



Our talented chefs and friendly front of house team are carefully selected and trained by Jacqueline. The ingredients we use are ethical, seasonal, sourced locally, and served with passion and flair.

We always say, good food brings people together!

www.jacquelinewisechefs.co.uk

01243 265000

hello@jacquelinewisechef.co.uk



Jacqueline's Fire-Kissed Christmas Menu 2025

***Our pork and wagyu Brisket are slow-cooked using sustainable British charcoal,
in our Big Green Egg BBQ***

Canapes, served while you enjoy pre dinner drinks

Chef's canapes of the day (2 per person)

Served sharing style to the table

Artisan Sourdough bread, creamy butter, sea salt

Starters

Honey cinnamon BBQ pork belly OR wild game bites

(Goodwood venison/wood pigeon)

Served with a wild greens aioli, pink pickled onions, burnt chilli oil & feta (GF)

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Chalk stream trout & coal baked vegetable arancini

Served with a spiced beetroot aioli & seasonal leaves (V)

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Spiced butternut squash, lentil & coconut soup

Served with pink pickled onions, garlic croutons & burnt chilli oil (VG)

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Mains

Maple & nutmeg seared chicken supreme

OR

Christmas spiced BBQ British Wagyu beef brisket

Served with a dauphinoise & bacon bubble & squeak bon bon, cranberry & red wine jus, smoky root puree, creamed spinach & vegetable crisps

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Garlic mushroom & caramelised onion parcel (VG)

Served with smoky root puree, coconut creamed spinach & vegetable crisps

Desserts

Salted caramel sticky toffee pudding

OR *Fudgy dark Montezuma chocolate & orange brownie*

Served with brandy butter, salted caramel sauce, pomegranate & a ginger biscuit crumb

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Caramelised apple & pistachio filo tart (VG)

Price: £79 Per Person

Based on a minimum of 10 diners

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We can also offer a bespoke fine-dining 10 course tasting menu experience from £160pp, menus showcase the very best organic, fire-cooked, homegrown, wild, foraged, luxury ingredients and are tailored personally to your tastes and ideas. Perfect for ultimate foodies! These can include local Selsey lobster, Goodwood venison and other local delicacies.

Included in the prices above:

- Professional private chef and assistant/s to cook, serve and clear your meal, and do the washing up
- Personalised printed menus for each place setting
- Linen feel napkins for each guest
- Travel within 20-mile radius of Pagham, near Chichester

Optional extras:

- Adjustment of main menu to suit any dietary requirement, £2.50pp
- Hire of our stoneware plates for starter, main and dessert £4pp (Subject to availability)
- Sorbet course from £4pp
- Cheese course from £9pp
- Matched wine recommendations, and serving the drinks you supply (POA)

Additional information:

- Our prices are based on a minimum of 10 diners, travel within a 20-mile radius of Pagham is included, outside of this we charge approx £2 per mile, **we do not charge VAT**
- Our minimum charge is £700
- Tips are at your digression and always shared equally with the team working on the day
- We require a 25% deposit to book via bank transfer, the remainder, final numbers and all dietary requirements are due 2 weeks before please
- We usually arrive around 5/5.30pm for an evening service, serve canapes at 7pm and the main meal at 7.30pm
- To help us deliver restaurant quality food in your domestic kitchen, please ensure all kitchen work surfaces are as clear as possible and the dishwasher is empty before the team arrives
- We request you lay the table in advance, including bread plates, cutlery for all courses and glassware
- Please ensure you have enough plates for every course for each guest, unless we are supplying them for you
- Jacqueline Wise Chefs holds a 5★ Health & Hygiene Rating (awarded by West Sussex District Council) and has Professional Indemnity Insurance

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Testimonials

"I could not recommend Jacqueline Wise Chefs more highly. Our chef Karleen and waitress were wonderful. The food was absolutely delicious and cooked to perfection, clearly using very good quality ingredients. The booking process was easy and clear, and the communication was excellent."

"On the evening Karleen and her helper were wonderful with our guests and very flexible to ensure we had the best possible experience. They also left the kitchen totally spotless. I would not hesitate to book through Jacqueline Wise Chefs again- thank you for a wonderful evening"

"Thank-you so much for the wonderful food and thoughtful service at our Birthday party. The food was delicious and complimented by all of our guests, and your thoughtful input on the night helped the whole event go smoothly. A lovely chef and a fantastic experience. I would highly recommend Jacqueline and her team. Thanks again!"

"A huge thank you for catering our dinner party last night and for looking after us so beautifully. The food was delicious and the service was second to none, we had a wonderful time"

"Better food than we have had at any restaurant and so much more personal, plus also more cost effective! We especially loved the dauphinoise potatoes and your gluten free options; thank you."

"Thanks so much for Sunday. It was so nice to know I could count on someone to take care of things for us and everyone liked the food. Must say, the brownies were AMAZING!! Hope to see you again soon."

"Thank you so much to you for making my birthday lunch such a memorable event. Everyone thought the food was delicious and were impressed by its quality and the smooth service. I don't think there was a single plate that wasn't cleared. It was lovely for me to be in the middle of everything instead of doing trips in and out of the kitchen."

"Yet again an excellent evening had by all! The selection, taste and unique experience was really enjoyed by all. My wife was just blown away with it all, a really fantastic evening in every way. Many thanks for your excellent contribution."

"Just coming back down to earth, i.e. cooked Sunday roast – I think I could get used to having a resident chef! Well, only if he/she was as good at cooking and as pleasant as you and your team! Just wanted to thank you for making our family celebration so special - the food was absolutely delicious and so beautifully presented. We shall certainly pass on your details to friends."

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