



# PERSONAL CHEF





Imagine, inviting your friends to a special celebration for a private fine dining experience at a high class restaurant they never visited, only for this restaurant to be right in your very own dining room, holiday cottage or in a marquee set up in your back garden.

At Qube Catering, we do create that real magic. Your hired private dining chef will shop, prepare and cook your fine two to seven course meal from scratch in your kitchen, while your personal server will dress up your table with your chosen linen, and match it with the right flowers, candles and centre piece. We provide all the cutlery and crockery. From greeting your guests with a glass of bubbles, to cleaning and tidying at the end of the party, our staff are there at your beck and call, so you don't have to lift a finger.

All what you need to do, is be the host with the most. Our private chefs only use the best local produce with emphasis on seasonal ingredients. Each plate is a delicate combination of flavours, designed and tailored around your culinary requirements.

Please feel free to have a look at our seasonal menu.

Please note all our menus are a guideline, so you can have as many or as few courses as wish and also we can alter any of our dishes to a specific dietary requirement.

Matthew & Claire



## SET MENU

A selection of Wales finest produce served to you  
by Qube Catering of Tenby.

Gradvalaux(cured salmon), accompanied with a caramelized orange salad

Roasted celeriac and apple soup, homemade chefs bread

Mini squid and mackerel burger with sautéed cockles and samphire

A selection of charcuterie with our own pickles, chutneys and wholegrain mustard  
Dressing

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Welsh fillet steak, sliced and dressed with grilled vegetables, Confit garlic cloves and  
Horseradish sauce

Herb crusted lamb canon with crushed mids and a light tapenade dressing with  
charred baby gem lettuce

Whole grilled dover sole, simple cooked on the bone with butter, cracked pepper and lemon

Roasted breast of free range chicken with smoked garlic fondant potato,  
And crushed root vegetables, drizzled with a red current and  
Thyme reduction

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A selection of the finest welsh cheese and biscuits

Homemade crème caramel with fresh passion fruit and mint

Lemon and lime cheesecake with a light ginger biscuit base raspberry coulis and fresh  
Whipped cream

Inside out profiteroles filled with chocolate and glazed with a vanilla bean drizzle

£65pp



## SET MENU

A selection of Wales finest produce served  
to you by Qube Catering of Tenby.

Flash fried scallops, flambé with brandy and lime with dressed sliced radishes

Our own duck and orange pate, bruchetta and sweet  
Juniper chutney.

Vine tomato and mozzarella salad with balsamic glaze and wild rocket

Pan seared pigeon breast, broad bean and bacon ragu, whole grain mustard sauce and  
sarano crisps

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Braised welsh rump steak, smoked garlic mash, blanched Ritec Valley greens, garnished  
with baby onion, pancetta and wild mushrooms

Pressed pork belly, apple fondant, tri colour carrots roasted with garlic and tarragon,  
cider jus and homemade apple sauce

A selection of baked root vegetables, with a chestnut puree and  
Slow cooked lentils

Baked bass, pomme rosti, grilled broccoli stems, confit fennel and saffron potatoes  
with chive cream

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Trio of dessert served on welsh slate;

Miniature cheese cake

Caldey island Chocolate brownies

Autumn berry brulee

£60pp



## SET MENU

A selection of Wales finest produce served  
to you by Qube Catering of Tenby.

King prawn salad with avocado and apple, tangy lime and chilli dressing

Local Game terrine with wholegrain mustard and sweet peas and chutney

Braised pig trotter stir-fried with chicken and thyme mousse, rich jus and finished with  
a fried quails egg

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Sea trout, grilled pok choi, premier potatoes, sautéed shrimp and lemon butter sauce

Roasted breast of chicken, sautéed savoy and smoked bacon gratin potatoes,  
thyme and garlic sauce

Braised shank of lamb, parsnip, potato and spinach bake with red  
Current and port reduction

Pembrokeshire sprouting broccoli, leek and almond tart, accompanied with roast  
Vegetable and Pembrokeshire potatoes

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Homemade crème brulee, mixed fruit compot and sugar snap basket

Homemade Bailey's cheesecake with wild winter berries and Chantilly cream

Chocolate torte bar with passion fruit, orange and Pembrokeshire ice cream

£55pp



## SET MENU

A Selection of Wales finest produce 7 course taster menu served to you by QubeCatering of Tenby.

