

EVENTS

AT

CLUB

CHELSEA

PLATED

CLASSIC STARTERS

Stout and Black Treacle Suffolk Ham Hock Terrine

Scotch egg

Rajasthan Spiced Carrot and Butterbean Soup (V)

Heritage carrot and spinach bhaji scraps, organic almond yoghurt, coriander

Potted Mackerel

Pickled English cucumber, sourdough

Potted Peat Smoked Salmon

Pickled English cucumber, sourdough

Scorched Hay Infused Cauliflower and Grain Mustard

Panna Cotta (V)

Heritage beets, goat's cheese crumble

SW6 Roast Chicken Salad

Roast Celeriac and Chicken Fat Mayonnaise

Endive Salad (V)

Mrs Bell's Yorkshire ewe's milk cheese, burnt pear, pumpkin, squash, candied walnuts

CLASSIC MAINS

Lamb Shoulder

Pea, mint and parmesan arancini, peas, gem heart, girolles, broad bean salsa

Slow Cooked Cumbrian Beef

Horseradish and parsley arancini, peas, gem heart, girolles, beef jus

Katsu Tofu (V)

Nasi goreng, coconut curry sauce, fried crackers, coconut, coriander, chilli salad

Potage of Seasonal Baby Vegetable (V)

Slow poached duck egg, watercress, pea shoots

Scottish Salmon

Mussels, samphire, heritage tomatoes, butter sauce

Corn-fed Chicken Breast

Chicken thigh and saffron potato croquette, peas, broad beans

Cod

Aubergine, sun-dried tomatoes, barrel aged feta cheese, lemon, oregano oil

CLASSIC HOMEMADE DESSERTS

SW6 Strawberry Cheesecake

Compressed English strawberries

Caramelised Pineapple

Coconut crumble, cream

Apple and Cherry Crumble

Burnt baby apple, glazed cherries, scorched hay infused vanilla cream

Our Raspberry Bakewell

Almond cake, passion fruit curd, glazed raspberries, raspberry meringue, raspberry ripple

Saffron and Vanilla Panna Cotta

Blackberries, polenta cake

Two and Three Course Lunches and Dinners

Please choose one starter, one main and one dessert to build one menu for the group

Minimum of ten people for Lunch and Dinner menus



OFFICIAL CATERING PARTNER



EVENTS

AT

CLUB

CHELSEA

PLATED

PREMIUM STARTERS

Oak Barrel Smoked Salmon, English Dairy Cream

Cheese and Dill

Pickled English cucumber

Asparagus (V)

Duck egg, pickled girolles, truffle mayo

Endive Salad

Mrs Bell's Yorkshire ewe's milk cheese, Cumbrian salt cured ham, candied walnuts, pear

Cumbrian Fell Beef Fillet

Shaved Berkswell cheese, truffle, courgette flower

Artisan English Charcuterie

Laverstoke Park mozzarella pearls, purple basil pesto, lovage pesto, focaccia

Norfolk Crab

English pea textures

SW6 Seasonal Leaf Salad (V)

Slow poached hen's eggs, scorched hay infused goat's curd, Berkswell cheese, asparagus, peas, broad beans, bitter leaves

PREMIUM MAINS

Lamb Rump

Pulled shoulder, English new potatoes, peas, broad beans

Wild Mushroom Ravioli (V)

Celeriac carpaccio, sautéed kale, black truffle, Gorgonzola

Corn-fed Chicken Breast

Chicken thigh and thyme potato croquette, pumpkin, squash, girolles

Slow Cooked English Grass-fed Beef Shin Ravioli

Spinach, shallot, girolles, truffle beef jus

Scottish Salmon

Buttermilk mash, chorizo, peas, gem heart

Stone Bass

Mussels, samphire, heritage tomatoes, butter sauce

PREMIUM HOMEMADE DESSERTS

Signature Hot Chocolate Fondant Pudding

Nutella, glazed cherries, whipped baked hay infused cream

Pressed Cox's Apple

Blackberries, hazelnut crumble, cream

SW6 Strawberry Cheesecake

Compressed English strawberries

SW6 Chocolate Fudge Cake

Sea salted caramel

Tiramisu

Espresso coffee mousse, latte cream, amaretti biscuit, mandarins

Mascarpone Cheesecake

Blood orange, honeycomb, bee pollen cream

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