



Matthew Woodley

Private Chef

Opulent

CANAPES

Buttermilk crispy chicken, mustard mayonnaise

Mushroom arancini

Goat's cheesecake, red onion jam

Smoked haddock croquettes

Deep-fried oysters

Buckwheat blinis, smoked trout, horseradish

Prawn toast, siracha mayonnaise

Butternut squash, caramelised onion and sage frittata

Scallops, crispy pancetta, pea puree

Beef yakitori

Beetroot falafel, cucumber yoghurt



Doughnuts, sour cherry jam

Banana fritters

Whoopie pie

Bakewell tart

Madagascan vanilla fudge

Tuckshop tiffin

Turkish delight

Gin and blackberry marshmallow

Starting from £2.00 per canape



Matthew Woodley

Private Chef

Opulent

SAMPLE MENU A

Butternut squash veloute, toasted pumpkin seeds, warm soda bread



Lobster ravioli, bisque reduction, basil oil



Beef Wellington, potato fondant, celeriac puree, spinach, veal jus



Burnt lemon tart, orange brittle, creme fraiche

from £65 per person



Matthew Woodley

Private Chef

Opulent

SAMPLE MENU B

Roasted baby beetroot, hazelnut, blue cheese, mustard



Mackerel and gooseberry



Breast of duck, confit leg, foie gras, wild mushrooms, black garlic puree



Chilled chocolate fondant, salted butter caramel

from £60 per person



Matthew Woodley

Private Chef

Opulent

SAMPLE MENU C

Scallop and pink grapefruit ceviche



Duo of lamb, crispy potato cake, white onion puree, new season vegetables



Pimms jelly, fromage frais sorbet

from £55 per person