

INVICTA FOOD DESIGN

PERSONAL CHEF SERVICE

Delicious food, great company and someone else doing all the work. We will do most of the preparation in our kitchen, with the finishing touches when we arrive. We can organise serving staff if you require them, and we will leave your kitchen cleaner than we found it. Leaving you to enjoy your lunch or dinner with your guests.

At Invicta Food Design our chefs and food experts have cooked in Michelin starred restaurants, in the homes of celebrities, embassies and for the Royal Family. We are dedicated to bring you the very best food to the comfort of your own home.

Invicta Food Designs personal chef service is suitable for smaller groups, 14 maximum as a guide, but each event is unique. Get in touch to discuss your requirements.



BESPOKE DINNER PARTIES

We can design bespoke menus for your dinner party or intimate event. Get in touch with your ideas and requirements. We will then do the work and present you with a proposal and quotation.

Information

Personal Chef Service cost is £365.

Food is charged at cost (£16.50 per head as a guide).

Service staff charged at £10.50 per hour for a minimum of 6 hours.

Alternatively please look at our Dinner Party packages below.

www.invictafooddesign.com

info@invictafooddesign.com

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PRIVATE DINNER PARTY PACKAGES

Available for groups of 10-14 people

Add Canape's to your event

£7 per person for the following selection:

- Smoked salmon blinis with creme fraiche
- Mini sausages rolled in herbs & honey
- Falafal with mint yogurt
- Potted chicken, apple chutney

All dinner party packages served with sharing platters for starters

The following platters are put on the table for guests to help themselves. Garden salad & bread also served.

- Smoked Scottish salmon with blinis, lemon, shallots, watercress & sour cream
- Selection of artisan cured meats & terrines, pear & onion chutney
- Mezze of grilled vegetables marinated in garden herbs, garlic & olive oil

Standard package £38.

Mains

- Roast supreme of chicken, butter roast fondant, root vegetable puree, woodland mushroom veloute
- Grilled fillet of bream, sauté potatoes, sprouting broccoli, chive fish cream
- Kent pork & apple sausages, smoked garlic mash, buttered spinach, onion gravy
- Charred cauliflower steak, spiced quinoa, ginger, coriander & golden raisin salsa

Dessert

- Kent strawberry Eton mess, crushed meringue, Chantilly cream
- Warm chocolate brownie, chocolate sauce, vanilla ice cream
- Lemon posset, cream, raspberries

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Premium package £42.50.

Mains

- Roast rump of English lamb, thyme rosti, ratatouille, shallot & rosemary jus.
- Seared fillet of seabass, salt roast beets, sauté potatoes, citrus & dill dressing
- Slow roast gressingham duck, mustard mash, creamed cabbage, pan juices with port
- Crispy polenta, creamed leeks, grilled asparagus, quail egg

Dessert

- Upside down strawberry & lime cheesecake, strawberry sorbet
- Warm ginger sponge, stewed orange, coffee cream
- Vanilla pannacotta, Kent berry compote, black pepper meringue

Luxury package £48.

Mains

- Fillet of beef Rossini, pomme Anna, creamed spinach, foie gras, madeira jus.
- Roast rack of English lamb, dauphinoise, grilled gem & spring vegetables, roasting juices
- Ravioli of cepe & asparagus risotto, butternut puree, wilted spinach, parmesan
- Poached fillet of turbot, pot au feu vegetables, champagne & smoked caviar veloute

Dessert

- Dark chocolate & amaretto tart, white chocolate mousse,
- Glazed lime tart, elderflower sorbet
- Kent berry soufflé, vanilla ice cream

Add service to your event

Waiting staff provided at £10.50ph for a minimum of 6 hours.

Full Butler service available POA.

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