Jay Geddes

CATERING & EVENTS

www.jaygeddes.com

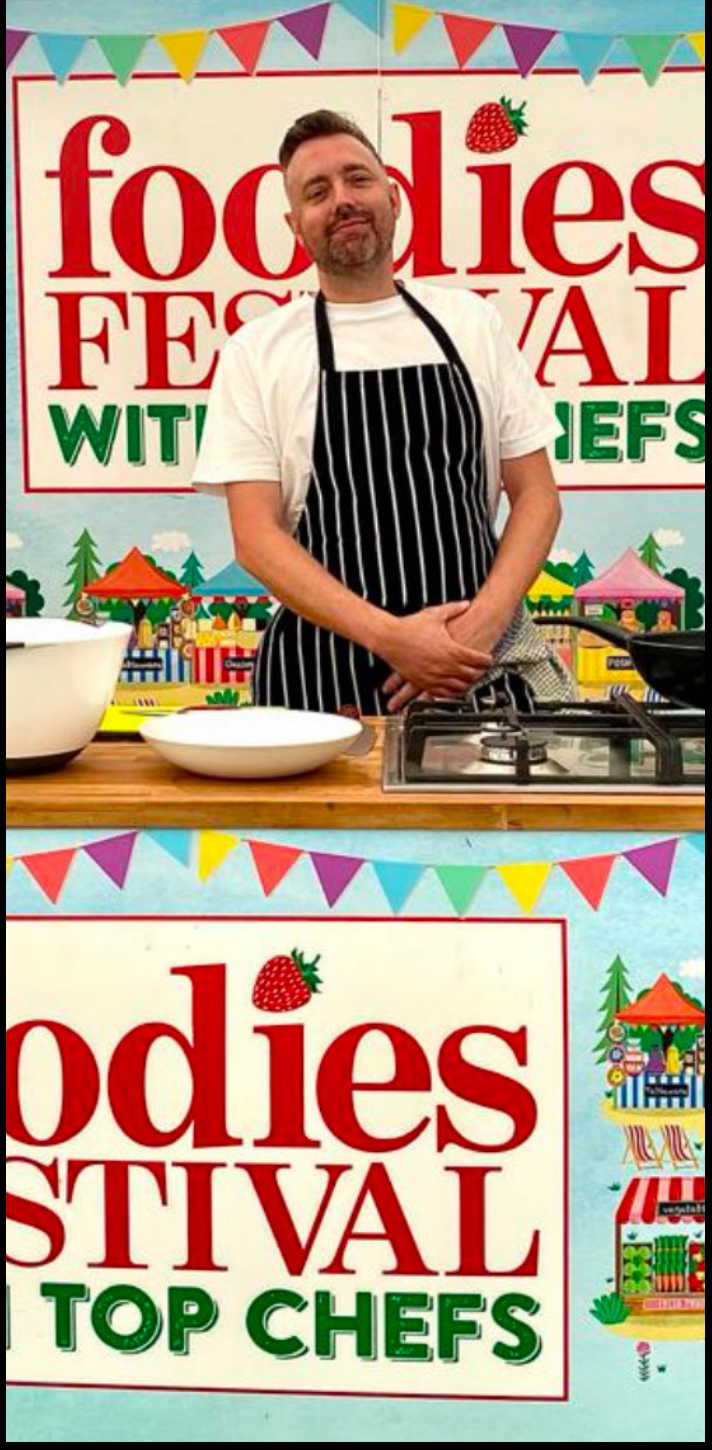
MEET THE CHEF

Jay Geddes

"Dining is all about trust, the customer comes to me trusting me to give them an amazing experience, I take it very personally.

Food culture has been in my blood since childhood and I have had the privilege to train in Paris and Barcelona and work in some of the South's most amazing restaurants and hotels. My cooking has been featured in newspapers and magazines and I have been lucky enough to cook for some amazing people, including Rihanna, Beyonce, the England national football team and the Royal Family, to name just a few.

After years of amazing experiences working for other people I decided to offer my personal services around the UK and the World as a private chef."



"Amazing dinner, thank you so much. You guys were so great and friendly."

Liz & Junior Stanislas

Services

From a private dining experience in your home, to a festival party, wedding or corporate event, Chef Jay Geddes will work with you to produce a bespoke menu, using only the best, locally sourced, seasonal produce. Available for one night, one week, seasonally, part time or even full time depending on availability. Fully insured and a DBS available upon request, Jay is available for hire worldwide. Please get in touch to check availability for your event, radio or TV work.

Consultancy Service

Jay Geddes is very proud to offer consultancy services for the hospitality sector. With almost 20 years in the industry, Jay offers highly experienced expertise, whether you're a new or existing business looking for fresh ideas or a new approach. From cafes and gastro pubs all the way up to fine dining and start up chains/brands, Jay will work with you short-term to advise and improve your business.

- New openings
- Kitchen Menu development and costing
- Stock control
- Kitchen training
- Bar menu development and costing
- FoH training

Private Dining

Hosting a dinner party or business meeting? Experience the restaurant feeling in the comfort of your own home. Let Jay take the worry out of entertaining, allowing you to relax and enjoy the company of your guests. With the use of the kitchen Jay will cook, serve and even wash up!

Jay is also available for personal and private chef hire in the UK or abroad on a part time/full time or even seasonal basis.

Work with Jay to have a menu designed for your specific taste.

Event Catering

Our passion for good food, good drink and good times has helped us to create a company that will work hard with you to deliver your bespoke event with precision, professionalism and pride.

