



JESS CHEF, LIKE 'YES CHEF',  
BUT JESS

"JESS CHEF HAS SINGLE HANDEDLY BOUGHT MORE  
JOY INTO MY LIFE WITH HER FOOD THAN I EVER  
COULD HAVE IMAGINED" - RAYE

hello@jesschef.com  
@jesschef\_\_



# Jess Chef



THINK PLATTERS OF GORGEOUS LOOKING AND TASTING FOOD DRESSED WITH DIPS, NUTS, HERBS AND OF COURSE PLENTY OF OLIVE OIL

JESS LOVES TO SUPPORT LOCAL BUSINESSES WHERE POSSIBLE - ASK HER - SHE'S HAPPY TO TELL YOU MORE!

SHE TAKES PRIDE IN CREATING BESPOKE DISHES FOR EACH EVENT SO IS VERY HAPPY TO TWEAK DISHES OR CATER TO SPECIAL REQUESTS.

JESS HAS A FANTASTIC TEAM OF SERVERS TO CALL UPON, OFFERING A WARM AND GENEROUS SERVICE.



# Breakfast / Brunch

JAMMY EGGS ON CREAMY LABNEH WITH SMOKY RED PEPPER BUTTER, FINISHED WITH FRESH HERBS & SUMAC

BREAD & BUTTER - SOURDOUGH WITH WHIPPED SALTED BUTTER

GREEK YOGHURT, JESS' SIGNATURE NUTTY GRANOLA & BERRY COULIS

BUTTERY CINNAMON SWIRL BAKE

FRUIT PLATTER - FRESH BERRIES AND MELON





# Lunch Options

Choose 5

HARISSA ROASTED CAULIFLOWER WITH KALE, LENTILS, CRANBERRIES, FINISHED WITH FETA & SUMAC

SOY AND GINGER TEMPEH WITH GRAINS, GREENS, EDAMAME, GARLIC & CHILLI CRUNCH

CHARGRILLED GREENS ON WHIPPED TAHINI WITH HAZELNUT GREMOLATA AND CRISPY CHILL OIL

WHIPPED RICOTTA WITH PESTO COURGETTE RIBBONS AND TOASTED PINE NUTS

ROASTED AUBERGINE WITH CARAMALIZED RED ONIONS, GRAINS, PUMPKIN SEEDS & POMEGRANATE SEEDS

CREAMY, PICKLEY SLAW TOPPED WITH RAISINS AND FLAKED ALMONDS

BUTTERNUT SQUASH, KALE, CRANBERRY IN CITRUS OLIVE OIL WITH SPICED YOGHURT

CREAMY & SMOKEY CORN SALAD WITH CHICKEN, FRESH HERBS, FETA AND JAMMY EGGS





# Canapés



## FISH/MEAT

- SEA BASS CROUSTADES WITH GINGER AND CHILLI OIL
- SEARED TUNA WITH A SESAME SEED CRUST AND WASABI MAYO
- CREAM CHEESE, SALMON BLINI FINISHED WITH FRESH HERBS
- VIETNAMESE CHICKEN SKEWERS WITH FRESH CHILLI AND GINGER
- ROAST BEEF AND HORSERADISH CREAM CROSTINI FINISHED WITH FRESH RADISH
- RICOTTA, PROSCIUTTO AND PESTO CROSTINI FINISHED WITH PINE NUTS

## VEGETARIAN / VEGAN OPTIONS

- MUSHROOM ARANCINI FINISHED WITH ARTICHOKE AND TRUFFLE PESTO AND EDIBLE FLOWERS
- FIG AND GOATS CHEESE CROSTINI WITH HONEY AND THYME
- BURRATA AND SLOW ROASTED TOMATO BRUSCHETTA WITH AGED BALSAMIC
- BRUSCHETTA WITH PESTO CONFIT ONION, SLOW ROASTED TOMATO



# Pricing

## **BREAKFAST / BRUNCH**

- 20-29 GUESTS - £55PP
- 30-49 GUESTS - £52PP
- 50+ GUESTS - £46PP

## **LUNCH**

- 20-29 GUESTS - £57PP
- 30-49 GUESTS - £54PP
- 50+ GUESTS - £49PP

## **CANAPÉS**

- 20-29 GUESTS - £37PP
- 30-49 GUESTS - £35PP
- 50+ GUESTS - £32PP

INCLUSIVE OF ALL PRODUCE, TIME, TRAVEL, SERVING  
PLATTERS, CHEF FOR SET UP AND CLEAR DOWN





# Corporate Clients Include...



BARBOUR

PIXLE ARTWORKS

GARRAWAYS

THE OVA CO

THE RADISH AGENCY

THE RIBBON BOX

## A WORD FROM BARBOUR...



**Keira Paul**  
7 reviews



★★★★★ a year ago

We had the pleasure of Jess catering a Christmas corporate lunch in our office. Our clients were delighted with the elevated menu and eye catching presentation. The desert in particular was a real show stopper and a beautiful centre piece on the table. Jess was easy to work with and delivered a bespoke menu based on our requirements. We would highly recommend Jess for an event and hope to work with her again in the future!



Hover to react



*I'd love to hear about your event...*



*Jess Chef*