

## Private Dining

Private dining is about enjoying great food without the pressure of hosting. I cook everything fresh in your home, taking care of the preparation, cooking, and service so you can relax and spend time with your guests. Menus are seasonal, flexible, and designed to suit the occasion — from intimate dinners to family celebrations.”

## Drop off Catering

“Drop-off catering is ideal for relaxed gatherings where you want great food without the pressure of hosting. Dishes are prepared in advance, delivered ready to heat and serve, and designed to travel and reheat beautifully — so you can focus on your guests, not the cooking.”

## Meal Prep

“Chef-prepared meal prep designed for healthy, active lifestyles. Each meal is cooked from scratch using quality ingredients, balanced for everyday nutrition, and portioned for convenience — real food to fuel your week.”



## About Me!

I have nearly 20 years' experience working in professional kitchens, including some of Herefordshire's most respected restaurants, such as Jules and L' École des Amis.

These kitchens shaped my approach to cooking — flavour-led, seasonal, and rooted in classical technique.

In 2012, I was honoured to be named Herefordshire's Young Chef of the Year, an award recognising dedication, skill, and consistency in the kitchen.

## Contact Me

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Find me on Facebook & Instagram



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TOM EVANS

PRIVATE CHEF

# MY PHILOSOPHY

“I believe great food starts with great ingredients. I work closely with seasonal British produce, choosing ingredients at their best and treating them with care. My cooking is refined but unfussy — focused on flavour, balance, and letting each ingredient speak for itself. Whether it’s a simple Sunday roast or a more elegant private dinner, every dish is prepared with the same attention to detail, timing, and respect for the ingredients.”



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