With a dedicated team of staff at our core with over 30 years of combined Hospitality experience, from a busy five-star hotel to intimate private dining, we have a versatile portfolio of experience which gives us the flair we need to get the job done to the finest standard.

From private dining in your home, corporate events, in-office catering, cocktails and canapés and festivals in your garden, we offer a bespoke catering service tailored to you. Get in touch to discuss your requirements and get a free quote.

"Food was amazing, thank you so much. Best Beef Wellington I've ever had!"

Cassie & Jose Fonte

"Thank you so much, the food was incredible, everybody loved it. So happy with how it turned out."

Bianca & Charlie Austin

Personal Chef and Nutrition

From providing a Personal Chef Service, Jay understands that eating the right food, at the right time and the right amount is as important to a high performing athlete as their physical training programme. A solid nutritional diet plan will not only support the athletes training but can also play an important part in improving performance. Eating right allows the body to adapt to training, it aids recovery after exercise and is often the missing ingredient between success and failure. The right diet will help attain and maintain peak performance.

One of our personal Chefs will initially meet up with you to assess your dietary requirements and that of the rest of your family if need be and together we will draw a weekly timetable that suits all parties to attend to you. We understand our clients' busy work life and for that reason, we are happy for you to alter your dates from one week to another. Jay or one of his team are able to move anywhere in the world and work directly for one particular athlete if necessary.

Jay has worked closely with a number of high profile professionals; from premiership footballers and rugby players to musicians. No matter who, the goal remains the same. To reach the highest possible accolades they can. Not only does Jay work closely with both the trainer and the athlete but also the rest of their family to ensure the meals Jay cooks are designed to please all, whilst sticking close to the brief for maximum performance.

All of the meals are prepared in your own home using locally sourced ingredients. Due to the nature of the clients Jay works with, the strictest of confidentiality is assured in the work we do. Although Jay is extremely grateful that some of our clients are happy to give testimonials about the Personal Chef services and the improvements in performance they have experienced due to this.

"Food was amazing as always, see you on my next tour."

Beyoncé

Chef Concierge Service

Jay and his team bring the restaurant to you. A top quality Chef Concierge Service, whether you are looking for a private chef for a day to celebrate a special occasion, a week to look after you on holiday, a month to help with nutritional meal planning, or year, because you can.

Boat Charter Experience

Proud to be working in partnership with Approved Boats Charter, specialising in local gastronomy, water-sports entertainment and exploration; the crew strives to create an extraordinary experience for every guest, on every charter, on the waters around the South Coast of the UK.

Guests can enjoy anything from a relaxing week cruising the Solent and the English Channel to an action-packed afternoon in Osborne Bay near the Isle of Wight or Relaxing in the Beaulieu river.

Luna Igloos

Make your special event more memorable with a luxury igloo, available for hire in Southampton and the surrounding areas.

"Really, really amazing food. Thought I only wanted one course, ended up having four!"

Brian May

What happens next?

If you're interested in hiring Jay for your event, then please email him at hello@jaygeddes.com and he will give you a call to check availability and discuss your requirements.

Jay goes the extra mile and takes the time to get to know you and understand what foods you like, what gets you excited. He is passionate about creating you a bespoke menu that will have your mouth watering and be perfect for your occasion.

You will need to pay a 25% deposit to secure your booking and the balance will be required two weeks prior to your event.

It's all in the detail

- We can cater for any allergens.
- Depending on the event, we may need access to the kitchen ahead of the event. We will usually need to arrive two hours early to prepare.
- Cutlery and plates can be provided.
- We wash up and clear away after.
- We provide waiters/waitresses.
- Menus can be provided for the table, if required.

Our T's and C's

Please read our Terms and Conditions **here**.

"Thank you for looking after me for eight weeks and feeding me all this yummy food. I don't want to leave."

Anita Dobson

Frequently asked questions

How does it work?
It all starts with an email. We then arrange a call and we talk about your event it greater detail, we then secure the date once happy.

How far do you travel?
Anywhere in the world!

Can you supply crockery and cutlery?
Yes! If needed we can supply crockery, cutlery and water glasses.

Do you come with staff?
Yes! There's always a personal waiter/waitress at all dinner parties and more staff if necessary depending on the event.

Can you cater for bigger events?
Absolutely! We do anything from private dinner parties to weddings and cooperate events. Just get in touch for a chat.

Do you tailor your menus?
Yes. All menus are bespoke and put together with the client based on their needs/tastes.

How can I book?
Just simply drop us an email and say Hello. We're a friendly bunch.

Can you supply halal meat?
Yes! Absolutely no problem at all. We can also produce all certification upon request.

Can you supply any extra entertainment?
We can supply anything from solo singers/ duos/ and even bands) as well as magicians and cocktail bar staff to create delicious cocktails in your own home.

How does payment work?
A 25% deposit is required once menu has been finalised and the rest paid 14 days before the event.

Do you tidy the kitchen after?
Absolutely! We wouldn't have it any other way.

Do you have any sample menus?
Yes, see the next page.

Are you available for short/long stays?
Yes, depending on availability. I also have other chefs available if needed.

Can you be hired part or full time?
Yes, depending on availability. I also have other chefs available if needed.

"Jay, thank you for a truly wonderful meal last night. Everyone was completely blown away with the standard of your work. Ann has not stopped talking about it all day. Truly world class, thank you!"

Richard Reed

Read more reviews here.

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Private Chef

Personal chef hire day rate from personal in house family chef and yacht from £400 per day (depending on length of time and location)

Christmas Day chef from £250pp (depending on numbers and location)

New Year's Eve from £175pp (depending on numbers and location)

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Sample menus

PLEASE NOTE

These are sample menus only and all menus can be personally tailored to your event. Please contact us for a chat - we're a friendly bunch.

