



THE LATE CHEF
Handcrafted Quality Catering

The Late Chef is passionate about quality catering, using local ingredients wherever possible. Offering a range of services, from lunches to event catering, you can be assured of a dedicated personal service for any event.

Another reason to choose us.





Canapés

- Cured Meat Canapes – croustarde with local cured meats and mayonnaise
- Baby baked potatoes with sour cream and caviar (V)
- Focaccine Farcite with mushrooms and thyme (V)
- Filo Tartlets with spicy coriander prawns (V)
- Parmesan and Pine Nut Biscottini with green olives (V)
 - Tomato and Basil Crostini (V)
 - Aubergine and Pine Nut Pizzette (V)
 - Sundried Tomato Pesto Palmiers (V)
 - Mini Cornish Pasties
- Mini Pork Pies – made with 5 cuts of pork
- Mini Mushroom and Potatoes pies (V)
- Smoked Trout on dill scones with horseradish cream
 - Spicy Prawn Crostini (V)
 - Pork in teriyaki & ginger on skewers
 - Ginger & Hoisin Chicken Drummettes
 - Venison Scotch Egg – with Quail Egg
- Baby Bagels with roasted red onion, goats cheese and chives (V)
 - Roast beef and horseradish cream finger sandwiches
 - Smoked salmon and chive cream finger sandwiches (V)
 - Egg and Cress finger sandwiches (V)
- Cherry tomatoes with crab and tarragon mayonnaise (V)
 - Prawn and Tzatziki Cucumber Boats (V)
 - Quail Egg, fish roe and mayonnaise Croutes (V)
 - Crab and Tarragon Bouchee (V)
 - Sigara Borek with Asparagus and Parmesan (V)
 - Cheese Puffs (V)
 - Chorizio Puffs
 - Honey and Sesame Sausages
 - Ham and Dijon mustard croissants
 - Salmon and quail egg bruschetta (V)
- Quiche – bacon & onion, salmon, tomato & broccoli
 - Confit of Duck with Onion Confit Croutes
 - Stick Asian Salmon with hoisin sauce Croutes
 - Grilled Beef with Salsa Verde Croutes
- Steak with Horseradish cream on Yorkshire Pudding
- Minted Lamb Kebab with Tahini and Honey Dip
- Mini Hamburgers with onion and pickle

Sweet Canapés

- Strawberry and Pistachio mini Meringues
- Raspberry and Hazelnut mini Meringues
- Normandy Apple tarts (V)
- Mini Apple Galettes (V)
- Mini Mango Galettes (V)
- Mini Chocolate Brownies (V)
- Mini Lemon Brownies (V)

Canapes - £1.25 each – minimum order 4 canapes per person. Each canape is lovingly made by hand.



Poppy Menu - £8.25 per person

Selection of Sandwiches on white and brown bread

Honey Roast Ham & Tomato
Free range Egg and Cress Mayonnaise
Tuna, Cucumber & Mayonnaise

Bowls of Plain Crisps

Short crust pastry Sausage Rolls

Normandy Apple Tarts

Rose Menu - £9.95 per person

Selection of Sandwiches on white and brown bread

Mature Cheddar & Onion Marmalade
Smoked Salmon & Soft Cheese
Beef and Horseradish Cream

Bowls of Plain Crisps

Honey & Sesame Glazed Mini Sausages

Fruit Scones served with Strawberry Jam

Normandy Apple Tarts



Iris Menu - £11.95 per person

Assorted rolls & sandwiches on white and brown

Roast Beef & Horseradish

Free range Egg and Cress Mayonnaise

Honey Roast Ham & Mustard

Salmon and Cream Cheese

Chinese Style Chicken Drumsticks

Quiche Lorraine

Plain Crisps

Chocolate Brownies

Normandy Apple Tarts

Sunflower Menu - £17.50 per person

Assorted rolls & baguettes

Bacon and Avocado

Brie and Cranberry

Chicken and grape with mayo

Tuna and Tomato

Goats Cheese and Red Onion Quiche

Sausage and Apple Roll

Mozzarella and Cherry Tomato sticks

Plain Crisps

Chocolate Brownies

Normandy Apple Tarts

Lemon Drizzle Cake



Additional Information.

Tea and Coffee can be provided at £1.85 per cup.

Soft drinks can be provided at an agreed price.

Crockery (plates, cups & saucers), Cutlery, Glassware is not provided – this can be hired at good rates. Delivery and collection will be charged at £30.00 plus VAT on the total bill. Return dirty policy saves on washing up.

The Late Chef can offer staff for any event, there will be a charge for this. If staffing is not required The Late Chef will deliver at a charge of £15.00. The Late Chef is not rated for VAT.

Dietary requirements can be catered for if known when the quote is accepted. The Late Chef will endeavour to meet the requirements wherever possible.

Terms & Conditions

On receipt of an order it will be confirmed and delivered on the day required. Orders must be received a minimum of 48 hours prior to the event. If the order is placed 24 hours prior to the event every effort will be made to respond and any issues will be communicated by phone.

Delivery will be no later than one hour prior to the time requested.

Prices may change due to inflation, changes raw ingredient prices etc. Pricing may change at any time. The service and product supplied remains property of The Late Chef until the invoice is paid.

Invoices must be paid within 14 days of the invoice being submitted. If an invoice is unpaid for more than 14 days beyond the 14 days for payment, a 10% charge will be applied to the amount of the outstanding invoice.

Please pay by cheque (The Late Chef) or Bank Transfer to:-
Account Number: 68238597
Sort Code: 08-92-50

Please pay as per the Terms and Conditions supplied.