



CATERING AT THE CHUCS COLLECTION

AUTUMN-WINTER 2019 / 2020

OUR VENUES

CHUCS MAYFAIR
30B DOVER STREET
MAYFAIR, LONDON, W1S 4NB

CHUCS WESTBOURNE GROVE
226 WESTBOURNE GROVE
NOTTING HILL, LONDON, W11 2RH

CHUCS CAFE SERPENTINE
THE SERPENTINE GALLERY
WEST CARRIAGE DRIVE, LONDON, W2 2AR

CHUCS CAFE KENSINGTON
97 OLD BROMPTON ROAD
SOUTH KENSINGTON, SW7 3LD

Coming Soon: **CHUCS BELGRAVIA**
25 ECCLESTONE STREET
BELGRAVIA, SW1W 9NP

Coming Soon: **CHUCS CAFE CHELSEA**
65 LOWER SLOANE STREET
CHELSEA, SW1W 8DH



BREAKFAST & REFRESHMENT BREAKS

Breakfast Bites

- MINI BREAKFAST PASTRIES
- VANILLA YOGHURT, BERRIES
- FRUIT SALAD
- SOUR CHERRY GRANOLA, YOGHURT, STRAWBERRIES
- CHIA SEED POT, LONDON HONEY, PASSION FRUIT
- BREAKFAST FRITTATA, COURGETTE, SPINACH, MINT
- TAMWORTH BACON ROLLS
- CROQUE MONSIEUR
- CHALK FARM SALMON BAGELS, CREAM CHEESE, WATERCRESS
- SMASHED AVOCADO ON SOURDOUGH, TOASTED SEEDS

5 PIECES: 19 | 7 PIECES: 24

Refreshment Breaks

- TEAS & COFFEES 3
- TEAS, COFFEES, PISTACHIO BISCOTTI 4.25
- TEAS, COFFEES, PISTACHIO BISCOTTI, SELECTION OF FRESH CAKES 5.5

WORKING LUNCH

PER HEAD: 25

Working Lunch

Artisinal Sandwiches

(SUBJECT TO SEASONAL CHANGES)

CHALK FARM SMOKED SALMON, CREAM CHEESE, WHOLEMEAL BAGEL
 RARE ROAST BEEF, HORSERADISH
 CHUCS CLUB SANDWICH, FREE-RANGE CHICKEN, BACON
 CLARENCE COURT EGG MAYONNAISE
 CIABATTA, PROSCIUTTO DI SAN DANIELE, WILD ROCKET, PARMESAN
 CHOLLA SESAME ROLL, HERITAGE CARROT, TAHINI & LEMON YOGHURT

Additions ~ 5

PADDOCK FARM PORK SAUSAGE ROLLS
 WARM CHEDDAR & ONION TARTS
 PIZZETTAS, ANCHOVY, OLIVE
 CHICKEN LIVER PARFAIT, APPLE CHILLI JELLY

Salads ~ 5

RAW MEDITERRANEAN SALAD, BROCCOLI, CAULIFLOWER, PUMPKIN
 SEED, PRESERVED LEMON
 PANZANELLA
 ROCKET, PARMESAN, AGED BALSAMIC VINEGAR
 GREEK SALAD, HERITAGE TOMATOES, OLIVES, OREGANO

Choice of 2 Sweets

CHUCS TIRAMISU
 AMALFI LEMON TART
 PAVLOVA WITH RASPBERRIES
 BLACKBERRY & VERBENA CHEESECAKE



AFTERNOON TEA

PER HEAD: 30

Afternoon Tea

Sandwiches

CHALK FARM SMOKED SALMON &
 CREAM CHEESE
 CORONATION CHICKEN
 BURFORD BROWN EGG & CRESS
 CUCUMBER & SALTED BUTTER
 TAMWORTH HAM

