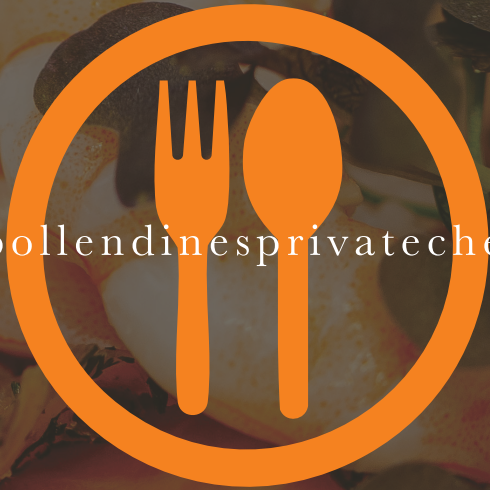




simonpollendinesprivatechef LTD

Food made with Love & Passion

Private Chef
with
Exceptional
Service



Simon Pollentine

We are a Chef led catering company, offering a variety of superb services and mouth-watering Menus with years of experience in the kitchen. We are proud to develop a unique menu for every clients taste and needs.

Ever dreamed of hosting the perfect party without worrying about shopping, cooking and cleaning up? We can offer a selection of personal and bespoke service catered to your specific culinary needs.

Whether you're hosting a formal or casual event or simply in need of a fresh menu, we bring the most delicious and creative culinary concepts straight to your kitchen and venue, no fuss, just quality food.

Bringing high end restaurant quality food to your table, whatever the event.





Available for...

Event Catering • Dinner parties • Weddings • Pre wedding Celebrations • Buffets • Street Food • BBQ • Grazing Tables
Afternoon Teas • Buffets • Recipe Development

Life is always so busy, therefore we want to take the stress away. All our menus are bespoke and we work together with you, to create the perfect menu.

We proudly source and use all quality local produce and suppliers.

When you book us, you're in for a one-of-a-kind culinary experience!

Official caterer for...

- **Normanton Park Gardens**
- **Deene Hall - Northampton**
- **Witham Hall - Bourne**
- **Belvoir Castle - Grantham**
- **Irnham Hall - Irnham**
- **Thetford Barns - Baston**
- **Whaplode Manor - nr Spalding**

Check us out on instagram @simonpollendineprivatechef



We take pride in using the finest local produce for all our events,
sourced from trusted regional suppliers.

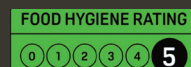
We celebrate the very best of local produce. Ritter's supplies fresh fish, Pacey's bakes traditional coal-fired bread and Mill Farm's succulent lamb. Hawkins & Sons provide premium beef, Brian Burkitt's Top Farm supplies pork, Ken Briggs offers tender chicken, and eggs come from Bainton. Seasonal highlights include Rutland Water strawberries and Tallington asparagus.





We take a modern, innovative approach to exceptional catering and event management, always thinking outside the box.

We're proud to have earned a 5-star hygiene rating from South Kesteven Council. Winner of the Hitched Wedding awards and to be nominated for the National Wedding Awards for the third year in a row.



VERY GOOD



Sample Menus

MENU
ONE

3 Course dinner including chefs choice canapés and evening food

3
Course

Starter

Anti pasti platters

Selection of cured meats shaved Lincolnshire poacher roasted peppers olives, sun blushed tomato roquette and sour dough breads served on wooden boards per table.

Main

Pan roasted organic chicken breast (hill farm) with buffalo mozzarella wrapped in parma ham, fondant potato, baby veg, white wine sauce.

Vegetable and parmesan crumble with roquette.

Dessert platter

Chocolate brownie, lemon curd cheesecake with crushed meringue, strawberries, and profiteroles filled with baileys mousse served on wooden boards per table.

Evening food

Bacon or Lincolnshire sausage baps with ketchup or brown sauce in coal fired bread rolls from Pacey's.

Prices start from £80* per head.

All-inclusive of staff, food, crockery, cutlery, white linen, white linen napkins and any equipment needed.





MENU
TWO

3 Course dinner including chefs choice canapés and evening food

3
Course

Starter

Beetroot cured salmon with candied beetroot, lambs' lettuce
and avocado purée.

or Smoked haddock Cullen skink.