Children friendly menu available and at a discounted price.

GF - Gluten Free V - Vegetarian VG - Vegan GFA - Gluten Free Alternative
VA - Vegetarian Alternative VGA - Vegan Alternative A - Contains allergens

Dinner Parties

from £100pp (depending on numbers and location)
based on 3 courses plus either canapés to start or cheese to finish
(personal waitress included)

To start

Hand dived scallops, champagne caviar cream
Oven baked prawns, creamy Nduja sauce with datterini tomato, basil
Arancini, Italian tomato sauce, pesto, Parmesan, basil
Twice Baked English Pecorino Soufflé (V)
Dorset white crab and pea tart
Venison pate, toasted sourdough, redcurrant jelly
Truffle risotto (VG)
Burrata, toasted pistachios, figs, herbs, hot chilli honey
Rare breed pork, black pudding Scotch egg, piccalilli
Lobster bisque, sherry sourdough croutons
Beef carpaccio, toasted pine nuts, aged parmesan, anchovy aioli

Mains

Whole lemon sole on the bone with clams, white wine, samphire, cream, Amalfi lemon
Truffled chicken, creamy mascarpone sauce with sautéed mushrooms, garlic and parsley
Beef wellington, veal jus
Wild seabass, curried butter sauce
Porcini mushroom wellington, wild mushroom cream (V)
Milk fed veal fillet , girolles, red wine sauce
Marinated 12oz steak served with tomato and olive salsa, rosemary garlic butter, Parmesan salad
Cornish monkfish, chive butter sauce
Twice cooked sticky confit duck, bok choi, sticky chilli and spring onion rice
Gnocchi with sage butter and aged parmesan (V)
Corn fed chicken, merlot sauce
Iberico pork fillet, sweet and sour sauce
Fillet of black cod, buttered leeks, caviar butter sauce
Teriyaki aged new forest beef cooked on a teppanyaki grill

To finish

Honeycomb and white chocolate cheesecake
Glazed pear and almond tart
Lemon méringue pie
Old English treacle tart
Salted caramel cheesecake
Black forest kirsch gateau
Vanilla Creme brûlée, shortbread
Sicilian lemon tart

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Canapes

Smoked Scottish salmon blinis, crème fraiche, dill.
Beef carpaccio horseradish cream on crostini
Cajan and lime king prawn with saffron mayo
Tomato Bruschetta, basil pesto crostini (VG)
Chicken liver parfait on plum and ginger chutney
Toasted pitta, hummus and paprika (VG)
Sticky pork, sesame on baby gem
Harissa lamb kofte bites
Prawn toast, sweet chilli
Sundried tomato, olive and mozzarella (VG)
Asparagus wrapped in prosciutto

Potatoes

Pomme puree (grated black truffle - supplement)
Buttered Jersey royals
Dauphinoise potatoes
Boulanger potatoes
Crushed lemon and thyme new potatoes
Potato fondant
Triple cooked chips
Duck fat roast potatoes with garlic thyme and rosemary
Hasselback potatoes, truffle oil, smoked sea salt

Vegetables

Braised red cabbage, pomegranate molasses, orange
Charred hispi cabbage Nduja butter
Buttered savoy cabbage
Ratatouille
Peas a la francaise – peas, lettuce, pancetta
Honey and cumin glazed market carrots
Buttered fine beans with toasted almonds
Spring greens
Creamed spinach with black pepper

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Summer Garden Barbeque Party

BBQs from £60pp (depending on numbers and location)

Gourmet burgers:
Gourmet Burgers been in top 3 burgers in UK for the last 4 years

Gourmet sausages (different flavours - pick two):
Traditional, pork and marmite, pork honey and mustard, pork Italian,
Jalapeño pork, merguez, borworsts, Smokey hogg

Pick three:
Hand dived scallops (cooked to order)
Nobu style Black miso cod *
Crispy chilli King prawns
Whole sides of salmon baked with lemon
Wild yellowfin tuna (cooked to order) *
Mango and chilli chicken wings
Black garlic aged beef skewers
Moroccan styled chicken skewers
Wagyu burgers *
Wagyu steaks *

On the side - pick three:
Yuzu slaw
Farmers market salad
Watermelon and cucumber salad, honey soy dressing, toasted sesame seeds
Hiyashi wakame seeweed salad
Honey, garlic roasted fingerling potatoes finished on the bbq
Potato and chive salad finished with truffle oil
Rosemary and sea salt potato wedges
Tomato, basil, mozzarella salad finished with smoked sea salt and olive oil
Cajan and chive buttered corn on the cob
Mediterranean pasta salad in a sweet Italian tomato and basil sauce
Aged balsamic cherry vine tomatoes and garlic and thyme grilled mushrooms

Please note - child friendly items available.

INCLUDED

All Bamboo crockery and cutlery, napkins, condiments,
along with a minimum of two members of staff.

*surcharge

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CATERING & EVENTS

Dine like a Rockstar

A TASTE OF CELEBRITY-LEVEL CUISINE

Welcome to a curated collection of dinner menus crafted with star power in mind. These are the very dishes I've had the pleasure of preparing for celebrities—artists, actors, and icons who know a thing or two about living well. Now, it's your turn to enjoy the same bold flavours, refined techniques, and unforgettable dining experiences. Whether you're hosting a dinner party or treating yourself to a night of indulgence, these menus let you dine like a rockstar in your own home.