Pastries

COCONUT & LIME MADELINES
 STRAWBERRY PAVLOVA
 AMALFI LEMON MERINGUE
 AMEDEI CHOCOLATE BROWNIE

SCONES, CLOTTED CREAM, HOUSE
 PRESERVES

CANAPÉS

Fish

SMOKED MACKEREL PÂTÉ, CUCUMBER, HORSERADISH, APPLE

CHALK FARM SMOKED SALMON, CHIVE, CREAM CHEESE, PICKLED SHALLOT

SALT COD CROQUETTA, AIOLI, SMOKED PAPRIKA

GRILLED OCTOPUS, BAKED POTATO, LONDON HONEY

CORNISH CRAB TART, FENNEL, BROWN CRAB MAYONNAISE

Vegetarian

GOUGÈRE - SAVOURY PASTRY WITH CHEESE

BREME ONION TART, CHEDDAR CHEESE, BLACK TRUFFLE

TRUFFLE ARANCINI

CHICKPEA PANELLE, SMOKED SEA SALT

FRIED CAULIFLOWER, RAS AL HANOUT, PUMPKIN PURÉE

Meat

CHICKEN LIVER PARFAIT, CRISPY SKIN, MOSTARDA DI CREMONA

SHORT RIB CROQUETTE, SOUR CHERRY KETCHUP

PIZZETTA, LARDO, ROSEMARY, WALNUT

BUTTERMILK CHICKEN, PICKLED CHILLI, BLUE CHEESE

CRISPY PIG'S CHEEK, APPLE CHILLI JELLY

Vegan

FRIED ARTICHOKE, TRUFFLE VEGAN MAYONNAISE

BARBEQUED CELERIAC, SPICED MUSHROOM KETCHUP, SOURDOUGH

HERITAGE BEETROOT TARTARE, CAPERS, VEGAN YOGHURT, HORSERADISH

FENNEL SEED SHORTBREAD, PICKLED SALSIFY

FRIED CAULIFLOWER, RAS AL HANOUT, PUMPKIN PURÉE

Sweet

CALAMANSI TRUFFLE

CHOCOLATE & SALTED CARAMEL TART, CRÈME FRAÎCHE

PISTACHIO TORRIONE

LEMON & HONEY MADELINES

TURKISH DELIGHT

4 PIECES PP: 15

5 PIECES PP: 19

6 PIECES PP : 23

SWEET CANAPÉS: 4



Oysters & Caviar

JERSEY ROCK OYSTER, SHALLOT VINEGAR 3

OYSTER ROCKERFELLER 4

CHUCS OYSTER, MELON GRANITA, MINT OIL 3.5

OSCIETRA CAVIAR, SOUR CREAM, BLINIS 8

OSCIETRA CAVIAR, SEAWEED BAKED POTATO 8

DORSET CRAB TART, OSCIETRA CAVIAR 9

Minimum numbers apply

SMALL PLATES

Fish

TUNA CEVICHE, LIME, MANGO, CORIANDER, GINGER
 ORGANIC SALMON TARTARE, PICKLED CUCUMBER
 ROAST HAKE, GARLIC, WHITE POLENTA, SMOKED RAPESEED OIL
 SEABASS, POTATO & PORCINI AL FORNO
 CALAMARI FRITTI, LEMON AIOLI

Meat

CHUCS BURGER, AGED CHEDDAR, HOUSE RELISH
 GNOCCHI, OXTAIL VACCINARA, PARMESAN
 FENNEL SAUSAGE, OLIVE OIL MASH, SALSA ROSSA
 FRIED CHICKEN, SHOESTRING FRIES, GREEN GARLIC MAYONNAISE
 SPICED COTSWOLD LAMB, CRACKED WHEAT SALAD, MINT YOGHURT

Vegetarian

TONNARELLI CACIO E PEPE
 POLENTA, MUSHROOM RAGU, GREMOLATA
 GRILLED HALOUMI, POMEGRANATE, FREEKEH
 RISOTTO, ZEBRETTA PUMPKIN, AMARETTI, FRIED SAGE
 HARRY'S BAR FRIED CHEESE SANDWICH, FONTINA

