

EVENTS

AT

CLUB

CHELSEA

BOWL FOOD

CLASSIC HOT – £6.75 + VAT PER BOWL

Fried Buttermilk and Mustard Chicken

Sweet potato wedges, blue cheese mayo, celery

Lattice Fries (V)

Chilli cheese sauce, jalapeños, chipotle, mozzarella cheese

BBQ Beef Mac 'N' Cheese

Classic elbow pasta, pulled BBQ English beef, jalapeños, chipotle, signature three cheese sauce

Naked Mac 'N' Cheese (V)

Classic elbow pasta, wild mushrooms, garlic, thyme, mascarpone, red onion relish, signature three cheese sauce

Tiger Prawn Kitchari

Fried basmati rice, tiger prawns, vegetables, spices

Organic Natural Yoghurt and Balti Spiced Roast Paneer (V)

Coconut sauce, pilau rice, poppadums, toasted coconut, chilli, coriander salad

Heritage Carrot and Spinach Bhajis (V)

Organic natural yoghurt, coriander, mint, house pickled red cabbage

London Craft Ale Battered Haddock

Chip shop chips, mushy peas, lemon

Heritage Cauliflower Cheese (V)

Roast purple sprouting broccoli, chestnuts, Cheddar, Stilton, smoked Cheddar cheese sauce

Black Treacle and Stout Pulled Ham Hock

Champ potatoes, savoy cabbage, parsley sauce

Tofu (V)

Shiitake mushrooms, aubergine, pepper, green onions, black bean sauce

Risotto

Prawns, peas, mint, mascarpone

Potato Gnocchi (V)

Ricotta, spinach, sun-dried tomatoes

South East Asian Tiger Prawn Curry

Sticky coconut rice, prawn crackers, chilli, coriander

Singapore Noodles (V)

Crispy shallots

Steamed Dim Sum (V)

Korean sesame oil, soy sauce, sesame seeds, fragrant herbs

CLASSIC COLD – £6.75 + VAT PER BOWL

SW6 Caesar Salad (V)

Quail's egg, crisp leaf, parmesan, cracked pepper croutes, SW6 Caesar dressing

Tuna Niçoise

Confit yellow fin tuna loin, new season potatoes, red onion, heritage tomatoes, Kalamata olives, green beans, quail's egg

Chicken Caesar Salad

Cajun spiced chicken breast, quail's egg, crisp leaf, parmesan, cracked pepper croutes, SW6 Caesar dressing

Greek Salad (V)

Feta, gem heart, tomato, cucumber, red onion, olives, olive oil

We advise to choose a minimum of three bowls per person for an event



OFFICIAL CATERING PARTNER



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BOWL FOOD

PREMIUM HOT - £7.75 + VAT PER BOWL

Lobster and Prawn Mac 'N' Cheese

Classic elbow pasta, grilled lobster tail, tiger prawns, signature three cheese sauce

London Craft Ale Battered Monkfish Tail

Chip shop chips, hand cut tartare, lemon

Cumbrian Fell Beef Fillet

Truffle mash, shallots, girolles

Cumbrian Fell Beef Fillet

Duck fat chips, vine cherry tomatoes, shallots, tarragon butter sauce

Salt and Pepper Tofu (V)

Asparagus, green onions, pepper, soba noodles

Yellow Fin Tuna

Organic penne pasta, tomato sauce, salsa verde

Steamed Lobster Dim Sum

Korean sesame oil, soy sauce, sesame seeds, fragrant herbs

JFC

Japanese fried free-range chicken, sweet potato wedges, Tokyo BBQ sauce

Risotto (V)

Saffron, sun-dried Roma vine tomatoes, parmesan

Red Radicchio and Robiola Cannelloni (V)

Sticky fig relish, wild rocket leaves

PREMIUM COLD - £7.75 + VAT PER BOWL

Tuna Sushi Salad Bowl

House pickled vegetables, wasabi, seaweed

Salmon Sushi Salad Bowl

House pickled vegetables, wasabi, seaweed

Avocado and Black Rice Sushi Salad Bowl (V)

House pickled vegetables, wasabi, seaweed

Burrata (V)

Orecchiette pasta, baby spinach, lemon oil

Cumbrian Fell Beef Fillet

Crisp Asian vegetables, heritage carrot dressing

Lobster Salad

Fragrant herbs, heritage tomatoes, English cucumber, baby leaves, lobster mayo

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CLASSIC DESSERT - £6.75 + VAT PER BOWL

Warm Cinnamon Ring Doughnuts

Whipped cream, candied pecans, chocolate sauce, crumbled flake

Chocolate and Sea Salted Caramel Sundae

Chantilly cream, dried banana chips

Heritage Carrot Cake Trifle

Whipped cream cheese

Lemon Posset

Pistachio biscuit

Chilled Coconut Milk Rice Pudding

Palm sugar roasted pineapple

NY Cheesecake Brownie

Cherry compote

PREMIUM DESSERT - £7.75 + VAT PER BOWL

Single Estate 72% Dark Chocolate Panna Cotta

Merlot wine poached pear

Tiramisu Cheesecake Trifle

Madeira and biscotti biscuit crumb

Blood Orange Curd and Vanilla Sponge

Mascarpone, pistachio

Sicilian Lemon and Thyme Cake

Candied almonds

SW6 Eton Mess

Raspberry curd, Joy's homemade shortbread

Pimm's Jelly Jar

Hedgerow berries, fresh mint

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