Main

Baked Sea bass, potato movie-feuille butternut puree, stem broccoli,
shrimp butter sauce.

Dessert

Lemon Meringue tart with fresh raspberry coulis.

Evening food

English cheese board with celery pickles grapes and cheese biscuits.

Prices start from £95* per head

All-inclusive of staff, food, crockery, cutlery, white linen, white linen
napkins and any equipment needed.

*Prices are based on current market prices and generally increase every year. We will honour any booking made early.

MENU
THREE

3 Course dinner including chefs choice canapés and evening food

3
Course

Starter

Fresh wild mushroom and cream cheese arancini with vine tomato and basil sauce and roquette.

Main

Pan seared English Duck Breast with confit Duck potato cake, Baby veg and Chardonnay jus.

Sweet potato and chickpea curry with basmati rice and garlic flat bread

Trio of Desserts

Eaton mess with fresh berries and vanilla cream, crème brûlée and a trio of chocolate brownie.

Evening food

Slow-cooked Parkwood Saddleback pulled pork served with coal-fired Pacey's of Spalding bread rolls, savory pork stuffing, and Bramley apple sauce.

Prices start from £100* per head

All-inclusive of staff, food, crockery, cutlery, white linen, white linen napkins and any equipment needed.



MENU
FOUR

2 Course wedding breakfast – inclusive of 4 chef choice canapés and evening grazing table

2
Course

Main

Roast Moor Farm beef, roast potato's roasted roots, port sauce and
Yorkshire pudding.

Pesto gnocchi with fresh spinach cream and parmesan.

Trio of Desserts

Sticky toffee pudding, apple crumble shortbread, salted caramel cheesecake.

Evening Food

Grazing tables cured meats cheeses celery grapes sour dough breads
chutneys cheese biscuits, sun blushed tomatoes, olives and pickles.

Prices start from £80* per head

All-inclusive of staff, food, crockery, cutlery, white linen, white linen
napkins and any equipment needed.

*Prices are based on current market prices and generally increase every year. We will honour any booking made early.



Street Food

Main

Street food inc chefs' choice canapés buffet style or can be served at tables

Slow roasted local lamb with Moroccan spices, warm cous cous , mint yoghurt roasted chickpeas and houmous, bowls of pickled cucumber red onion and tomato, rocket warm garlic potato's and flat breads.

Desserts

Mini lemon curd cheesecake, mini crème brûlée tart, rich chocolate brownie Baileys filled profiteroles.

Prices Start From £65* per head

All-inclusive of staff, food, crockery cutlery white linen White linen napkins and any equipment needed

BBQ

Main

BBQ food inc chefs choice canapés buffet style

Cajun chicken off the bone, fresh butchers' burgers, Lincolnshire hot dogs

Halloumi kebabs, corn on the cob.

Selection of 5 salads example - coleslaw- potato and course grain mustard salad, penne pesto, roasted vegetable cous cous and Caesar salad.

Freshly baked bread from Pacey's in Spalding and sauces.

Desserts

Rutland strawberries with meringue vanilla bean double cream.

from £55* per head

Depending on meat choices



All for you...!

All menus are bespoke and we work together with YOU to create the perfect menu to accompany your perfect day.



“We cannot fault Simon and the service he provided for us. From the moment we made an enquiry with him, he was super accommodating and helped with any queries or concerns we had. We really enjoyed our food and the way it was presented - and from feedback we’ve had so far, our guests loved it too”.

Charlotte

“Simon was brilliant from start to finish. We hired him to do our wedding breakfast and everyone loved the food. The food was top quality and cooked to perfection and Simon was very flexible on menu choices so we could have exactly what we wanted. He even came and cooked the full 3 course meal for us for our trial which was lovely and personal and great to get to know him. We would definitely recommend him”.

Nicole and Jack

“Just wanted to say a massive thank you to Simon and his team! The food was absolutely amazing and Simon was great to work with! He's made the planning process so much easier and stress free and nothing was too much trouble for him.

We've had a wonderful day and we couldn't recommend Simon enough! Thank you so much again!”

Kludia and Ryan

www.simonpollendinesprivatechef.com

Follow us on @simonpollendineprivatechef

For a free informal chat, no obligation, please get in touch.
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