

LA CHIESA DI SANTO STEFANO

COOK SERVICE

We are very pleased to inform you that at La Chiesa di Santo Stefano we are able to offer a cook service to clients. The fee includes time taken shopping, travelling, food preparation, laying the table, serving the first two courses and clearing up as much as possible in the kitchen. After serving the main course, we normally prepare the dessert, but then leave guests to enjoy the rest of their dinner in peace. If a full service is required (to the end of dessert), an additional cost will apply.

We are happy for clients to just book the service for one meal, or every meal. Please let us know.

Fees for the cook service are as follows:

BREAKFAST :

Based on one the menus provided, €5 per head **plus the cost of the food.**

LUNCH :

Based on the options outlined in the Lunch section of this document, (ie a buffet with a minimum of 3 options plus dessert) the cost is €10 per head, with a minimum of €100 **plus the cost of the food.**

DINNER :

3 course meal: €13 per person, with a minimum of €130; **plus the cost of food.**

4 course meal: €15 Euro per person, with a minimum of €150; **plus the cost of food.**

We do need some advanced warning if the cook service is required, so **please let us know as soon as possible if you are going to require additional meals.** Where we are not available to provide the meals ourselves (unusual, but possible) we will arrange for an alternative cook who we have worked with on several occasions. Payment for the cook service will be requested on departure, and is normally paid in cash.

WELCOME MEAL

As a welcome gesture, we are pleased to offer you a meal on arrival. This will normally be served on Saturday evening, between 6 and 8 pm (at a time suitable to you).

A separate form will be sent to you 8 weeks before your arrival with details of the menu options.

COOK SERVICE MEAL OPTIONS

The following pages show some of the meals that we can offer. The choice is relatively large, as some of our guests like us to cook for them every day – so we need to give plenty of choice. However, if you have any particular dietary requirements, please don't hesitate to let us know.

In many cases, options in one section can be moved to another section – so if you particularly like the sound of one of the lunch dishes and would like to include it in a dinner menu, that is no problem.

We offer the same meal for all members of the party, so please be aware of this. We don't have restaurant facilities, so are unable to offer a different choice to each member of the party. However, if there are very specific dietary requirements, or perhaps just one or two vegetarians in the party, exceptions can be made.

* Please note that in Italy, fruit and vegetables are on the whole seasonal. Asparagus, for example, is normally only available for 6 weeks of the year, and the majority of fruits are only available for certain periods. Where possible, we will make substitutions, but items marked with an asterisk may not be available during your stay.

BREAKFASTS

The list below is a sample of the types of options we can offer for breakfast. If you have any specific request, please let us know.

- Brioche – with vanilla cream, chocolate cream or plain
- Cereals - on request
- Freshly squeezed orange juice or other fruit juices
- Mixed berry compote with honeyed yoghurt
- Cherry compote with Greek yoghurt *
- Apricot compote *
- Honey roast peaches with coffee flavoured mascarpone *
- Fresh fruit platter (according to season)
- Smoothie of the day (pineapple and banana, strawberry, summer berries, etc)
- Eggs – scrambled, omelette or boiled – on request
- Toast and jam
- Pancakes with Nutella (or lemon)
- Coffee or tea

LUNCH

Lunch tends to be a buffet (although it doesn't have to be). Generally, the buffet consists of one of the protein based options (first list), plus a savoury tart or a pasta dish, a salad and one of the breads. Another alternative is a tapas style lunch, with maybe five different dishes and one or two salads. Each day there is a different sweet tart or cake, plus a fruit bowl. You can make choices, or just leave it up to us each day.

Ham and cheese plate
Mixed Italian meats
Poached salmon with avocado dressing
Mushroom frittata
Shredded chicken and balsamic vinegar salad
Spiced chicken with cucumber sauce
Turkey with orange, pine nuts and radicchio
Turkey with tomatoes, rocket and grated pecorino
Chicken Caesar salad
Goats cheese salad
Mediterranean salad with feta and prawns
Salad with crispy pancetta, eggs and garlic croutons
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Courgette tart
Walnut and blue cheese tart
Goats cheese, potato and onion tart
Gruyere and red onion tart
Quiche
Club sandwich
Lasagne
Mini pizza - variety of toppings
Pasta with prawns and rocket
-
Couscous salad with roasted vegetables
Crunchy salad with cashew nuts
Rocket and parmesan salad (for 8)
Tabbouleh
Mixed salad
-
Focaccia bread with rosemary and garlic
Focacia bread with sun dried tomatoes and Taleggio cheese
Vegetable paninis

Bread rolls
Cheese bread
Ciabatta
Bread rolls

LUNCH TAPAS

Italian gazpacho
Aubergine fritter
Cheese plate
Cumin marinated scampi with glazed tomatoes
Falafel
Haddock fish cakes with lime leaves and dipping sauce
Houmous
Rich meatballs in tomato sauce
Courgette frittata
Roast cherry tomatoes and feta cheese
Roast shallots in balsamic and thyme
Roasted peppers with goats cheese in a garlic dressing
Potato salad with pancetta and mint
Bruschetta with tomatoes

DESSERTS

Apricot and raspberry cake
Brownies
Chocolate éclairs
Crostata of plums (or other fruit – depending on season)
Lemon drizzle cake
Pear cake
Blueberry cake
-
Fresh fruit bowl
Melon slices
Mixed fruit platter

DINNER

Dinner can either be 3 courses (normally chosen from antipasti or primi, plus secondi and dessert), or we can arrange the full meal of four courses plus canapés. Alternatively, we can arrange a barbecue or pizza night for you (or a combination of the two). Items listed in the lunch menu can also be included in a dinner menu, if preferred.

