



Mindfully
Modern
Hospitality

NOT JUST ANOTHER CHEF!



Sample lunch menu

Italian Dinner for Two.

Italian Dining:

Our private chefs prepare delicious, seasonal menus for you and your guests in the comfort of your own home. We bring the freshest local produce and specialist equipment to guarantee a first class experience.

Setting:

Drop-off Italian menu for client to finish at home.

Guest profile:

Busy couple who love hosting regularly but don't have time to cook

Starter

Prosciutto and baby artichoke bites.
Marinated burrata, chili flakes, anchovies, crispy oregano.

Main

Sirloin steak tagliata, rocket salsa verde, aged parmesan.
Shaved fennel salad with chili and lemon garlic and rosemary crushed potatoes.

Pudding

Chocolate and almond olive oil torte,
mascarpone cream.



Get in touch with Kerri.

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