



INTRODUCTION

I offer a personal range of exquisite home and corporate dining services. Whenever you want to entertain family and guests or impress clients with fine wines and elegant haute cuisine dining, allow the prestige, quality and ambience of high-class cuisine and service come to you.

How does it work? It starts with a personal consultation to tailor your dining experience to perfection through a clear understanding of the occasion, your requirements and preferences. From sourcing the finest ingredients to designing an exclusive menu, from supplying flowers, glassware and waiter staff to the cleaning, every detail is meticulously taken care of! All you need to do is sit back, relax and enjoy.

About Lou Sibcy: Lou is a highly experienced, creative and discrete cook who has been providing personal catering services for over 30 years. During her successful career, she has catered for various occasions including wedding receptions, hunt balls, private parties and functions, corporate lunches and functions, sporting and ski lodge catering and outside functions.

Lou is also well travelled, providing haute cuisine to a silver service standard in places such as Maine in the USA, various European countries such as Switzerland, Scotland and of course England, particularly in the Midlands and London.

Having previously run a sporting lodge in Scotland, Lou is also something of a specialist when it comes to catering for sporting events. So, whatever your function, from a small private family occasion to a large wedding reception, Lou has the experience, character, personality and professionalism to provide an exquisite dining experience to be remembered.

"Lou Sibcy brought her exceptional culinary skills and bubbling personality to bear on my daughter's Christening party for around 100 people, providing the christening cake, a range of delicious canapes, amazing main courses for all tastes along with an extensive range of salads and some of the most delicious deserts one will ever find on one buffet table!"

Tiffany, Christening Party

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CATERING SERVICES

From hosting a dinner party for friends and family in the comfort of your own home to a corporate executive lunch or perhaps an informal dinner in your private holiday villa. Whatever the occasion I can provide you with all your catering needs leaving you to relax and enjoy the experience.

I work closely with all my clients through a personal consultation to ensure that the dining experience is tailored to meet your personal needs, taste and preferences.

I have a wealth of experience in providing exquisite cuisine for different types of functions and occasions, large and small, in many countries throughout the world, particularly throughout Europe, Britain and the USA.

Some of the occasions where my services are hired include:

Dinner Parties

There is no better way to unwind than to have a dinner party with friends and family. Why not have your own personal chef to prepare and cook for you and your guests. All food is freshly bought, high quality and will be prepared and cooked in your own kitchen. I can even take care of the cleaning up afterwards!

Corporate Events

Want to impress your clients, partners and colleagues with exceptional cuisine that projects the professional face of your business? Whether you are having a boardroom breakfast meeting or an office Christmas party I can create a menu that your guests will remember.

Private Functions

Are you having a party to celebrate a birthday or maybe a christening or wedding anniversary. Whatever the occasion I can provide a range of delicious canapés, main courses and salads and delicate desserts and cakes.

Wedding Catering

Your wedding day will be a day to remember, so why not have a custom made menu that you and your family and guests will remember too. Together we can design a menu to suit your special day, ranging

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from a finger buffet to a banquet. I can attend to all your personal catering needs with silver service quality.

Other Dining Services

For larger functions, I provide a complete end-to-end dining service to help the occasion run smoothly. I can hire waiters, support chefs and cleaners and also all the other functions with essential dining equipment from cutlery, glassware to table linen and flowers.

"I am now lucky enough to be able to count a very good chef as a friend of mine and furthermore this expertise is available to all, one disadvantage however is that all my friends will now know where those fantastic puddings that I have dished up over the years actually came from and the cakes, marmalade, pickles, chutney and just about everything else oh and that recipe for saffron mash, the beef olives, that cod, oh and the soups, those scallops the list of great memories goes on and on.

I can thoroughly recommend Lou's services to everybody and am equally pleased so to do."

Jonathan Lager, Cambridge , UK

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SAMPLE MENUS

I have developed a wide and varied range of menus to offer a flexible, personalised dining service that caters for any occasion, palate, preference or range of diverse eating habits. I use the finest, freshest ingredients and where possible source the best quality food from local producers.

During our initial consultation, we will discuss your catering requirements and menus in detail so that you have direct input into the overall dining experience ensuring that all of your guests preferences will be catered for.

Sample Menus The following will give you an idea of some of the most popular menus.



Warm Green Bean Salad with Shavings of Parmesan Vinaigrette Dressing

Beef Olives with Rice or New Potatoes
Carrots with a Glaze
Pak Choi

Poached Pears in Red Wine
Shortbread Biscuits



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Carrot & Artichoke Soup with Croutons Creme Fraiche to Decorate

Scallops Seared with Mixed Rice Beans with Butter Sauce

Warm Chocolate Cake with Caramel Sauce and Creme Fraiche

...



Twice Baked Cheese Souffle served on a Bed of Lettuce

Saffron Risotto with Medallions of Veal

- or -

Loin of Venison with Chocolate Sauce

Pear and Almond Tart

...



Halibut Mornay Scallop Shells

Fillet of Lamb with Rosemary
Puy Lentils, Roast Vegetables, Red Wine Rus

Apple Pie

...

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Smoked Salmon and Fresh Salmon Soup

Marinated Duck Breast
Ginger Potatoes
Spinach

Lemon and Raspberry Mousse
Anzac Biscuits
Couli



Parmesan Biscuits with Baby Leek and Home Dried Tomatoes

Fillet of Cod with Spring Onion Mash and Avruga Butter Sauce

Chocolate Truffle Torte



"It was with some trepidation that one year in Switzerland I happened, as you do, to find myself in a kitchen with Lou who just seemed to conjure the most amazing dishes from simple ingredients with the greatest of ease and very little fuss."

