



Sample lunch menu



Finish at Home.

Starter

Main

Pudding

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 solution for client to finish at home.

Guest profile: Busy couple who love hosting regularly but don't have time to cook.

Pear, pecorino & parma ham tartlet. Dressed leaves, toasted hazelnuts.

Grilled chicken supreme, tarragon mayo, herby crushed potatoes.

Spice roasted plums, greek yogurt, walnut crumble.



Get in touch with Kerri.

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