



ONBOARD GUIDE SERVICE

The Chelsea Yacht Club is committed to providing the highest standard of service to all members and their guests. A Skipper, First mate and two CYC hostess are included in the price of every booking. However, for fewer than 5 people on board only one hostess is included.

Maximum number of guests is 12.

CATERING

At Chelsea Yacht Club we care passionately about offering the very best experience to our members. You can choose dishes from one of these menus, or if you would prefer, we can create a bespoke menu for any occasion. Members are also welcome to bring their own food, picnics, canapés and beverages. If you would like the Chelsea Yacht Club staff to take care of the catering and wines on board, please let us know during your booking arrangements with at least 72 hours notice during office hours; Monday-Friday 10am – 6pm

All prices are excluding VAT

CANCELLATION POLICY

Chelsea Yacht Club holds a 72 -hour cancellation policy for all catering services. Should a member wish to cancel thereafter, orders are non-refundable.

For any requests, please contact our Events manager Sally,
sally@cyc.london / 07543 848227



Frank Raymond
£52 per person
(minimum order 4 people)
Choose One Starter, One Main and One Dessert

Starter

Lobster, baby gem, croutons, avocado, cherry wine tomatoes
Salmon gravlax, herbs fromage blanc, marinated cucumber
Lobster bisque, xo cognac, tarragon
Chantilly Duck foie gras ballotine, rhubarb compote, brioche
Asparagus panacotta, poached egg, green asparagus
Heritage tomatoes, buratta, honey vinaigrette

Main

Salmon vol au vent, hispi cabbage, champagne veloute
Crispy cod, pea puree, pomme dauphine, tartare sauce
Duck confit, sauté potatoes, Madeira sauce
Supreme of Guinea fowl, wild mushrooms, garden vegetables
Lamb navarin, Provençale vegetables
Beef wellington, pea mousse, port sauce

Dessert

Red fruit and champagne tiramisu
Dark chocolate mousse, salted caramel sauce, roast hazelnuts
Rhum baba
Floating island and pink pralines
Valrhona chocolate tart



Aimee Hirsch Private Catering

Menu A
£26 p/p

Sausage rolls with tomato relish
Honey mustard chicken drumsticks
Spinach feta and herb filo pie
Grilled vegetable and pesto stuffed focaccia
Antipasti platter, cured meats, cheese and marinated artichokes

Menu B
£29 p/p

Grilled chicken, roast cherry tomatoes, basil oil and black olives
Broad bean, artichoke and orzo salad with lemon and parmesan dressing
Tender-stem broccoli with chili, and pine nuts
Cherry tomato and roast feta with rocket and mint dressing

Menu C
£38 p/p

Harissa roast chicken with chickpeas and saffron yoghurt
Roast salmon with puy lentils and salsa verde
Grilled courgette, raddichio, basil and mozzarella
Tomato and pomegranate salad with sumac red onions and mint Pear barley, leek and
green bean salad with chive and nigella seeds dressing
Lemon polenta cake with blueberries and creme fraiche

Menu D
£48 p/p

Antipasti starter
Roast fillet of beef with rocket and horseradish sauce
Sesame seared tuna with sweet shallot and mirin dressing
Charred broccoli, mixed leaves, toasted seeds and lemon dressing
Wild rice, charred corn, avocado and feta salad with cumin pecans
Roast aubergine with buttermilk dressing and pomegranate seeds Chocolate and
almond torte with salted caramel



Kerri McGuinness Private Catering

SALADS

Vegetarian £40 or with chicken or salmon £60

Each item serves 10-12 pax
Recommend 3-4 salads per event

Soft boiled Yolkel eggs, parmesan crisps, lemon mayo, rocket, fried bread

Heritage tomatoes, crispy oregano, caperberries, pickled cucumber, kalamata olives

Chargrilled courgette ribbons, quinoa, halloumi, salsa verde, toasted almonds

Citrus slaw, sweet Spanish onion, pickled fennel, fresh mint, toasted seeds

Camargue red and wild rice, orange, lemon, dried cherries, pistachios

More options available on request



Kerri McGuinness Private Catering

MENU A
£25 p/p

(Guests choose one option for whole party in advance)

Spinach, feta and pine nut parcels, crispy Tah-Dig rice, cucumber raita
Aubergine parmigiana, lemon gremolata, chili greens
King prawn yellow curry, homemade flatbreads, toasted coconut
Whole poached salmon, minted new potato and pea salad, lemon and tarragon mayo
Blackened flank steak, Vietnamese noodle salad, toasted peanuts, satay sauce

MENU B
£45 p/p

(Choose one aperitivo, starter, main and pudding)

APERITIVO

*vegetable crisps, horseradish crème fraiche
charred asparagus, romanesco dip
mushroom arancini, truffle mayo*

STARTER

*crab & mackerel tartare, rye crisps, chervil
scotch egg from the family farm, roasted garlic aioli, crispy sage
gnocchi, spring vegetables, rocket pesto, pecorino cheese*

MAIN

*steamed salmon fillet, salsa verde, crispy baby potatoes
steak tagliata, sun blushed tomatoes, watercress, parmesan (+ £3)
textures of cauliflower, manchego crema, pickled shallots*

PUDDING

*lemon curd spelt tart, micro basil, crème fraiche ice-cream
70% dark chocolate pot, maldon sea salt
apple frangipane tartlets, crème fraiche sorbet*

Additional small salads can be added from salad list @ £6/head all Menus