



Matthew Woodley

Private Chef

Simple Celebrations

SAMPLE MENU A

Courgette bhaji, chilli oil, mint yogurt,



Roast chicken breast, potato puree, pine nuts, wilted spinach



Dark chocolate delice, salted caramel, coffee ice cream

from £45 per person

SAMPLE MENU B

Smoked haddock rillettes, toasted brioche, watercress



Braised ox cheek, celeriac fondant, carrot puree, beer gravy



lemon posset, pistachio biscuits

from £45 per person



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SAMPLE MENU C

Black treacle salmon, celeriac remoulade



Roast aged Sirloin of beef, beef dripping roast potatoes,
Yorkshire pudding, new season vegetables



Sticky banana pudding, caramel sauce, vanilla ice cream



Selection of local cheeses, breads, crackers, fruit and chutney

from £60 per person