Dine like a Rockstar

RIHANNA EDITION

Menu inspired by Rihanna's style, Caribbean roots, and fierce glamour.
Perfect for a private dinner that feels worthy of Bad Gal Riri herself.

Prices from £180pp
depending on numbers and location

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www.jaygeddes.com

Opening Act - Canapés

Bajan Bite Sliders
Mini spicy jerk chicken burgers, mango salsa, gold-dusted buns

Rum-Glazed King Prawns
Sweet rum glaze, grilled pineapple, micro coriander

Headliner - The Main Event

Caribbean Surf & Turf
Spiced Caribbean Lobster Tail, coconut curry butter, lime, micro herbs

Chargrilled Wagyu Beef
Rum peppercorn sauce, truffled sweet potato mash, charred okra

Vegan option
Jerk-spiced jackfruit, roasted plantains, coconut rice and peas

Encore - Something Sweet

Diamonds Dessert
White chocolate dome filled with passionfruit mousse, edible silver glitter, flambéed rum sauce

Coconut & Lime Cheesecake
Toasted coconut crust, lime zest, gold leaf dusting

Afterparty - Sweet Bites & Cocktails

Mini pineapple-rum upside-down cakes

Spiced rum truffles

Espresso martini macarons

Signature Cocktail "Bad Gal Breeze"
White rum, coconut water, passionfruit, lime, edible gold glitter

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Dine like a Rockstar

THE RED HOT CHILI FEAST

**A fire-fuelled, funked-up dining experience inspired by RHCP –
for those who like it loud, wild, and unforgettable.**

Prices from £180pp
depending on numbers and location

Jay Geddes

www.jaygeddes.com

Welcome Drink

Californication Cooler
Spicy mango margarita with tajín rim & charred lime

Served with a trio of canapés:

Chili-lime cashews

Mini shrimp tostadas with avocado crema

Smoked sweetcorn fritters with chipotle mayo (V)

Amuse-Bouche

Venice Vibes
Tequila-infused watermelon cube with pickled jalapeño and mint

Starter

Flea's Funky Fire
Chili-glazed pork belly with roasted pineapple, coriander and sesame crunch

or

Grilled Peach & Burrata Salad (V)
Chili honey drizzle, toasted hazelnuts, basil oil

Middle Heat - Scar Tissue

Charred Octopus
With smoky romesco, black garlic aioli, crispy potatoes

or

Street Corn Elote Soup (V)
Sweetcorn velouté, chipotle crema, queso fresco, chili oil

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Main Event - By the Way

Ancho-Coffee Crusted Ribeye Steak
With sweet potato gratin, chimichurri and blistered tomatoes

or

Grilled Sea Bass with Aji Verde
Served with coconut rice and plantain crisps

or

Stuffed Poblano Pepper (VG)
Black beans, quinoa, sweetcorn, lime crema, toasted pepitas

Encore - Under the Fridge

Selection of spicy cheeses
Chili cheddar, habanero jack, and smoked gouda served with roasted red pepper jam, crackers, and pickles

Dessert - Soul to Sweets

Mexican Chocolate Tart
With chili and cinnamon, mezcal whipped cream

or

Grilled Pineapple & Coconut Ice Cream (V)
Rum syrup, lime zest, toasted coconut

Final Jam

Espresso or agave-infused coffee
Served with chili truffles

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Dine like a Rockstar

A FEAST FOR THE PLANET

A private dining experience inspired by Sir David Attenborough - rooted in nature, respect, and the beauty of our world.

Prices from £180pp
depending on numbers and location

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Welcome Drink

The Green Planet
Cucumber and elderflower cooler with basil and lime

Served with:

Foraged Mushroom Arancini with wild garlic aioli

Chickpea & Herb Fritters with tahini dip (GF)

Pickled Vegetable Canapés with beetroot hummus

Amuse-Bouche

Beneath the Forest Floor (VG/GF)
Truffled celeriac and apple velouté with toasted hazelnuts and micro cress

Starter - Pollination Plate

Heritage Beetroot Carpaccio
Cashew crème, bee pollen (optional), orange gel, puffed quinoa

or

Smoked Carrot Lox (VG)
Seaweed caviar, dill emulsion and seeded crispbread

Main Course - Earth's Bounty

Salt-Baked Celeriac Steak
Truffle mash, roasted roots, mushroom jus, crispy kale

or

Roasted Cauliflower with Curry Leaf Oil
Spiced lentil dahl, coconut yoghurt, tamarind

or

Wild Nettle & Spinach Gnocchi
With pea purée, asparagus tips, lemon oil and edible flowers

(All options fully plant-based and sustainable)

GF - Gluten Free V - Vegetarian VG - Vegan GFA - Gluten Free Alternative VA - Vegetarian Alternative VGA - Vegan Alternative

Dessert - Nature's Sweetness

Raw Cacao & Avocado Torte (VGA)
With almond base, raspberry coulis and forest berries

or

Lavender & Lemon Posset (VGA)
With oat crumb and candied thyme

To Conclude - After the Rain

Organic fair-trade tea or forest-foraged herbal infusions
Served with:

Mini apricot & seed bites

Dark chocolate truffles

Pine nut and rosemary shortbreads

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Dine like a Rockstar

THE CROWNED TABLE

A royal dinner celebration of Elegance, heritage and flavour.

