



PRIVATE DINING WITH

VICTOR俞YU





VICTORYU



# LUXURY PRIVATE DINING VICTOR YU

Indulge yourself in the most luxurious and intimate private Dining experience!

*Just imagine being in the comfort of your own home & hosting the perfect dinner party, with out the worry of having to cook, clean, or even serve a single thing.*

*Imagine having one of the countries most highly commended and respected chefs in your kitchen, about to prepare and serve a gastronomical delight for you and your guests. Maybe even two highly commended chefs!*

*A meal that has been specifically designed for you, with only the finest ingredients in mind, and executed with the perfect service to match. Allowing you to relax and mingle.*

*This can all start with arrival drinks prepared by a professional mixologist who has worked in some of the finest bars, at your disposal. There to create cocktails, pour wine or champers with waiting staff to keep you and your guests topped up.*



ANNE

IU  
HOTEL

ANN

# LUXURY PRIVATE DINING VICTOR YU

- BESPOKE MENU FOR YU & YOUR GUESTS
- COMFORT OF YOUR OWN HOME
- TABLE SERVICE
- PROFESSIONAL COCKTAIL BARTENDER
- CREATE & DESIGN BESPOKE BAR MENU
- TABLE DECORATION & SETTING
- PRICES START FROM £250pp ( minimum 10 guests )





# VICTOR YU

*Victor's career started as a KP for his father Charlie Yu in 1989, before moving to front of house then starting in the kitchen as a chef at the age of 22. Combined with the skills learnt from his father, collaborations with other well renowned chefs, and travels across Asia, Victor honed and refined his style, becoming head chef at 28.*

*After opening Yu & You in Horwich in 1989, the Yu's opened the doors to the award-winning Copster Green in 2004. Winning "Best Chinese Restaurant" in the UK by Gordon Ramsey, the restaurant quickly earned a sterling reputation which has only grown in momentum over this past decade.*

*Since 2015, Victor's evolution of cooking has seen him create beautiful dishes such as his much loved De Constructed Crispy Duck & Pancakes and Blackened Cod with Miso and Champagne. His creativity has led to a number of collaborations with Chefs Nigel Harworth, Steven Smith, Tom Parker, Ching He Huang, Michael O'Hare, to name a few.*



DISTILLER'S SELECT  
**WOODFORD RESERVE**  
KENTUCKY STRAIGHT BOURBON WHISKEY

aromatic bitters  
THE HOUSE OF ANGOSTURA  
**ANGOSTURA**  
aromatic bitters  
44.7% alc./vol.  
44.7% alc.  
200 ml  
PRODUCT OF TRINIDAD & TOBAGO

70cl  
1151 2722  
48.2% Vol.



1994

**PETRVS**

POMEROL

*Grand Vin*



M<sup>me</sup> L P LACOSTE - LOUBAT  
PROPRIETAIRE A POMEROL (GIRONDE) FRANCE

MIS EN BOUTEILLES AU CHATEAU

CONTRÔLÉE



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FOR ENQUIRIES  
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