STEAMERS

— RESTAURANT —

BEER · DEVON · LOCALLY SOURCED, FAMILY RUN

BRING THE MAGIC OF STEAMERS TO YOUR HOME

Private Chef Experience

As a proud local, family-run restaurant, we bring the flavours of the Jurassic Coast directly to your table. Whether it's an intimate dinner party, a special celebration or a relaxed brunch with friends, our chefs create a memorable dining experience in the comfort of your own home.

DINNER · THREE COURSES

85 per person

BRUNCH

from 22 per person

All-inclusive: your chef, a waitress for 8 or more guests, set-up, service and clean-down.

Minimum 6 guests
Per booking

Wine and drinks
Add-on: we can bring wine for the table

Travel
Free within 10 miles of Beer, then 45p a mile

VAT
All prices include VAT

Brunch

Full Brunch Experience, all three options 37

Continental 22

Freshly baked pastries: croissants, pain au chocolat, Danish

Seasonal fruit platter

Greek yoghurt with honey and granola

A selection of fresh juices

Tea or coffee

Healthy 27

Smashed avocado on sourdough toast, add grilled halloumi

Poached eggs with wilted spinach and cherry tomatoes

A selection of fresh juices

Fresh fruit salad

Tea or coffee

Full English 32

Eggs your way, streaky bacon, pork sausages, roasted cherry tomatoes, mushrooms, hash browns, baked beans, black pudding and toast

A selection of fresh juices

Fresh fruit salad

Tea or coffee

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PRIVATE CHEF EXPERIENCE

Dinner Menu

85 per person, all-inclusive

Choose up to three starters, three mains and three desserts for your party. Dishes change seasonally, so ask us for the latest menu.

Starters

Fresh local crab with avocado and citrus dressing

Seared scallops with pea purée and crispy pancetta

Locally smoked mackerel pâté with toasted sourdough

Crispy duck spring rolls with hoisin dipping sauce

Chicken liver parfait with red onion marmalade and toasted brioche

Sticky glazed pork belly with apple and fennel slaw

Heritage tomato and buffalo mozzarella salad with basil pesto (v)

Smoked salmon with crème fraîche, capers and lemon on blinis

Garlic and herb king prawns with crusty bread

Goat's cheese and caramelised onion tart with rocket salad (v)

Desserts

Lemon posset with shortbread

Chocolate fondant with vanilla ice cream

Seasonal fruit pavlova with Chantilly cream

Sticky toffee pudding with butterscotch sauce and clotted cream

Crème brûlée with fresh raspberries and lemon shortbread

Tiramisu with espresso-soaked sponge

Apple and blackberry crumble with custard

White chocolate and raspberry cheesecake

Eton mess with meringue, strawberries and cream

Dark chocolate tart with salted caramel ice cream

Mains

Pan-fried sea bass with new potatoes, samphire and chive beurre blanc

Pea and mint risotto (v)

Grilled chicken supreme with creamy tarragon sauce and dauphinoise potatoes

Braised beef short rib with red wine jus, root vegetables and mashed potato

Roasted duck breast with cherry sauce, fondant potato and green beans

Pan-seared salmon with crushed new potatoes, asparagus and lemon butter

Pork tenderloin wrapped in bacon with cider cream sauce and seasonal greens

Herb-crusted rack of lamb with dauphinoise potatoes, pea purée, heritage carrots and red wine jus

Seafood linguine with prawns, mussels, scallops and squid in a fresh tomato sauce

Premium supplements

28-day aged sirloin or ribeye steak	+8
Dover sole	+10
Fillet steak	+10
Whole lobster	+20

Booking

Let us know about any allergies or dietary needs when you book.

We need use of your kitchen, oven and hob. We bring our own crockery and cutlery.

Menu choices are confirmed a week before your event.

Add wine for the table. We can bring wine and drinks chosen to match your menu, charged separately. Just ask when you book.