Prices from £180pp
depending on numbers and location

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Reception Cocktail

The Imperial Blush
Rosé champagne, elderflower, violet syrup and a twist of lemon

Served with a trio of canapés:

Smoked Duck with Fig on Rye

Mini Crab tartlets

Whipped Ricotta on Beetroot Crisp (vegan option)

Prelude Course

Velouté of Garden Pea & Mint
Topped with crème fraîche and lemon zest oil

Starter

King Prawn & Avocado Tartar
Citrus dressing, black sesame tuile

or

Heritage Beet Carpaccio (V/GF)
Horseradish crème, baby leaves, gold beet curls

Fish Course

Grilled Sea Bass Fillet
Cauliflower purée, pickled grapes, beurre noisette

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Main Course

Rack of Lamb with Rosemary Crust
Pressed potato, glazed shallots, confit garlic, port jus

or

Guinea Fowl Breast
Stuffed with tarragon mousse, wild mushroom farro, baby carrots, truffle cream

or

Celeriac & Leek Galette (V)
Shallot and red wine reduction, toasted hazelnuts

Royal Cheese Course

Selection of French and British cheeses
Served with quince paste, charcoal crackers, grapes and walnut bread

Dessert

Eton Mess Reimagined
Strawberry mousse dome, meringue shard, berry gel, white chocolate soil

or

Dark Chocolate Torte
Espresso ganache, almond crunch, gold leaf

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Dine like a Rockstar

THE FREDDIE MERCURY FEAST

Darlings, this isn't just dinner—it's a show. Loud flavours. Big drama. Zero apologies.

Prices from £180pp
depending on numbers and location

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Opening Act - Killer Queen Cocktail

Killer Queen Cocktail
Rose and lychee martini with gold dust and a flaming sugar cube

Served with:

Spicy Bombay Potato Cakes

Mini Cheese & Truffle Tarts

Chilli-Salt Cashews in Edible Glitter Cones

Starter - Don't Stop Me Tart

Caramelised Onion & Fig Tartlet (GFA/VGA)
With whipped blue cheese, rocket and aged balsamic

or

Freddie's Firecracker Prawns (GFA/VGA)
Crispy king prawns with tamarind glaze and lime crème

Tribute to Zanzibar (Freddie's birthplace) - A Kind of Magic

Spiced Coconut Lentil Soup
With warm flatbread and coriander oil

or

Grilled Paneer Skewers (VA)
With saffron yoghurt, mint chutney, pomegranate seeds

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Main Event - Bohemian Banquet

Parsi Lamb Dhansak (Freddie's Favourite)
Rich lentil and spiced lamb curry with fragrant rice and kachumber salad

or

Queen's Crown Roast Cauliflower (V)
Stuffed with herbed grains, almond and apricot, on tahini yoghurt with pistachio crumb

or

Rockstar Ribeye Steak
Cooked to perfection, with truffle mash, chimichurri and smoked garlic butter

Encore

Fat-Bottomed Brie
A cheeky cheese selection served with honeyed walnuts,
spiced fig chutney, crackers and grissini

(Vegan cheese board available)

Grand Finale - Somebody to Love

Opera Cake
Layers of almond sponge, espresso ganache, and chocolate glaze
or

Mango & Rose Fool (Freddie's mother made a version of this)
Whipped cream, saffron syrup, fresh mango and rose petals

Take a Bow

Coffee, chai or tea
served with passionfruit macarons

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Dine like a Rockstar

A FEAST AT HOGWARTS

A private dining experience inspired by the wizarding world of Harry Potter – charming, nostalgic, and enchantingly delicious.

Prices from £180pp

depending on numbers and location

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Welcome Drink

Butterbeer Royale
Sparkling mead, butterscotch foam, and a hint of vanilla

Served with:

Pumpkin Pasties

Mini Yorkshire Puddings with Roast Beef & Horseradish Cream

Cheese & Herb Cauldron Puffs (VGA)

Amuse-Bouche – Potion of the Day

Beetroot & Gin Sorbet Shot
With dry ice fog and edible flowers

(Potion class approved!)

Starter – The Great Hall Plate

Golden Parsnip & Apple Soup
With sage crumbs and a swirl of cream

or

Charred Leek & Goat Cheese Tartlet (V)
With shallot jam and edible gold

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Main Course – From the Forbidden Forest

Roast Venison Haunch with Blackberry Jus
Pumpkin mash, wild mushrooms, glazed carrots

or

Seared Salmon with Dill & Firewhisky Glaze
Samphire, confit potatoes, lemon herb butter

or

Stuffed Portobello Wellington (V)
Spinach, walnut and barley filling with redcurrant gravy

Palate Cleanser – Owl Post Pearls

Elderflower & Apple Granita
with popping candy and mint fog

Dessert – Honeydukes Finale

Treacle Tart with Clotted Cream
(Harry's favourite)

or

Fizzing Whizzbees Cheesecake
Lemon and raspberry cheesecake with popping candy dust

or

Floating Chocolate Cauldron
Melted at the table to reveal hidden cherry mousse and crumble

To Finish – House Elves' Treat Tray

Butterbeer fudge, chocolate frogs, Bertie Bott's jelly bean truffles
Served with tea, coffee or Pumpkin Spice Espresso

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EMILY IN PARIS

A fashionable French-inspired feast with a dash of drama and a whole lot of champagne.

