



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

£54 per person

(minimum order 4 people)

Choose One Starter, One Main and One Dessert

Starter

Mushroom vol au vent

Terrine of foie gras with pear and toasted brioche

Smoked salmon blinis and cucumber salad

Heritage beetroot buratta and honey vinaigrette

Lobster bisque with brandy and tarragon chantilly

Lobster caesar salad

Main

Pan fried seabass, hispi cabbage and champagne sauce

Augustine royal fish pie (lobster, scallops, prawns and haddock) Braised venison in a red wine sauce with red cabbage and chestnuts

Roast guinea fowl glazed with stilton and port sauce

Confit of duck and caramelised root vegetables

Beef wellington, Saint Emilion sauce

Dessert

Whisky tiramisu

Dark chocolate mousse

Rhum baba

Floating island and pink praline



Aimee Hirsch Private Catering
(Minimum order 6 people)

Menu A
£26 p/p
Fish pie

Grilled fennel, black olive tapenade and pine nut salad
Pea, radish, little gem salad with lemon dressing

Menu B
£29 p/p

Lamb, sweet potato and green olive tagine
Pistachio and apricot cous cous
Tender-stem broccoli with yoghurt and sumac dressing
Tunisian orange cake with creme fraiche

Menu C
£38 p/p

Broccoli and stilton soup
Chicken, leek, mushroom and pancetta pie
Roast root vegetables with pear barley
Spinach, watercress, herb, toasted almonds and goats cheese salad
Chocolate and orange mousse tart

Menu D
£48 p/p

Spiced pumpkin soup with ciabatta
Roast fillet of beef with creamed horseradish
Sun-dried tomato and herb crusted cod
Wild rice salad with roast pumpkin, dried cranberries, feta, pecans and chives
Roast baby potatoes, butte-bean, caramelised onions, tomatoes and basil
Apple and pear crumble with vanilla cream



Kerri McGuinness Private Catering
(Minimum order 8 people)

MENU A
£25 p/p

(Guests choose one option for whole party in advance)

Aubergine parmigiana, dipping focaccia, basil gremolata
Day boat fish pie, guyere mash, petit pois
Comforting chicken pie, crunched kale salad

MENU B
£41 p/p

(Choose one aperitivo, starter, main and pudding)

APERITIVO

Confit garlic hummus, crunchy chickpeas, winter crudités
Roasted roots, horseradish crème fraiche
Blue cheese, celery and grape crostini, toasted sesame seeds

STARTER

Cumin-roasted carrot, coconut and ginger soup, toasted coconut
Sweetcorn fritters, avocado, tomato and red pepper salsa, pancetta crisp
Thai spiced fishcakes, zesty slaw, chili coriander chutney
Herby lamb meatballs, dressed grains, fresh mint, yogurt dressing

MAIN

Chickpea tagine, preserved lemons, barrel aged feta, crunchy chickpeas
Day boat fish curry, lime coconut rice, coconut chutney, crushed peanuts
Roasted salmon fillet (small), warm salsa verde, baby potatoes en papillote
Harissa baked chicken, quinoa and wild rice tabbouleh, pomegranate, tahini dressing
Vietnamese beef noodle salad, satay sauce

PUDDING

Pineapple carpaccio, coconut yogurt, lime zest, toasted coconut
Pecan fudge brownie, ice cream
Flourless honey cake, hung yogurt
Winter crumble tart, blackberries, clotted cream



Kerri McGuinness Private Catering
(Minimum order 8 people)

MENU C
£45 p/p

APERITIVO

Spiced falafel, beetroot hummus
Root vegetable frittata squares, romesco dip
Caramelised radish toasts, whipped goats cheese

STARTER

Slow roasted celeryiac soup, hazelnut pancetta crumb
Wild and foraged mushroom risotto, crispy tarragon, truffle oil
Za'atar crusted prawns, herby couscous salad
Scotch egg from the family farm, confit garlic aioli, crispy sage

MAIN

Mushroom, lentil and walnut ragu, mashed potato, fresh basil
Seared tuna niçoise salad
Roasted salmon fillet (regular), warm salsa verde, baby potatoes en papillote
Winter duck salad, crispy duck fat spuds, roasted beets, orange segments, toasted walnuts
Steak tagliata, sun blushed tomatoes, watercress, parmesan

PUDDING

Hazelnut meringue cake, lemon curd
Positano flourless chocolate cake, winter berries, crème fraiche
Spiced pecan pie, ice cream
apple frangipane tart, almond praline, crème fraiche

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

All menus are subject to change based on seasonality



Kerri McGuinness Private Catering

SALADS

Vegetarian £40 or with Proteins £60

(Recommend 3-4 salads per event)

Roasted root panzanella, chunky croutons, crispy sage

Goan-spiced cauliflower, Pomegranate, pickled shallots, coconut yogurt, toasted cashews

Hasselback squash, wild rocket, vegan aioli, pickled shallots, pumpkin seed dressing

Caramelised sprouts, sprout slaw, apple, roasted chestnut dressing, savoury granola

Thyme roasted parsnips, puy lentils, spinach, cranberries, goats cheese, walnut crumble

Harissa-roasted sweet potato, padron peppers, chili greens, tahini dressing, pumpkin seed dukkah

Wild rice, charred corn, rocket, cumin-baked feta, jalapenos, chipotle dressing, candied pecans

Proteins: Halloumi, Herby falafel, Soft boiled eggs, Juicy grilled chicken
Roasted glazed salmon +£5 pp

More options available on request