

Sample Menu

PRIVATE CHEF AT VENNLANE HOUSE

Whether it's a one-off special celebratory meal, or breakfast, lunch and dinner during your entire stay, we can recommend a highly trained chef to come to cook and serve from your kitchen at Vennlane House. A wonderful way to make your experience extra special.



BIG HOUSE EXPERIENCE



PRIVATE CHEF AT
VENNLANE HOUSE

SAMPLE BREAKFAST & BRUNCH MENU

The Full Monty:

Fresh juice, tea or coffee; selection of cereals and granola or porridge, toast & jams, fresh fruits and yoghurt

2 x eggs of your choice, local smoked bacon, breakfast sausage, grilled tomato, hash browns & mushrooms

The Continental:

Fresh juice, tea or coffee; selection of cereals and granola

French baked croissant, pain au raisin, pain au chocolat and almond croissant

A selection of sliced cheeses and ham and a selection of fresh fruits with yoghurt & honey

The Classic Brunch:

Fresh juice, tea or coffee; selection of cereals and granola
French baked croissant, pain au raisin, pain au chocolat

*Please choose **one** from the following*

A stack of American pancakes with crispy bacon and lashings of Canadian maple syrup

Sour bread toast with avocado, poached eggs, crispy pancetta and slow-roasted cherry tomatoes

Eggs Benedict with muffins, ham or spinach, poached eggs and foaming hollandaise

Traditional kedgeree



CANAPÉS MENU

Fish & Seafood Canapés

Salcombe Crab cakes mildly scented with Thai spices and served with a sweet chilli & red pepper jam from the local chilli farm

Fresh diver caught scallops wrapped in pancetta with a sliver of sage and skewered with a fresh rosemary stick

Hand rolled Sushi rolls with salmon & cucumber, tuna & roasted red pepper, crab & avocado, prawn & rocket, served with pickled ginger, wasabi and soy

Fresh corn fritters topped with locally smoked salmon and piquant orange hollandaise

Home-cured beetroot & vodka gravadlax with dill blinis

Garlic and sweet chilli tiger prawns served on a bamboo skewer with a mango and lime salsa

Dartmouth crab & mac with a rich cheesy white wine sauce served hot in bamboo cones

Shots of ceviche, local scallops white fish and tiger prawns marinated in lime with fresh herbs, tomato & avocado

Quenelles of smoked mackerel pate on melba toasts with fresh dill & pickled cucumber

Meat Canapés

Honey roast cocktail sausages with a fresh rosemary & mustard glaze served with a grainy mustard & roast garlic aioli

Chicken skewers marinated in truffle oil & lemon wrapped in smoked ham, served with a chive & lemon dip

Char grilled asparagus, with caramelized red onion compote wrapped with Parma ham

Mini cones of black bean chilli con carne topped with sour cream, guacamole and chives

Classic Peking duck pancakes with hoi-sin sauce, spring onion and cucumber

Rare roast beef on a mini Yorkshire pudding with horseradish cream & watercress

Fillet of beef carpaccio with a peppercorn rub served with rocket, & parmesan wafers drizzled with rich olive oil on a soft focaccia croute



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Vegetarian Canapés

Caramelized red onion & gruyere cheese tartlets
with sour cream and thyme ✓

Mini brioche filled with oyster mushroom
and masala ragout ✓

Mini mint & pea fritters with an herb & wild garlic mayo dip ✓

Wild mushroom Bourguignon served in bamboo boats
with sour cream & chives ✓

Roasted tomato, mozzarella & fresh basil stacked on
parmesan shortbread ✓

Warm olive feta and herb mini muffins with
a toasted seed topping ✓

Char-grilled Mediterranean vegetable salad on soft
toasted focaccia croutes topped with buffalo mozzarella ✓

Canapés from the BBQ

Mini Moroccan spiced lamb burgers with tzatziki and crispy shallots in mini
brioche bun

Basil & ground beef burgers with a pesto mayonnaise served in a mini bun

Surf & Turf - tiger prawns and fillet of beef on a bamboo skewers with a smoky
sweet chilli marinade

Char-grilled chicken & chorizo skewers marinated in cumin and coriander served
with a rose harissa mayonnaise

Chicken skewers marinated in coconut, lime & coriander with a peanut satay
sauce

Sweet Canapés

Triple chocolate fudge brownies with gold dust

Exotic fresh fruit skewers with a rich chocolate dipping sauce

Crème brûlée in filo cups with a sesame crisp praline paddle

Mini pots of Eton mess, whipped cream, fresh raspberries
& crushed meringue

Shots of rich thick hot chocolate with a shot of Cointreau or rum



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FINE DINING MENU

Sample Menu 1

Fresh locally hand-dived scallops wrapped in Parma ham and served with a pea & fresh mint puree - served with a selection of artisan breads

Devonshire loin of lamb with a rosemary & garlic rub resting on a stack of charred Mediterranean vegetables, with a rich red wine jus and hassel-back potatoes, served with seasonal local vegetables

Individual pots of crème brûlée

Sample Menu 2

Fillet of beef carpaccio with baby beetroot & rocket salad and horseradish cream - served with artisan breads

Pan-fried fillet of line caught local sea bass with sauce vierge, sauté potatoes and seasonal vegetables

Italian chocolate torte with Amaretto liqueur

Sample Menu 3

Rillettes of smoked mackerel with pickled cucumber carpaccio and tiny Melba toasts - served with artisan breads

Classic fillet of aged local beef with a foaming Béarnaise sauce, mixed root vegetables and hand-cut chips, served with fine beans or a green salad