Prices from £180pp
depending on numbers and location

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Bienvenue Cocktail

Champère Chic
Rosé champagne, elderflower liqueur, and a raspberry twist

Served with:

Mini Croque-Monsieur Bites

Truffle Gougères

Rosemary Almonds

Entrée – Très Chic

Tarte Fine aux Tomates & Chèvre
Flaky pastry with heirloom tomatoes, whipped goat cheese, and basil oil

or

Lobster Bisque with Cognac Cream
Served in espresso cups with brioche toast points

Plat Principal – Love, Baguettes, and Butter

Poulet au Champagne
French-style roast chicken with wild mushrooms and a pink champagne cream sauce

or

Seared Sea Bass
With leek fondue, white wine beurre blanc, and pommes purée

or

Mushroom Bourguignon (VG)
Served with creamy polenta, charred shallots, and thyme oil

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Petit Interlude – La Fromagerie

Curated French Cheese Board
Brie de Meaux, Bleu d'Auvergne, Chèvre
Served with fig chutney, grapes, honeycomb & Parisian crackers

Dessert – Je Ne Sais Sweet

Strawberry & Champagne Mille-Feuille
Flaky pastry, vanilla crème diplomat, fresh strawberries

or

Chocolate Fondant
With cherry compote, salted caramel crème fraîche, and edible gold

or

Macaron Tower (table-shared, optional showstopper)
Pistachio, rose, lemon and raspberry macarons stacked for the 'Gram

Fin – Oui Oui Café

Freshly brewed Espresso or French herbal tea
Served with mini madeleines

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Dine like a Rockstar

THE HIDDLESTON AFFAIR

A private dining experience inspired by the charm, wit, and worldliness of Tom Hiddleston.

Prices from £180pp
depending on numbers and location

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Welcome Drink

The Midnight Gentleman
Gin, Earl Grey syrup, lemon, egg white, edible gold dust

Served with:

Smoked salmon & crème fraîche blinis

Truffle mushroom & thyme tartlets

Spiced roasted almonds

Amuse-Bouche – Silk & Mischief

Velvety Jerusalem Artichoke Velouté (VG/GFA)
With crispy shallots, hazelnut oil and black garlic crumble

Starter – The British Stage

Beef Carpaccio with Horseradish Crème
Pickled mushrooms, parmesan shards, rocket

or

Heritage Beetroot & Whipped Goat Cheese (V)
Candied walnuts, toasted rye crumb, micro sorrel

Main – Across Continents

Slow-Roasted Duck Breast
With confit leg croquette, plum jus, celeriac purée and charred tenderstem

or

Fillet of Black Cod Miso
On sesame wilted greens, yuzu glaze and sticky rice crisp

or

Wild Mushroom & Chestnut Wellington (VG)
Red wine reduction, truffle mash, roasted root vegetables

GF - Gluten Free V - Vegetarian VG - Vegan GFA - Gluten Free Alternative VA - Vegetarian Alternative VGA - Vegan Alternative

The Interlude – British Intelligence

A curated selection of British cheeses
Lincolnshire Poacher, Tunworth, Blue Monday
Served with fig compote, oat biscuits and port jelly

Dessert – Dark Elegance

Dark Chocolate & Cherry Fondant
With salted caramel core, cherry brandy glaze and gold leaf

or

Earl Grey Panna Cotta
With poached pear, shortbread crumble and lavender tuile

Final Scene – A Proper Goodbye

Tea or Espresso
Served with:

Mini lemon madeleines

Whisky truffles

Chocolate-dipped orange peel

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Dine like a Rockstar

THE MCCARTNEY MENU

A meat-free feast inspired by Sir Paul – soulful, sustainable, and full of love.

Prices from £180pp
depending on numbers and location

Jay Geddes

www.jaygeddes.com

Welcome Drink – Let It Be

Elderflower Spritz
with apple blossom garnish

Served with:

Mini Yorkshire puddings with caramelised onion and mushroom gravy (V)

Crispy cauliflower wings with lemon aioli (V/GF)

Starter – Blackbird

Forest Mushroom & Chestnut Pâté
Toasted sourdough, pickled shallots, micro thyme

or

Caprese with a Twist (GF)
Heirloom tomatoes, basil gel, whipped vegan mozzarella, aged balsamic pearls

Main Course – The Long and Winding Roast

Herb-Stuffed Aubergine Roulade
With lentil, nut and barley filling, roast garlic mash, red wine and thyme jus

or

Beet Wellington
Golden beetroot, spinach and walnut duxelles, served with celeriac purée and grilled asparagus

or

Macca's Pie
Root vegetable, lentil and ale pie with crisp pastry lid, minted peas, and truffle mash

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Cheese Interlude - Yesterday

A nostalgic trio of British cheeses (vegetarian rennet) (VGA)
Wensleydale with cranberries, Somerset brie, Mature Red Leicester
Served with fig chutney and rosemary oatcakes

Dessert - Here Comes the Sun

Lemon Posset with Shortbread Star
Citrus sorbet, confit lemon peel

or

Sticky Toffee Pudding (VGA)
Date sponge, toffee sauce, clotted cream ice cream

Encore - Hey Brew

Organic English breakfast tea or espresso
Served with mini bakewell bites, vegan rocky road & chocolate-covered strawberries

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Dine like a Rockstar

AN EVENING WITH ANDREA BOCELLI

A private dining experience inspired by the voice of Italy - elegant, heartfelt, and timeless.