Vegan

RAW MEDITERRANEAN SALAD, BROCCOLI & CAULIFLOWER, PUMPKIN SEED, PRESERVED LEMON
 HERITAGE CARROTS, BADGER PEA HUMMUS, HARISSA, PUMPKIN SEED
 'FARINATA', CHICKPEA PANCAKE, ROASTED PUMPKIN & CHESTNUT, CRISPY SAGE, CHUCS OLIVE OIL
 BEETROOT FATTOUSH, SUMAC, RADISHES, VEGAN YOGHURT
 WILD MUSHROOMS, BORLOTTI, TREVISO, MOSCATEL VINEGAR

Sweet

RASPBERRY ETON MESS
 SPICED PEAR & QUINCE CRUMBLE, CUSTARD
 VANILLA PANNACOTTA, CHERRY COMPOTE, BISCOTTI
 MUSCAT GRAPE & ALMOND TART
 LEMON POSSET, BLACKBERRIES, LEMON VERBENA

3 PIECES PP: 18
 4 PIECES PP: 22
 5 PIECES PP: 27
 SWEET SMALL PLATES: 6

RECEPTION & NIBBLES

Reception Snacks

24 MONTH AGED PARMESAN 8

GRISSINI 4

ROASTED NUTS, ROSEMARY, CHILLI 4

NOCELLARA OLIVES 4

ARTISINAL SALUMI 6

Minimum numbers apply



DINNER

PER HEAD: 55

Option 1

To Start

GOAT'S CURD, HERITAGE CARROTS, HAZELNUTS, THYME HONEY

CONFIT DUCK LEG & CURED YOLK SALAD, RAW SPROUTS, SOURDOUGH, GUANCIALE

TUNA CEVICHE, LIME, CORIANDER, GINGER

CHICKEN LIVER PARFAIT, CRISPY SKIN, PICKLED CHERRIES, PECAN GRANOLA

& Then

TAMWORTH PORK CHOP, ROAST CAULIFLOWER PURÉE, CHESTNUTS, SAGE

TRUFFLED CREEDY CARVER CHICKEN, CREAMED LEEKS, COCO DE PAIMPOL BEANS

CORNISH MONKFISH, BROWN SHRIMP, SEAWEED BUTTER

VALPOLICELLA & RADICCHIO RISOTTO, GORGONZOLA, AGED BALSAMIC

SERVED WITH ROAST PUMPKIN, CHILLI & SAGE | MASH POTATO & GARLIC CONFIT

To Finish

CHOCOLATE & HAZELNUT PAVLOVA, PRALINE, CRÈME FRAÎCHE ICE CREAM

AMALFI LEMON TART, MERINGUE, RASPBERRIES

VANILLA CRÈME BRÛLÉE, CARAMEL POACHED PEAR, LEMON THYME



DINNER

PER HEAD: 65

Option 2

To Start

HAM HOCK TERRINE, GOLDEN RAISIN CHUTNEY, BRIOCHE

WHIPPED CHALK FARM COD'S ROE, RADISHES, RYE

CARPACCIO OF BEEF, FRIED CAPERS, CHUCS SAUCE

JERUSALEM ARTICHOKE & SALSIFY SALAD, TRUFFLE DRESSING, BERKSWELL

& Then

'BRASATA AL BAROLA', SHORTRIB BRAISED IN RED WINE, POLENTA, PARMESAN

HALIBUT, PUMPKIN & GARLIC, WARM DATTERINI TOMATO VINAIGRETTE

COTSWOLD LAMB SADDLE, BRASSICAS AL FORNO, SALTED ANCHOVY & ROSEMARY

BUTTER ROAST CELERIAC, PICKLED MUSHROOMS & PARSLEY SALAD, WALNUT DRESSING

SERVED WITH ROAST PUMPKIN, CHILLI & SAGE | MASH POTATO & GARLIC CONFIT

To Finish

BLACKBERRY & LEMON VERBENA CHEESECAKE

MARMALADE SYRUP PUDDING, ECCLES CAKE ICE CREAM