Individual pear frangipane tart served with lemon scented crème fraîche

Sample Menu 4

Hand-made individual roast tomato tart-tatin served with a rocket salad and aged balsamic - served with artisan breads & focaccia

Monkfish tails with basil, sundried tomato and light paprika rub, wrapped in Parma ham and roasted with a winter butternut risotto and a rich tomato and fennel sauce

Bitter chocolate & hazelnut mousse cake with local ice-cream and blackberry compote



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Sample Menu 5

Fresh locally caught white crab salad with basil, tomato and avocado salad

Fillet of aged beef with wild mushrooms and a flamed brandy cream sauce,
served with seasonal vegetables

Sharp lemon posset served in a champagne glass with a fresh raspberry crush

Sample Menu 6

Warm courgette & manouri fritters topped with local smoked salmon and a
foaming orange hollandaise

Slow roasted leg of lamb with Moroccan spices served with roast root vegetables,
saffron potatoes and beetroot puree

Eastern mess with fluffy pistachio meringues, raspberry & rosewater coulis, lemon
scented Greek yoghurt and slivers of pistachio & toasted almonds

SHARING PLATTERS STARTERS/MAINS

*These ideas can replace fine dining plated courses if you wish for
more informational dinner*

Light Mediterranean meze starter platter with warm toasted dukka, roast
butternut hummus, carrot & cumin salad and hot chorizo & prawns served with
toasted flat breads

Italian antipasti starter platters with Parma ham & melon, fennel Milano salami,
rocket & aged parmesan salad, tomato & buffalo mozzarella salad with torn basil
and aged balsamic

Main course Middle Eastern meze platter with spiced salted squid, king prawns
with sumac, coriander lemon & garlic, lamb kofta with a spicy tomato & fennel
sauce, filo feta and mint cigars, smoked aubergine salad, Shirazi (tomato) salad

Main course seafood platters with locally caught lobster, lemon aioli, fresh white
crab salad, seared scallops or moules with a shallot, thyme & garlic broth, chilli
shell-on tiger prawns, served with a samphire, asparagus, tarragon, fine bean,
shaved fennel & apple salad with dill and Cornish crushed new potatoes



EXTRA COURSES

Slate of local cheeses with quince jam or chutney and
toasted walnut bread in place of dessert or as an extra course
@ £6.50ph supplement

SUPPER IDEAS THAT CAN BE DELIVERED TO YOUR DOOR

We can deliver a delicious ready-made supper to the house for you and your
guests to enjoy

*Please choose one from the following selection
From £12.50pp*

Traditional coq-au-vin with breast of chicken flamed in brandy and baked in red
wine with lardons, button mushrooms and caramelised shallots

Luxury fish pie, salmon, fresh water prawns, smoked haddock, cod and scallops
with a tarragon cream sauce topped with a potato and fresh horseradish mash

Hearty pork goulash stew slow cooked in a charred red pepper and slow roasted
tomato sauce with roast butternut squash

Rich slow-cooked lamb tagine with aromatic spices with a pot of rose harissa to
add some heat if required

More delivery ideas....

Traditional beef lasagne with a parmesan béchamel topping

Vegetarian lasagne with spinach, mascarpone, slow roast tomatoes and
mushrooms ✓

Chicken, wild mushroom & tarragon casserole

Beef bourguignon in a red wine sauce, lardons and baby mushrooms

Balinese sticky pork with coconut rice

Local meat and fish platter with assorted meats and pate served with artisan
breads

Please note we can supply artisan bread/garlic bread and a large salad with any
of the above choices (please advise) @ £3.00pp



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Dessert (optional) from £5.00pp

Interesting selection of west country
cheeses with wheat wafers

Fresh fruit salad with pouring cream

Hand-made chocolate & hazelnut
brownies

Selection of local ice cream
(we will leave in freezer)

MENU COSTS (inc. vat)

We can supply

Continental breakfast from £12.50 per head
Full English breakfast/brunch from £15.00 per head
Informal picnic in hampers for the beach from £25.00 per head
Informal BBQ lunch with salads and dessert from £35.00 per head
Sunday roast (two-courses) from £37.50 per head
Informal three-course supper from £40.00 per head
Pre-dinner canapés from £1.75 per canapé choice per person
Three-course fine dining from £50.00 per head
Wedding breakfast from £50.00 per head
Children menu (3-9 years) from £20.00 per head

Staff

We recommend 1 x chef 1 x waiting staff for 6-10 guests
Waiting staff cost £15.00 per hour
Chef @ £25.00 per hour (£250.00 per day 10hrs max)
Note; for an evening dinner party (12-20 guests) overall cost for chef
and two waiting staff £300.00

Equipment Hire

Vennlane House has most equipment required for up to 18 guests,
however table linen may be required for 'fine dining' @ £2.50 per head.

We are happy to advise and arrange all external hire equipment if
required at cost price plus a 20% handling charge.

Special table decorations /flowers starting from £45.00 per display

Drinks and bar services



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We do not charge our clients corkage and we are happy to serve any wine of your choice, we can offer a chilling service and experienced bar staff if required

OR we can offer you our 'exclusive to Vennlane House' wine list (please advise)

Insurance policy

Entertaining Food Ltd carries £1,000,000 liability insurance

Initial booking payment

We can secure your date with a 25% of total invoice deposit

The menus on our website have been provided by one of the recommended local chefs at each property. When you book, we will put you in touch with the local chef(s) to talk through the menu options and ensure that you are completely happy with the menu options before you book with them. For notes regarding Private Chefs which are specific to each property, please refer to our House Terms prior to booking.



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