Prices from £180pp
depending on numbers and location

Jay Geddes

www.jaygeddes.com

Aperitivo

Romanza Sparkle
Prosecco with elderflower liqueur and an orange twist

Served with:

Truffle honey & pecorino bruschetta

Mini arancini with saffron aioli

Marinated olives & rosemary almonds

Pane & Olio

Freshly baked Tuscan schiacciata bread
With olive oil

Antipasto - Canto del Cuore

Insalata di Burrata
Creamy burrata with heirloom tomatoes, basil oil, balsamic, and edible flowers

or

Carpaccio di Manzo
Thinly sliced beef fillet, truffle dressing, parmesan shards, rocket

Primo - Time to Say Risotto

Risotto al Tartufo Bianco e Prosecco
Creamy risotto with white truffle, aged parmesan, and a splash of prosecco

or

Handmade Tagliatelle al Ragu di Cinghiale (Wild boar ragu)
Rich, slow-cooked Tuscan sauce with fresh herbs and red wine

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Secondo – Vivere

Filetto di Branzino alla Mediterranea
Seared sea bass with tomato, caper and olive salsa, fennel pollen, and lemon oil

or

Agnello Scottadito (Tuscan grilled lamb chops)
With rosemary, garlic, grilled aubergine purée, and crispy polenta

or

Melanzane alla Parmigiana (V)
Layered aubergine with tomato sugo, mozzarella, and basil - finished in the wood oven

Intermezzo – Con Te Partirò

Trio of Italian cheeses
Gorgonzola Dolce, Taleggio, and Pecorino with truffle,
served with fig jam, honeycomb and crostini

Dolce – The Great Romance

Torta al Cioccolato Fondente
Dark chocolate torte with amaretto cream and gold leaf

or

Panna Cotta alla Lavanda
With blackberry coulis and candied violets

or

Tiramisu Bocelli-style
Served in a crystal coupe glass with mascarpone clouds and Espresso-soaked sponge

Finale – La Voce del Caffè

Espresso or digestivo
Served with:

Chocolate Truffle
Limoncello

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Dine like a Rockstar

THE JAGGER AFFAIR

A rock and roll private dining experience inspired by Mick Jagger's legendary appetite for style, indulgence, and the unexpected.

Prices from £180pp

depending on numbers and location

Jay Geddes

www.jaygeddes.com

Welcome Drink

Satisfaction Old Fashioned
Smoked bourbon, spiced orange syrup, cherry bark bitters

Served with:

Mini Beef & Stilton Yorkshire Puds

Devilled Quail Eggs with Truffle Salt

Crispy Parsnip Strings with Chilli Honey (V)

Amuse-Bouche - Gimme Trubble

Truffled Celeriac Velouté
Served in a shot glass with white truffle oil and thyme foam

Starter - Start Me Up

Whisky-Cured Salmon Gravlax
Beetroot and gin pickled shallots, dill crème fraîche, rye crisp

or

Miso-Glazed Roasted Aubergine (V)
With crispy capers, tahini drizzle, and smoked almonds

Main Course - Paint It Black

Fillet of British Beef with Bone Marrow Jus
Chargrilled wild mushrooms, pommes Anna, grilled tenderstem

or

Charred Monkfish Tail
With lemon beurre blanc, heritage carrot purée and sea vegetables

or

Wild Mushroom Wellington (VG)
With garlic kale, confit shallots and vintage port reduction

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The Cheese Solo –
You Can't Always Get What You Want...

But tonight, you can
Aged Red Leicester, Truffle Brie and Blue Stilton,
served with date chutney, port syrup and charcoal crackers

Dessert - Angie's Sticky Toffee

Classic sticky toffee pudding
With miso caramel, vanilla bean ice cream, and golden toffee shard

or

Dark Chocolate & Espresso Tart
Hazelnut praline base, smoked sea salt and whisky cream

Final Bow –
"Midnight Rambler" Coffee & Treats

French Press or Espresso
Served with:

Mini shortbreads

Brandy truffle rock 'n' roll bites

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Dine like a Rockstar

THE ROCKET SUPPER

A dazzling private dining experience inspired by Sir Elton John — glitter, grandeur, and gourmet with a hint of cheek.

Prices from £180pp
depending on numbers and location

Jay Geddes

www.jaygeddes.com

Welcome Drink

Tiny Dancer Spritz
Rhubarb gin, prosecco, elderflower, and edible glitter

Served with:

Mini Welsh Rarebit Tarts

Pink Peppercorn Devilled Eggs

Truffle Popcorn in Diamond Bowls

Amuse-Bouche – Bennie's Banger

Banger-in-a-Blanket Reimagined (VG)
Mini vegan Cumberland sausage, wrapped in flaky pastry with mustard foam

Starter – Saturday Nights Alright

Beef Tea Consommé
With horseradish pearls, wild mushroom dumpling and silver leaf

or

Rainbow Beetroot Salad (V)
Whipped goat cheese, candied walnuts, champagne vinaigrette, glitter tuile

Main – Goodbye Yellow Brick Roast

Truffle-Stuffed Chicken Ballotine
With fondant potato, charred leeks, thyme gravy, and edible petals

or

Fillet of Beef Rossini
On brioche with foie gras, Madeira jus, pomme purée and gold flake

or

Crispy Cauliflower Wellington (VG)
With miso gravy, rosemary mash and roasted root vegetables

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Interlude - Crocodile Rind Rock

An Eccentric British Cheese Board
Wensleydale with cranberries, Shropshire Blue and Elton's Cheddar with rainbow chive crust, served with port reduction, neon pickles, and spiced crackers

Dessert

Rocket Man Pavlova
A sky-high meringue with passionfruit curd, raspberry jewels and popping candy

or

Sequinned Sticky Toffee Pudding
With gold toffee drizzle and vanilla clotted cream ice cream

or

Piano Key Mille-Feuille
Layers of black cocoa pastry, chantilly cream and dark cherry

Final Encore - Your Song & Coffee

French Press or Herbal Tea
Served with:

Glitter-dusted macarons

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Dine like a Rockstar

THE BRIAN MAY EXPERIENCE

A starlit, meat-free dinner in honour of the legendary rock star, scientist, and animal advocate.

