

# Private Chef



Brought to you by [Coastal Cooks](http://www.coastalcooks.co.uk)

To make the most of your stay, we recommend the services of Coastal Cooks, to bring you a bespoke private dining experience. They will discuss your menu selection and any dietary requirements you may have, then visit your accommodation to prepare and serve unique culinary dishes while you sit back, relax and feel truly pampered. Find out more about your chefs and see the dishes at [www.coastalcooks.co.uk](http://www.coastalcooks.co.uk) [@coastalcooksco](https://twitter.com/coastalcooksco)

They proudly supply locally sourced Devon quality produce, and also offer a range of quality ready-to-go holiday food boxes, catering to your breakfast, barbecue and Sunday roast needs.

The Coastal Cooks team is headed by Graham Brundle, who has a distinguished international career in the UK and abroad as a personal chef to Richard Branson and HRH King of Jordan but also has local roots and experience working with the best local produce available. Due to their experience in the pinnacle of the restaurant and hotel industry, Coastal Cooks are focused on going above and beyond to meet your needs and make your experience as special as possible.

You can view their seasonal sample menus on their website [www.coastalcooks.co.uk](http://www.coastalcooks.co.uk) and contact them at [info@coastalcookscompany.com](mailto:info@coastalcookscompany.com) or 07449818445 to start planning your event, or order their holiday food boxes directly for delivery from their website.

*A booking fee of £150 is applied to each reservation, which encompasses the costs of preparation and private hire for your occasion. (To source the best local produce, some dishes require a minimum order of two people.)*

## FIRST COURSE

Miso Cured Salmon, Daikon Radish, Cucumber Herb Salad, Wasabi Cream £15

Brixham Crab, Spring Onion & Horseradish Tian, Confit Beetroot, Butternut Puree, Chive (min 2) £17

Half Devon Lobster Cocktail, Anise Cucumber Salad, Chiffonade Romaine, Cocktail Dressing (min 2) £27

Avocado, Mango & Tofu Sushi Rolls, Wasabi, Pickled Ginger, Soy Dipping Sauce (vg) £12

## INTERMEDIATE COURSE

Rosemary Scented Forest Mushrooms, Honey Parsnip, Shallot, Toasted Brioche, Truffle Cream £11

Seared Brixham Scallops, Malaysian Coconut Chowder, Rice Noodles & Crispy Leeks (min 2) £16

Vietnamese Tofu, Vegetable, Chili Rice Wraps, Sweet Chili Rice Noodle Salad, Soy Dipping Sauce (vg) £11

Half Devon Lobster Thermidor. Baked in a Mustard, Parmesan & White Wine Cream Sauce (min 2) £27

Exmoor Beef Carpaccio, Marinated Red Onion, Caper, Rocket & Parmesan Salad, Truffle Creme (min 2) £17

## MAIN COURSE

Miso Crusted Atlantic Cod Loin, Wasabi Mash, Shiitaki Mushroom, Mange Tout, Spring Onion & Lemongrass Sauce (min 2) £27

Whole Devon Lobster Thermidor, Baked in a Mustard, Parmesan & White Wine Cream Sauce, Garlic New Potatoes, Buttered Green Vegetable Medley (min 2) £57

Herb Crusted Devon County Rack of Lamb Gratin Dauphinoise Potatoes, Glazed Shallots, Roasted Vine Tomatoes, Port Wine Sauce (min 2) £30

Lobster, Scallop & King Prawn Medley, Braised Fennel & Baby Leeks Rosti Cake, Pomegranate and Saffron Cream (min 2) £38

Exmoor National Park Beef Fillet, Artichoke, Shallot & Mushroom Potato Cake, Roasted Vine Tomatoes, Port Wine Jus & Truffle Bearnaise (min 2) £35

## SHARING PLATTERS ( FORTWO )

Luxury Seafood Platter £160

Whole Devon Lobster Cocktail, Blakewell Smoked Salmon, Tuna & Spring Onion Sushi Roll, Miso Salmon Sashimi, Brixham Crab Cocktail, Garlic & Chili King Prawns, 6 Porlock Oysters, Garlic Mayo, Shallot Vinegar, Tabasco, Honey Mustard Dressing, Seeded Loaf, Dressed Green Salad

Large Antipasti Platter £45

Charcuterie including Saucisson Sec, Proscuito, Salami Milano & Lombardy Bresaola, Haldiki Olives, Sun-Dried Tomatoes, Charred Artichokes, Pesto Marinated Mediterranean Vegetables, Vine Tomato & Buffalo Mozzarella Basil Salad, Olive Ciabatta

Beef Wellington £70

Fillet of Exmoor National Park Beef, Wrapped in Parma Ham, Mushroom, Spinach & Puff Pastry served with Port Wine Sauce, Cocotte Potatoes & Seasonal Buttered Vegetable Selection

Salmon, King Prawn & Seabass Wellington £65

Served with dill Cream Sauce, Steamed Herb New Potatoes & Green Vegetable Medley

Vegan Wellington (vg) £40

Portobello Mushroom, Butternut Squash, Spinach & Pine Nut with Red Pepper Coulis, Cocotte Potatoes & Seasonal Vegetables

## DESSERTS

Fresh Chocolate Profiteroles with Chocolate Sauce and Hazelnut Praline £10

Caramelized Lemon Tart with Fresh Raspberries and Clotted Cream £10

Mango, Raspberry & Confit Ginger Sweet Sushi Wrap, Lime & Mint Frozen Yoghurt, Tuille £12

Chocolate & Bailey's Bread & Butter Pudding with Fresh Vanilla Custard £10

Devon County Farmhouse Cheeseboard, Celery, Grapes, Chutney & Sea Salt Crackers £15

*These menus have been built with the facilities of Sleepy Owl in mind but if you can't see something you would like, don't hesitate to tell us. We are happy to tweak dishes or build bespoke menus to make sure our guests have the most memorable culinary experiences in this unique setting.*