

# EVENTS

AT  
CLUB

# CHELSEA

## CLASSIC PLATED

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

### CLASSIC STARTERS

#### English goat's cheese (V)

Granola, heritage beets

#### Salami

Confit hen's egg yolk, puffed wild rice, baby leaves, truffle infused English rapeseed oil, herb emulsion

#### English ham hock press

SW6 piccalilli

#### Greek salad

Baked feta, English rapeseed, oregano, lemon and chilli (V)

#### Chicken liver parfait

Brioche, candied walnut, red onion marmalade

#### Salt beef terrine

SW6 piccalilli

### CLASSIC MAINS

#### Chicken

Gnocchi, spinach, shallot, shiitake, crème fraiche, mushroom bisque

#### Yorkshire lamb rump

New potato, peas, broad beans, jus

#### Slow cooked Yorkshire beef

Mushroom tortelloni, spinach, wild mushrooms, baby onions, jus

#### Pea and shallot tortelloni (V)

Broad beans, peas, English truffle oil, herb emulsion, Berkswell cheese

#### Cod

Sea green niçoise, house taramasalata, lemon oil

#### Chalk Stream Farmed Trout

New potato, spinach, peas, broad beans, lemon oil

#### Wild Mushroom Cannelloni (V)

Baby artichoke, shiitake, English truffle oil, herb emulsion, Berkswell cheese

### CLASSIC DESSERT

#### Rum baba

Lime, cream

#### Lemon tart

Raspberries

#### Egg Custard tart

Cherries

#### Spiced apple pie

Pink lady puree, cream

#### Profiteroles

Malted orange, hot chocolate

#### Coconut panna cotta

Blackberries, coconut fairing



Levy

OFFICIAL CATERING PARTNER

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## PREMIUM PLATED

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### PREMIUM STARTERS

#### Beetroot cured salmon

Smoked salmon mousse, pickled heritage beets

#### New potato press (V)

Wild garlic mayo, pea salad, quails egg

#### Chicken terrine

Mushroom puree, wild mushroom and asparagus salad, truffle infused English rapeseed oil

#### Venison salami

Confit hen's egg yolk, puffed wild rice, baby leaves, truffle infused English rapeseed oil, herb emulsion

#### Sea salt baked celeriac (V)

Confit hens egg yolk, celeriac remoulade, poached dates, apple, Berkswell cheese

#### Baked feta, truffle honey and lavender (V)

Black figs, rye pumpnickel toast

#### Salt cod mousse

SW6 piccalilli

### PREMIUM MAINS

#### Yorkshire beef fillet

Potato rosti Spinach, carrots, baby onions, jus

#### Cod

Smoked cod potato, peas, broad beans, veloute, herb oil

#### Organic English Pearl Barley Risotto (V)

English cream cheese, wild mushrooms, truffle, Berkswell cheese, truffle infused English rapeseed oil

#### Bass

Sea green niçoise, house taramasalata, lemon oil

#### Chicken

Truffle mash, chicken sausage roll, baby leeks, jus

#### Wild Mushroom Tortelloni (V)

Baby artichoke, shiitake, English truffle oil, herb emulsion, Berkswell cheese

#### Chalk Stream Farmed Trout

Celeriac fondant, clams, minestrone, lemon oil

### PREMIUM DESSERT

#### White chocolate and peanut butter tart

Toffee sauce, salted peanuts, banana

#### Banana cheesecake

Toffee crumble, raspberries

#### Chocolate fondant

Praline, cream, chocolate cremeux

#### Cherry flowerpot

White chocolate, cherries, brownie soil, hazelnuts

#### Chocolate and lime tart

Raspberries, vanilla cream

#### Cherry jam Bakewell

Cherries, cream



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