Prices from £180pp
depending on numbers and location

Jay Geddes

www.jaygeddes.com

Pre-Show Cocktail

Tie Your Mother Down
Smoky mezcal margarita with volcanic salt rim

Served with:

Mini Vegan Shepherd's Pies
Cauliflower mash, lentil and mushroom filling

Crispy Jackfruit Sliders
With BBQ glaze and rocket

Starter - 39

Rocket Man Salad
Grilled peaches, vegan blue cheese, candied walnuts, rocket leaves, balsamic stars

or

Galactic Beetroot Tartare (VG/GF)
Golden and ruby beets, horseradish cashew cream, charcoal cracker

Interlude - The Cosmos Rocks

Roasted Red Pepper Velouté
Served in a smoked glass with toasted cumin seeds and herb oil swirl

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Main Course – Bohemian Roast-sody

Stuffed Portobello Wellington
Layered with caramelised shallots, garlic spinach, and sweet potato, wrapped in flaky pastry

or

Celestial Risotto
Black garlic and wild mushroom risotto with truffle oil and vegan parmesan shard

or

Starlight Lasagna (Brian's comfort classic)
Layered courgette, tomato, lentil ragù, béchamel and herbed crumb

Encore – Kind of Magic

British Cheese Board (Vegetarian Rennet) (V/VGA)
Ash-coated goat's cheese, Mature cheddar and Vegan smoked paprika cheese
Served with spiced chutney, charcoal crackers, and grapes

Dessert – Made in Heaven

Chocolate & Cherry Moon Dome
Dark chocolate mousse, cherry compote centre, almond base, stardust glitter

or

Sticky Vegan Toffee Pudding
Butterscotch sauce, roasted pecan brittle, oat vanilla ice cream

Finale – Don't Stop Me Now

Galactic Coffee Blend or English Tea
Served with Queen-themed petit fours:

Mini Lemon Tarts

Macaroons

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Dine like a Rockstar

THE BEYONCÉ EXPERIENCE

A fierce, fabulous and flawless dining affair inspired by Queen Bey herself.

Prices from £180pp
depending on numbers and location

Jay Geddes

www.jaygeddes.com

Welcome Cocktail

Lemonade Royale
Champagne, fresh lemon juice, honey syrup, gold flakes, served in a crystal coupe

Served with a side of:

Hot Honey Cornbread Bites

Opening Act - Southern Queen Canapés

Mini chicken & waffle cones with maple aioli

Truffle mac 'n' cheese croquettes

Vegan sweet potato sliders with jalapeño mayo (V)

Starter - Flawless

Crab & Avocado Tower
With mango salsa, micro coriander, citrus dressing

or

Golden Beet Carpaccio (GF)
Whipped feta, candied pecans, champagne vinaigrette

Second Course - Drunk in Love

Seared Scallops
On creamed corn with smoked bacon crumb and lime beurre blanc

or

Charred Cauliflower Steak (VG)
Coconut cream, curry leaf oil, toasted cashews

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Main – Run the World

Texas-Style Braised Short Rib
Creamy grits, sautéed greens, BBQ jus

or

Hot Honey Cornish Hen
Sweet potato mash, rainbow chard, buttermilk gravy

or

Cajun-Spiced Jackfruit Wellington (VG)
Maple glaze, cornbread crumb, bourbon gravy

Interlude – Déjà Vu

Trio of Cheeses
Truffle Brie, Sweetgrass Cheddar and Blue Stilton,
served with hot honey, grapes, and Beyoncé-shaped crackers

Dessert – Lemonade

Lemon & Lavender Tart
With honey meringue and edible flowers

or

Gold-Dusted Chocolate Mousse
Salted caramel core, hazelnut praline, Beyoncé sugar cookie crown

Final Bow

Espresso, Tea, & 'Formation Fancies'
Served with:

Champagne truffle

Rose marshmallow

Mini beignets

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Dine like a Rockstar

THE TEA SELECTION

Indulge like royalty. Delicate sandwiches, golden scones, exquisite pastries, and the finest teas await. Join me for a Royal Afternoon Tea fit for a king or queen.

Prices from £100pp

depending on numbers and location

Jay Geddes

www.jaygeddes.com

Welcome Cocktail

A curated choice of the finest loose-leaf blends, including:

Royal English Breakfast
Earl Grey with Bergamot & Cornflower
Darjeeling First Flush
White Peony & Rose
Lemon Verbena & Chamomile (Caffeine-free)

Milk, lemon, honey & sugar cubes served on request

Champagne upgrade available

The Savouries

Elegant finger sandwiches on white, granary, and rye bread, crusts off, naturally! (VA/GFA)

Cucumber & Dill Cream Cheese
Coronation Chicken on Granary
Smoked Salmon with Lemon Butter & Caper
Free-Range Egg & Watercress Mayonnaise
Roast Beef & Horseradish Cream on Rye

(Vegetarian & gluten-free options available)

Warm From the Oven

Freshly baked traditional & fruit scones

Served with Clotted cream, Strawberry preserve, Lemon curd, Raspberry rose jam

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The Royal Cakes & Pastries

A hand-crafted patisserie selection

Victoria Sponge with Raspberry & Vanilla Bean
Lemon Drizzle Bites with Candied Zest
Chocolate Ganache Tartlets with Gold Leaf
Mini Battenberg with Marzipan Crown
Earl Grey Macarons
Lavender Shortbread Crowns

Optional Add-On
The Royal Sparkle

A glass of:

Brut Champagne
Rhubarb & Rose Fizz
Non-alcoholic Elderflower Sparkler

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“Dining is all about trust, the customer comes to me trusting me to give them an amazing experience, I take it very personally.”

Jay Geddes

www.jaygeddes.com