Classic fresh pea and mint soup topped with crème fraiche

Mini squid and mackerel burger with sautéed cockles and samphire

Herb crusted lamb canon a light tapenade dressing with charred  
Baby gem lettuce

Grilled Dover sole, simple cooked on the bone with butter,  
Cracked pepper and lemon

Roasted breast of chicken, sautéed Savoy and smoked bacon gratin  
Potatoes, thyme and garlic sauce

Chocolate and orange panna cotta

Lager and lime cheesecake

£75pp



## BUFFET STYLE

Mini Yorkshire Puddings, Roast Beef & Horseradish  
Locally Smoked Duck & Orange  
A selection of Bruschetta  
Tiger Prawns & Aioli Dip

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Sliced Welsh Beef (rare)  
Slow Roasted Pork with Homemade Apple Sauce  
Dressed Salmon  
Roasted Peppers, Wild Mushroom & Garlic Risotto  
Homemade Quiche – Stilton & Red Onion  
Pasta tossed with Tomato & Fresh Basil  
Beef Tomato & Red Onion Salad  
Homemade Luxury Coleslaw  
New Potatoes & Fresh Mint

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Homemade Baileys Cheesecake  
Traditional Trifle

£30.00 per head with canapés starter  
£25.00 per head without canapés starter



## BUFFET STYLE

Crymych Smoked Salmon & Cream Cheese Roulade  
Pembrokeshire Beef & Creamed Horseradish Yorkshire Puddings  
Ritec Valley Organic Tomato & Red Onion Bruschetta  
Miniature Chicken Caesar Salads with Qube Dressing

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A selection of Locally Sourced Cheeses to include;  
Pant Mawr Soft Cheese, Caws Cerwen, & Award Winning Pembrokeshire Cheddar  
Our own Chicken Liver, Garlic & Brandy Parfait  
Homemade Organic Chutney  
Warm Chef's Bread Baked  
Fresh Caldey Island Crab Shot Pots, Citrus Crème  
Andrew Rees Cured Pembrokeshire Pork  
Whole Tiger Prawns with Aioli Dip  
Sliced Tenby Smoked Duck Breast in Savoury Pancakes

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Miniature Cheesecake  
Caldey Island Chocolate Brownies  
Autumn Berry Brûlée

2 Course £30 • 3 Course £40

Please note: Minimum orders apply. Supplements may apply for smaller parties.



## CHILDRENS MENU

Large Scampi Tails in a Crisp Beaded Coating

Grilled succulent chicken goujons

Grilled catch of the day (fresh from Tenby Harbour!)

Our own homemade 8oz burger grilled with cheese

(All the above are available with a choice of potatoes and either beans peas or salad)

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Penne pasta tossed in a tomato and basil sauce and garlic bread

Homemade lasagne with salad and garlic bread

Pembrokeshire sausages with creamy mashed potato and gravy

Cheese and tomato pizza

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We are able to do a kids buffet which can be arranged on booking

Please note: Minimum orders apply. Supplements may apply for smaller parties.



## OUR CANAPES

Roast sirloin of beef on mini Yorkshire puddings and creamed horseradish  
Smoked duck and orange  
Prawns and cream cheese balinis  
Tomato red onion and basil bruchetta  
Chicken Caesar bruchetta  
Homemade pate with onion chutney  
Serrano ham and sundried tomato baskets  
Tapenade on 'toast'  
Locally smoke salmon and cream cheese roulade  
Mini caldey crab shot pots  
Tiger prawns with garlic dip  
Mini beans on toast  
Mini pizzas  
Mini bacon sarnies  
Mini pork pies  
Glamorgan sausages  
Welsh rarebit  
Quail and Parma ham skewers with fresh sage  
Venison and red current meatballs  
Mini yorkies with roasted venison and creamed horseradish  
Pheasant and cranberry tart  
Rolled cured welsh pork with toasted almonds  
Mini homemade pies (veggie and meat)  
Pork cranberry and almond meat balls  
Devilled eggs  
Pate and chutney  
Apple and stilton filo basket.

CHOOSE 4  
FOR  
£5.50pp