raspberry milkshake

MENU 4

Canapé
Thai crab cakes with dipping sauce

Warm chicken ceaser salad
Poached egg, crispy bacon & foccacia crisps ceaser dressing & mixed leaves

Crispy pork belly
Served on Bubble & squeak potato, caramelised onions & apples honey & cider jus mulled red cabbage

Summer fruit pudding with clotted cream
Vanilla ice cream and summer berries

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MENU 5

Canapé

Quail egg with salmon gravalax stuffing

Goat cheese & rocket salad

Crispy pancetta, Devon fire tomato & chili chutney

Pan roasted cod loin

Served on smoked bacon & parsley potato puree & finished with king prawn & crayfish salsa Verde

Raspberry & white chocolate truffle ice cream terrine

Served with a little doughnut twist, drambui syrup and fresh raspberry's

MENU 6

Canapé

Chicken Liver Mousse in a Savory Cone with Sweet Balsamic Red Onions

Poached lobster, crevette & mango timbale

Layers of lobster, crevette & mango, rocket leaves and a light shell fish vinaigrette

Pan fried duck breast

Presented on a crisp potato rosti & finished with a Chinese style spring onion & ginger sauce

Chocolate soufflé

Dark Chocolate sauce, with peanut butter & vanilla ice cream

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