CHOCOLATE BROWNIE, PECAN & HONEYCOMB CRUMBLE, BOURBON ICE CREAM



DINNER

PER HEAD: 75

Option 3

BREAD, OLIVES, HOUSE PICKLES, ARTISINAL SALUMI

To Start

VODKA CURED ORGANIC SALMON, PICKLED CUCUMBER, SHALLOT, OSCIETRA CAVIAR

BURRATA, CAVOLO NERO, CHANTERELLES, POTATOES, GARLIC CONFIT

PROSCIUTTO DI SAN DANIELE, IRON BARK PUMPKIN, CHESTNUT, CHARD

PARMESAN & TRUFFLE TART

& Then

VENISON, GRILLED OYSTER MUSHROOMS, RAW GARLIC PURÉE, ELDERBERRY SAUCE

TURBOT, SAMPHIRE, BLOOD ORGANGE & BROWN BUTTER HOLLANDAISE

TRUFFLED SPINACH & RICOTTA ROTOLO, CRISPY SAGE, CHUCS OLIVE OIL

COTSWOLD LAMB RACK, PISTACHIO CRUST, POTATO & ROSEMARY ALFORNO

To Finish

CHUCS TIRAMISU

VANILLA SEMIFREDDO, CANDIED CITRUS, PISTACHIO NOUGAT

CHOCOLATE BROWNIE, PECAN & HONEYCOMB CRUMBLE, BOURBON ICE CREAM

PAXTON & WHITFIELD CHEESE, CHUTNEY, SOUR CHERRY SOURDOUGH



CHRISTMAS SEATED PACKAGE

SEATED PACKAGES ARE AVAILABLE FOR £100 PER PERSON, AND INCLUDE A BUBBLY RECEPTION ON ARRIVAL, 3 COURSE MEAL, HALF A BOTTLE OF WINE OR TWO BOTTLES OF BEER, TEAS & COFFEES, CHRISTMAS DECORATIONS & THEMING, SECURITY & CENTRE PIECES.

Sample Menu:

To Start

ROSE VEAL TONNATO, FRIED CAPERS

CURED CORNISH MACKREL PÂTÉ, CUCUMBER, HORSERADISH, APPLE GOAT'S CURD, HERITAGE BEETROOT, TREVISO, LONDON HONEY, WALNUTS PROSCIUTTO DI SAN DANIELE, IRON BARK PUMPKIN, CHESTNUT, CHARD BURRATA, CAVOLO NERO, WINTER CHANTERELLE, RED CHILLI

& Then

UMBRIAN LENTIL POLPETONE, ROAST CARROT & SALSIFY, ROSEMARY ORGANIC SALMON, ROASTED CAULIFLOWER PURÉE, APPLE, ALMOND VALPOLICELLA & RADICCHIO RISOTTO, GORGONZOLA, AGED BALSAMIC TAMWORTH PORCHETTA, ROASTED BREAD PUDDING, APPLE & SAGE DEDHAM VALE ONGLET, POTATO & SPROUT GRATIN, WINTER TRUFFLE

To Finish

HIGH WIELD RICOTTA CHEESECAKE, HAZELNUTS, PEAR, HONEY 'MIGLIACCIO' CLEMENTIE & POLENTA CAKE, PISTACHIO ICE CREAM AMADEI CHOCOLATE TART VANILLA PANNACOTTA, RHUBARB, PINK PEPPERCORN CRUMBLE PROSECCO POACHED PEAR, ZABAGLIONE

ADD A SLICE OF PANETTONE TO BE ENJOYED WITH TEAS & COFFEES

CHRISTMAS STANDING PACKAGE

STANDING PACKAGES ARE AVAILABLE FOR £95 PER PERSON, AND INCLUDE A BUBBLY RECEPTION ON ARRIVAL, A SELECTION OF FOUR CANAPÉS & THREE SMALL PLATES, HALF A BOTTLE OF WINE OR TWO BOTTLES OF BEER, SECURITY, CHRISTMAS DECORATIONS & THEMING.

