

2024

NOBLE PRAWN PRIVATE CHEF



Chef
Lily Benbow





Exclusive
dining for
The Concrete
Castle, Suffolk



2024



YOUR SUPPER
COOKED BY NOBLE
PRAWN

Bespoke in person chef menus on request

Chef
Lily Benbow



Home delivery suppers

TWO COURSE £45 PP
ADD COURSE + £10 PP



MINIMUM
SIX GUESTS

Peasenhall beef ragu



DELIVERED TO
YOUR FRIDGE

Wine paired menu

REHEAT AT
HOME

Locally sourced
ingredients

Enamel bakeware
Leave in The Concrete
Castle for reuse
Minimal waste
generated

Ver masala skate cheek curry



COCKTAILS IN A CAN

BUY FROM NICHE
COCKTAILS & I DELIVER
TO YOUR FRIDGE
CODE AVAILABLE ON
REQUEST



BUILD YOUR
OWN
COCKTAIL
BOX

AVAILABLE
WITH HOME
DELIVERY
MEALS ONLY



Locally sourced
ingredients

BESPOKE IN PERSON
PRIVATE CHEF DINING
AVAILABLE ON
REQUEST



Home delivery suppers

CHOOSE TWO COURSES £45 PER PERSON

ADD COURSE FOR +£10 PP

STARTER

Hummus, crunchy vegetables, fresh pittas

***Add charcuterie for +£3 pp**

Smoked mackerel pate

Sunday Charcuterie - Allergens : Dairy, Sulphites, Gluten - wheat, fish

MAIN

Traditional Italian Lasagne

Grove Farm (Peasenhall) - Allergens : Dairy, Celery, mustard

Home style tomato & chicken curry

Hall Farm butchers, Framlingham - Allergens : Nuts , Almond

Seasonal fish pie

A Passion for seafood fish - Allergens: Fish, Dairy, Eggs, Gluten - Wheat

Butternut squash & black bean harissa ragu

Wards, Debenham - vegetables

Allergens: Celery

TWO SIDES (INCLUDED WITH ALL MAINS)

Green beans, nigella seeds

Buckwheat tabbouleh (GF)

Seasonal leaf salad

PUDDING

Chocolate bread and butter pudding

Poached pears, chocolate sauce

Lemon curd & fresh cream meringue roulade

I regularly use allergen ingredients. My kitchen is NOT a nut free zone.

MINIMUM SIX GUESTS

FULL COOKING INSTRUCTIONS PROVIDED

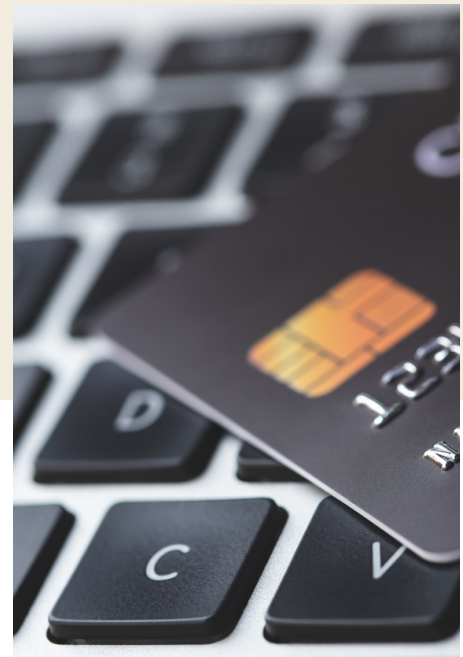
Payment schedule

***Extract from Terms of private chef provision*

All events

As soon as we have agreed menu choices I will issue an invoice upon which I will request FULL PAYMENT. Guest numbers and all allergens must be confirmed at this time. Payment is non refundable.

*Full copy of Terms will be emailed at time of booking



So that's it...let's get started !

The best way to start things is to email me through the contact page in my web site WWW.NOBLEPRAWN.COM or if you prefer, give me a ring on 07725632647. I'm already looking forward to cooking for you !

Lily Benbow
Lily Benbow

Director/Chef Noble Prawn Ltd.

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Follow me on Instagram @nobleprawnltd



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