







Private Chef Covering All Over Scotland Argyll & Bute, Scottish Higlands, 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

Private Dining

events (minimum 4 guests)

Airbnb Catering

Celebrations & Special Occasions

Self-Catering Events

Dinner Parties

Weddings









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

A unique outdoor cooking experience, catering for

weddings, special occasions, and large events.

trailblazer

Specially designed to be the ultimate street food trailor, 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

anywhere else as all is included in the cost.

completed. We have our own supply of plates, cutlery, and crockery so no need to hire from





4. Potato Salad, Spring Onions, Arran Mustard, Cress Canapes

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

Loch Melfort Smoked Trout & Pickled Cucumber Sticky Szechuan Chilli Chicken Skewer

COOKED ON COALS

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

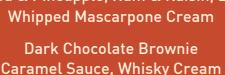
Spiced BBQ Cauliflower, Yoghurt & Mint Chutney Hasselback Butternut Squash & Salsa Verde BBQ Corn with Salted Coconut, Lime & Chilli Dressing Chard Portobello Mushrooms, Oyster Sauce Glaze, Sesame

Arisaig Mussels Steamed with Garlic & Cream

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







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