

Welcome to A Chef 4 You

Can't cook, won't cook or don't want to cook! Have you ever thought of hiring your own personal chef who can create a superb dinner party for you and your guests, in your own home, without having to lift a saucepan. Leaving you free to entertain your guests and enjoy all the compliments.

Personal chefs have always been considered only available to the rich and famous, this is a common myth, we are available to cook for everyone and especially for you.

Our Service Includes:

- An initial meeting or telephone brief to discuss your requirements.
- Menu planning to your choice and tastes including any special dietary needs.
- Shopping for all the best local ingredients or using suppliers of your choice
- Leaving your kitchen exactly how we found it shiny and clean.

Home Delivery Service

We also offer a local home delivery service based from our Dorset kitchen. If you would simply like to order from our set menu the day before, we can deliver your meal, hot and ready to serve the next evening. All meals are cooked on the day of delivery.

Location

We are based in Dorset and are able to cover for both our national and international client areas. Please contact us for details.

Themed Dinners

Our Themed Dinners are home cooked and able to take you around the world in time and history.

Historical Themed Dinners

We have gone back in time to research and recreate authentic recipes of old. Have you ever thought of dining with:

- The Ancient Romans
- Our Anglo Saxon Cousins
- The Vikings
- Lord Nelson's Navy
- Crusader Cuisine
- Shakespeare
- Romeo & Juliet
- Samuel Pepys
- The Tudors
- Christopher Columbus
- Guy Fawkes
- The Pilgrim Fathers
- World War 1 & 2
- The Last Supper on the Titanic



Roman Feast



Titanic Supper

Geographical Themed Dinners

Our geographical themed dinners are based upon personal experience of having lived and cooked in these areas:



Dorset, my first home, has a great store of wonderful local ingredients. Fresh fish, shellfish, its wonderful lamb, apples and cheeses.



Malta is my second home. Its cuisine is some of the finest and has been influenced by its indigenous people and many foreign invaders. Have you thought of trying Aljotta (fish soup), Fenek (rabbit) and Bragioli (Beef olives) without having to catch a plane.



Having been lucky enough to work in a Palace in Sicily, I came home with a wonderful but uniquely simple Mediterranean recipe base, using fresh ingredients such as fennel, artichoke, smoked aubergine, chicken, prawns and not forgetting the delightful Sicilian spaghetti cake.



I was flown to Scotland to prepare for a 70th birthday party as the second chef. I worked with a wonderful Scottish Chef called Betty who taught me a great deal in the ways of Scottish Culinary skills.

Prices & Booking

As each dinner party or event is unique and is especially for you, we are only able to quote you a price from your menu requirements, as menu choices can quite often be very simple or very elaborate.

We simply ask you when booking:

- For your menu choice.
- The number of guests.
- The date and location.

From this information we will be able to make a quotation.

When you make a booking to secure it, we will kindly ask you for a 50% deposit.

Before the evening itself we will have another consultation to finalise any details.

Home Delivery Menu

Homemade

Spring 2008



STARTERS

Mozzarella and Tomato Stack with fresh basil & olive oil

Bubbly Tempura Prawns with plum sauce

Mushroom and Stilton Melt on cibatta bread



MAIN COURSES

Dorset Crab Tart with salad & fresh garlic bread

Beef Madras Curry served with raita, rice, poppadom & mini naan bread

Traditional Lasagne with green salad & garlic bread

Smoked Salmon & Crayfish Ravioli, green salad & garlic bread

Spanish Chicken with black olives, chorizo, tomatoes & rice, served with salad & garlic bread

Asparagus Lasagne served with a crispy salad & garlic bread

Goats Cheese Tart with black olives & sun dried tomatoes served with crispy salad & new potatoes



DESSERTS

Deep filled Apple Pie with custard or cream

Toffee Praline Cheesecake & cream

Treacle Tart with custard or cream

Home Delivery Prices & Ordering

One Main Course £5.95

Two course £8.95 per person
(choice of either starter or dessert)

Three course £11.95 per person

Delivery Free to Ferndown and West Parley
All other areas will incur a small delivery charge

Ordering is easy!

Simply make your choice from our homemade,
home delivery menu

Phone us between 10am and 12noon the day
before delivery is required.

Delivery times are for lunch between 12noon and
2pm, dinner between 5pm and 9pm.

This is so we can ensure our homemade food
arrives to you completely fresh.

For parties of 8 or more people, booking in
advance is advised to avoid disappointment.

Opening Hours

Tuesday to Saturday 10am - 9pm

Contact Us

Your personal chef is **Debbie Button**

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A Chef 4 You

Debbie Button
your personal chef

A Chef 4 you was started from my personal
passions for cookery, history and geography.

For me this is the greatest international
language of art on a plate for you and your
family and friends to enjoy and savour.