Canapés:

CHICKEN LIVER PARFAIT, CRISPY SKIN, PICKLED CHERRY

TRUFFLE ARRANCINI

CHICKPEA PANELLE, SMOKED SEA SALT

CHALK FARM SMOKED SALMON, CHIVE, CHEESE CREAM, PICKLED SHALLOT

SHORTRIB CROQUETTE, SOUR CHERRY KETCHUP

TUNA CEVICHE, LIME, GINGER, CORIANDER

GOUGÈRE

Small Plates:

CHUCS SLIDER, CHEESE, BACON

GNOCCHI, ZEBRETTA PUMPKIN, CHESTNUTS, SAGE

CORNISH COD, POTATO & GARLIC PURÉE, SALSA VERDE, SMOKED RAPESEED OIL

FENNEL SAUSAGE, OLIVE OIL MASH, SALSA ROSSA

HAKE & CLAM CACCIUCCO, FREGOLA, CHUCS OLIVE OIL

WILD MUSHROOMS, BORLOTTI, TREVISO, MOSCATEL VINEGAR



PREFERRED SUPPLIERS

Event Concept

AV & Production

CONTACT: EMILY BUCKLAND
+44 (0) 207 740 3988
EMILY.BUCKLAND@EVENTCONCEPT.CO.UK
WWW.EVENTCONCEPT.CO.UK
@EVENTCONCEPT

Sharky & George

Entertainment

CONTACT: CHARLOTTE MORISETTI
+44 (0) 207 924 4381
CHARLOTTE@SHARKYANDGEORGE.CO.UK
WWW.SHARKYANDGEORGE.COM
@SHARKYANDGEORGEEVENTS

David Evans

Videography

CONTACT: DAVID EVANS
+44 (0) 7765 541391
DAVIDEVANSFILM@GMAIL.COM
WWW.DAVIDEVANSFILM.COM
@DAVIDEVANSFILM

London Event Productions

AV & Production

CONTACT: MARK STORMONT
+44 (0) 208 224 7176
MARK@EVENTPRODUCTIONS.LONDON
WWW.EVENTPRODUCTIONS.LONDON
@LONDONEVENTPRODUCTIONS

Goldmills

Entertainment

CONTACT: LOUISA BROWN
+44 (0) 203 934 6621
LOUISA@GOLDMILLS.CO.UK
WWW.GOLDMILLS.CO.UK
@GOLDMILLSEVENTS

Lavender Green

Floristry

CONTACT: PENNY LINDEQUE
+44 (0) 207 127 5303
PENNY@LAVENDERGREEN.CO.UK
WWW.LAVENDERGREEN.CO.UK
@LAVENDERGREENFLOWERS

Sternberg Clarke

Musicians & Entertainment

CONTACT: ADAM STERNBERG
+44 (0) 208 877 1102
ADAM@STERNBERGCLARKE.CO.UK
WWW.STERNBERG-CLARKE.CO.UK
@STERNBERGCLARKE

Stormont London

Musicians & Entertainment

CONTACT: MARK STORMONT
+44 (0) 207 686 2611
MARK@STORMONT.COM
WWW.STORMONT.COM
@STORMONTLONDON

Veritas

Security

CONTACT: WAYNE EMERY
+44 (0) 7811 122800
WAYNE@VERITASSERVICES.CO.UK
WWW.VERITASSERVICES.CO.UK



FOR FURTHER DETAILS ON CATERING AT
THE CHUCS RESTAURANT & CAFE COLLECTION,
PLEASE CONTACT:

E: EVENTS@CHUCSRESTAURANTS.COM

T: +44 (0) 20 7766 3018

CHUCS MAYFAIR | CHUCS WESTBOURNE GROVE | CHUCS BELGRAVIA
CHUCS CAFE SERPENTINE | CHUCS CAFE KENSINGTON |
CHUCS CAFE CHELSEA

WWW.CHUCSRESTAURANTS.COM | [@CHUCSRESTAURANTS](https://www.instagram.com/CHUCSRESTAURANTS)