CANAPÉS

Mixed Olives
Fried olives
Goats cheese and pepper crostini
Parmesan crisps
Parmesan shortbread
Provencal toasts
Italian flatbread with cheese and ham
Bruschetta with various toppings
Crostini with chicken liver pate
Fried mozzarella sticks with spicy tomato salsa

ANTIPASTI

Caprese
Griddled courgettes and scoperino cheese in a lemon dressing
Antipasti of mixed Italian meats
Turkey and nectarine salad
Blue cheese, pear and walnut salad
Bresaola and orange salad, with celery and parmesan
Twice baked goat's cheese soufflés with apple and walnut salad
Fried brie or camembert with a spicy tomato sauce
Griddled asparagus with lemon butter *
Melon and Parma ham
Parma wrapped scamorza (smoked mozzarella)
Turkey with melon salad

PRIMI

Fried gnocchi with peas, parsley and vinaigrette
Gnocchi with 4 cheese sauce
Lasagne of asparagus tips and pecorino cheese *
Lemon and basil risotto with lemon and garlic prawns
Lemon dressed pasta with char grilled salmon
Pasta with crispy pancetta, tomato and basil
Spaghetti carbonara
Ricotta ravioli with tomato sauce
Roast pepper, rocket and goats cheese risotto
Mushroom risotto
Spaghetti Bolognese
Tagliatelli with sauce vierge and smoked salmon

SECONDI

Almond crusted salmon, vegetable couscous and leek lemon cream sauce
Monkfish in a tomato and lemon sauce (served with plain rice or mashed potato)
Salmon in parmesan herb crust with lentils and tomato salsa
Sea bass fillets with vegetable couscous and lemon sauce
Spice crusted salmon
Chicken in a white wine, tarragon and mascarpone sauce
Chicken saltimbocca
Fillet of beef in a Marsala and thyme sauce
Fillet steak with cheese cream and fried gnocchi
Fillet of beef in a honey and soy glaze
Fillet steak with mustard cream sauce
Involtini of vitellone in tomato ragu
Tuscan beef stew
Parma and rosemary wrapped pork fillet
Pork fillet with cream and paprika
Pork fillet with lemon and garlic
Melanzane parmigiana (aubergine and parmesan bake)

VEGETABLES

Mixed or green salad
Almond and lemon broccoli *
Carrot and cardamom mash
Carrot puree
Creamed or wilted spinach
Crispy fried zucchini
Crunchy vegetable ratatouille
Glazed carrots
Green beans
Peas, pancetta and spring onions in a cream sauce
Roast fennel
Italian roast potatoes (thinly sliced potatoes roasted with fresh herbs, garlic, red onions and white wine)
Diced roast potatoes with (or without) herbs and garlic
Fondant potatoes
Potato cakes
Potato galettes
Potatoes in cream and garlic sauce
Roast potatoes
Roast potatoes and shallots
Roasted summer vegetables
Rice, couscous or pasta is also available if required with the main course.

PIZZA

These are just a collection of ideas – we can make most pizza toppings on request. Pizzas are cooked in our wood burning pizza oven, and are normally served with a simple canapé or antipasti starter, and be accompanied by mixed salad and a dessert of your choice.

4cheese pizza
Diavolo pizza
Ham and mushroom pizza
Margarita pizza
Rocket, parma and parmesan pizza
Sun dried tomato and goats cheese pizza

DESSERTS

French apple Tart
Apricot and amaretti semifreddo
Caramelized peaches with raspberry coulis*
Caramelized apple tart
Chocolate mousse
Honeyed yoghurt with rosewater scented peaches*
Chocolate torte
Italian apricot fool*
Lemon and passionfruit sorbet
Lemon tart
Mixed fresh fruit salad
Mousse cake – lemon, chocolate or coffee
Orange pannacotta
Pear tart tatin
Pineapple, honeydew and mango with ginger and fresh herbs*
Sliced white peaches with passionfruit and lemon sorbet*
Spiced peaches with star anise yoghurt*
Spiced pear sorbet
Strawberries and cream*
Strawberry and mascarpone semi freddo with blackberry coulis *
Tiramisu
Various ice creams
White chocolate and apricot cheesecake*

BARBECUE

Just a few suggestions – we are happy to consider other ideas. Again, we would serve the barbecue with one or two salad types, perhaps potatoes if requested, and a dessert of your choice.

Burgers and sausages for barbecue
Grilled Moroccan chicken
Lemon, garlic, olive oil, and herb chicken
Marinated prawns for barbecue
Mediterranean fillet steak
Pork tenderloin kebabs
Vegetable kebabs