

PRIVATE

Argyll Chefs Table

CATERING



Private Chef Covering All Over Scotland Argyll & Bute,
Scottish Highlands, East Coast, Perthshire, Glasgow,
Scottish Borders, Ayrshire, East Lothian

At Argyll Chefs Table, we create exceptional dining experiences led by David and Brenda, whose background includes establishing award-winning restaurants. Our passion for fine food and dedication to local sourcing ensure every dish is of the highest quality while supporting Scottish producers.

Enjoy the best of Scotland — Argyll seafood, Highland game, Loch Creran oysters, Taynuilt bacon, Isle of Mull scallops, and Fort William venison. Our menus cater to every taste, brought directly to your home, Airbnb, or chosen venue.



Our Services

Private Chef for intimate dinners and events (minimum 4 guests)

Private Dining

Airbnb Catering

Celebrations & Special Occasions

Self-Catering Events

Dinner Parties

Weddings



A unique outdoor cooking experience, catering for
weddings, special occasions, and large events.

Check out our menu and enquire within if you would like a tailored menu.

trailblazer

Specially designed to be the ultimate street food trailer, Argyll Chefs Table proudly introduces Argyll Ember Table. It showcases a unique way to Grill, smoke, & roast with an open view of the chef cooking on coals for added Allure to your venue & special event.

Operating & Covering Scotland we have the finest produce to choose, if you have anything in mind, please let us know.

Our Hire Fee for Argyll Ember Table will be applied for additional to price per person.

Booking will be confirmed when deposit is completed.

We have our own supply of plates, cutlery, and crockery so no need to hire from anywhere else as all is included in the cost.



Sample Menu

COOKED ON COALS

1. Cesar Salad with Parmigiano, Pangratatto
2. Smashed Cucumber Salad with Sumac Onions & Radishes, Tabbouleh
3. Root Slaw, Mint, Coriander, Dijon & Honey Dressing
4. Potato Salad, Spring Onions, Arran Mustard, Cress

Canapes

COOKED ON COALS

Loch Melfort Smoked Trout & Pickled Cucumber
Sticky Szechuan Chilli Chicken Skewer
Pulled Brisket Burger Slider & Pickled Slaw
Smoked Aubergine with Mint Labneh
Grilled Oyster Mushroom & Truffle Manchego
Coal Charred Goats Cheese & Tomato Relish
Chard Padron Pepper, Pimentón, Sea Salt
Smoked Loch Creran Oysters Rockefeller

Meat

COOKED ON COALS

Spiced Creole Spatchcock BBQ Chicken
Smoked & Chard Chicken Wings, Honey & Fermented Chilli
Argyll Venison Steak, Garden Chimichurri
Smoked & Grilled Picanha, Habanero Tomatillo Salsa
Smoked Fennel & Chilli Sausage
Slow BBQ Porchetta
Grilled Lamb Rump, Salsa Verde

Fish & Seafood

COOKED ON COALS

Hot Smoked Salmon Board, Caper & Lemon Dressing
Skewered King Prawn, Hot Chorizo, Oregano & Lemon
Seabass Fillets, Chard Fennel, Sauce Vierge
Hot Smoked Loch Melfort Seatrout
Grilled King Scallop in The Shell, Garlic Butter
Whole Mackerel, Spiced Chaat Masala
Arisaig Mussels Steamed with Garlic & Cream

Vegetable

COOKED ON COALS

Spiced BBQ Cauliflower, Yoghurt & Mint Chutney
Hasselback Butternut Squash & Salsa Verde
BBQ Corn with Salted Coconut, Lime & Chilli Dressing
Chard Portobello Mushrooms, Oyster Sauce Glaze, Sesame
Sweet Potato Taco, Feta, Pickles, Chipotle Salsa
Chard Vegetable Skewers, Green Nahm Jim
Hispi Cabbage, Dukkah, Pistachio
Smashed Potato's, Confit Garlic, Garden Herbs

Dessert

BBQ Banana with Whisky, Rosemary, Whipped Cream, Almonds, Dark Chocolate Sauce
Vanilla Cheesecake with Seasonal Fruits
Glazed & Pineapple, Rum & Raisin, Lime, Whipped Mascarpone Cream
Dark Chocolate Brownie
Caramel Sauce, Whisky Cream



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