
CHEF RYAN PADDA

Sample Menus

Ingredient-led private dining with restaurant technique, global influence and deep flavour.

MICHELIN-TRAINED

Restaurant discipline without the formality.

GLOBAL INFLUENCE

Spanish, Greek, Indian and Thai ideas.

INGREDIENT-LED

Fish, vegetables, stocks, broths and live fire.

BESPOKE MENUS

Built around the occasion, season and guests.

A FIRST TASTE

Starters

A selection of refined opening dishes, from clean raw fish and bright broths to rich, comforting plates.

Beef Carpaccio

Ponzu dressing, confit leek mayonnaise, crispy leeks and chilli crunch.

Sea Bass Crudo

Tiger's milk, pickled shallot, pickled ginger, chilli and coriander cress.

Tom Yum Broth

Cherry tomato, shiitake mushroom, king prawn and pork dumpling.

Chicken and Mushroom Dumplings

Dashi broth, enoki mushroom and spring onion.

Roasted Baby Aubergine

Miso glaze, feta, roasted cashews, spring onion and balsamic reduction.

Twice-Baked Triple Cheese Soufflé

Gruyère, Cheddar and Comté, with apple, walnut and rocket.

Salt-Baked Beetroot

Whipped goat's cheese, hazelnuts and balsamic reduction.

Crispy Potato Doughnut

Gruyère, Comté and Cheddar, with truffle and chives.

Main Courses

Restaurant-standard main courses built around strong produce, careful technique, proper sauces and generous flavour.

Lamb Merguez, Skewer and Chop

Lamb jus with shallot, pomegranate and herb salad.

Confit Chicken Thigh

Thyme and garlic, charred sweetcorn panels, baby gem cooked in chicken stock, smoked sweetcorn purée and chicken and sweetcorn-cob jus.

Butcher's Cut Beef

Beef jus, chanterelle mushrooms, baby onions and salsa verde.

Catch of the Day

Chilli butter, baby courgette, carrots and mushrooms, with a fish-stock and lemon reduction.

Soy and Oyster-Glazed Aubergine

Crisp-fried aubergine, balsamic glaze, feta, cashews and spring onions.

CONTINUED

Main Courses

Further examples from Ryan's repertoire. Final dishes are tailored to the occasion and the best available ingredients.

Fillet of Beef

Beef jus, fondant potato and asparagus.

Slow-Cooked Pork Belly

Celeriac purée, apple gel, fondant potato, asparagus, crisp crackling and pork and red wine jus.

Harissa-Marinated Cauliflower Steak

Creamy hummus, green zhoug, crispy shallots and sesame seeds.

Fillet of Red Snapper

Baby courgettes, baby carrots, mushrooms, Padrón peppers and lemon butter sauce.

TO FINISH

Desserts

Familiar desserts delivered with balance, precision and a restaurant finish.

Sticky Toffee Pudding

Clotted cream ice cream.

Citrus Cheesecake

Summer berries.

Chocolate Cremoso

Olive oil and flaky sea salt.

Apple Tarte Tatin

Chantilly cream.

Lemon Posset

Ginger biscuit and dehydrated raspberries.

Strawberry Pavlova

Chantilly cream.

Every menu is personal.

These dishes are examples rather than a fixed list. Menus are created around the event, the season, the number of guests and any dietary requirements. Ingredients may change according to market availability. Please discuss allergies when enquiring.

Private dining enquiries: @pads.kitchen on Instagram