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TESTIMONIALS

I am extremely proud of the testimonials that my clients give me. In fact many of my clients become regular customer and long-term friends.

"I have known Lou for nearly 25 years, a time before her catering expertise became well known, but even back then her ability to organise and throw a great party was becoming legendary.

Indeed it was at a Burns Night party organised by Lou in Lincolnshire that I met my now wife, to whom I proposed at Hobsburn House in the borders of Scotland which Lou ran as a home from home for those who enjoyed country pursuits, and where we were all, needless to say, very well fed and "watered" as indeed were the horses.

It was at Hobsburn where many of us regular visitors slowly witnessed the gradual transformation from gifted amateur to professional cook and where we were all lucky enough to enjoy some of the best dinner parties I have ever had the pleasure to attend.

Lou's progression continued from simple good quality fare to far more complex dishes resulting in her then starting to travel the world catering for family events but in my view it was her time, nearly 10 years, spent covering the season in Gstaad in Switzerland that brought her forward to become the thoroughly organised professional that she is today.

I enjoy my food and a glass or two for that matter and also turn my hand to a bit of basic catering – I have 3 ovens in my kitchen and yes it is my kitchen as the designers who were pitching for the job soon learnt – but it was with some trepidation that one year in Switzerland I happened, as you do, to find myself in a kitchen with Lou who just seemed to conjure the most amazing dishes from simple ingredients with the greatest of ease and very little fuss.

Now that convinced me that the transformation was complete, I am now lucky enough to be able to count a very good chef as a friend of mine and furthermore this expertise is available to all, one disadvantage however is that all my friends will now know where those fantastic puddings that I have dished up over the years actually came from and the cakes, marmalade, pickles, chutney and

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Jonathan Lager, Cambridge, UK

"Lou Sibcy brought her powerful culinary skills and bubbling personality to bear on my daughter's Christening party for around 100 people, providing the christening cake, a range of delicious canapes, amazing main courses for all tastes along with an extensive range of salads and some of the most delicious deserts one will ever find on one buffet table!

She and her small, highly capable team coped perfectly with a diverse group of guests of all ages and the result was an unforgettable success. Using only the highest quality produce and with a knack for understanding the mood of the event, she was able to offer a menu that suited young and old, vegetarian and non-vegetarian, sweet tooth and savoury, for excellent value. Whether it was a dinner party or a wedding ball, Lou Sibcy's Perfect Gourmet would be at the top of my list for any function I needed to cater in the future. What a great lady! Thanks Lou."

Tiffany, Christening Party

"Whether it was early morning bacon sandwiches or a formal dinner for her international guests, Louise Sibcy's cooking at Hobsburn reflected the warmth of her hospitality, and her dedication to food simply tasting good.

How did she do it? *I don't know but these are a few memories of Sibcy's Secrets:
Hobsburn, Christmas lunch: eggs en cocotte to start, and two of the guests arrived an hour late. The eggs were perfect.
Hobsburn, Jed Hunt Summer Ball: scrambled eggs with smoked salmon in the early hours for 200 merry guests. Perfect again.*

Miracles at Roberton - Mushroom pasta. Ingredients: a kitchen table covered with field mushrooms, hungry mushroom gatherers aged 8 and 10 and some pasta. Result: The best mushroom sauce we have ever tasted.

Anna-Maria's Raised Fruit Pie - Ingredients: Victoria plums from our tree, flour, sugar, butter. This one beggared belief. We watched, helped, even took notes, but what came out of the oven was pure magic."

Julie Hornsby, guest and friend

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YOUR QUESTIONS

I understand that your function or occasion is very special to you, and there are many questions that you may have. The most common questions are answered below, but if you still have questions, please do not hesitate to contact me without any obligation.

Can I have a say in the menu?

Of course. When you contact me, we start with a personal consultation to tailor your occasion to meet your exact requirements and preferences, which also includes the choice of menu.

Do you cater for guests with special dietary needs?

Yes. We will establish very early any special dietary needs to include vegetarian alternatives, or whether we need to consider guests with medical conditions or allergies.

Can I afford a personal chef? It sounds expensive.

I have catered for hundreds of occasions and functions and believe that I offer exceptional value for money, without compromising quality whatsoever. I will discuss costs with you at the outset and offer a catering service to fit your budget.

What about cleaning and hiring staff?

I can offer a full service for larger functions and take care of hiring waiters, support chefs, cleaners, equipment, dining services etc. Please contact me for more information.

What if I don't have many fancy cooking gadgets in my kitchen?

Don't worry! We'll discuss what you do have and if something vital is missing, I will bring it along on the day.

Who will serve the food and do the washing up?

I will serve your food and explain how the dishes are made, if you wish. I will also take care of washing the dishes and pans. If you would like a waiter service, for example for larger functions, please let me know and I can arrange this.

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Do you provide crockery, cutlery, glasses and linen?

Most people prefer to use their own, but I can provide all of the above on request. There may be an extra charge for this service (dependent on the quantities) which will be discussed during the booking.

"It is my pleasure to write some wonderful words about Lou Sibcy.

Lou is a wonderful cook, organizer and friend. Lou is also fun, creative straight forward and true to whatever she does.

My husband and I met Lou in Switzerland in 1998 while she was working as a cook in Rougemont. Since then our relationship has grown and grown. We look forward to seeing Lou every year and will continue our tradition wherever we are.

Lou is the person I would ask to plan our fishing or hunting trip in Scotland. She is experienced, knowledgeable and creative and did I say, 'we love Lou'."

Victoria Chave Clement, Client and Friend

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WHAT NEXT?

For further information or to discuss your catering requirements, please call me on **01933 460 198** or email me at info@personalgourmet.co.uk.

I look forward to hearing from you.

Louise Sibcy

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