



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 48-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

£57 per person

(minimum order 4 people)

Max of two choices of Starters, Mains & Desserts for group

STARTERS

Green bean, artichoke and hazelnut salad
Duck foie gras terrine, pear chutney and toasted brioche
Salmon and herb ballotine, creme fraiche and caviar
Lobster terrine, tomato vinaigrette and herb salad

MAIN

Supreme of guinea fowl, mushrooms, tarragon and Armagnac sauce
Poached cod, Provençale vegetables, mussel and lemon sauce
Ballotine of seabass, hispi cabbage, basil and champagne sauce
Beef wellington, vegetable mousse, port sauce
Classic coq au vin, mushrooms, bacon and baby onions

DESSERT

Dark chocolate mousse, salted caramel sauce, roasted hazelnuts
Rhum baba, pineapple and lime
Chantilly Floating island pink praline
Red fruits tartelette, raspberry coulis and Chantilly cream
Apple tarte tatin



Aimee Hirsch Private Catering
(Minimum order 6 people)

Menu A
£30 p/p

Grilled Tuna nicoise, green beans, sun-dried tomatoes, black olives and quail eggs
Feta and spinach filo pie
Heritage tomatoes, baked feta and mint
Shaved courgette, broad bean, artichoke and rocket salad with toasted seeds and parmesan shavings

Menu B
£40 p/p

Roast chicken with tarragon mayonnaise, asparagus, sugar-snap peas, lettuce and flaked almonds
Cajun blackened salmon with chicory, lime yoghurt and pickled cucumber
Tender-stem broccoli, caramelised onion and goats cheese crustless tart
Heritage tomatoes, baked feta and mint
Grilled aubergine and courgette with with chives and basil, burrata and pine nut dukkah
Flourless chocolate torte with creme fraiche and berries

Menu C
£45 p/p

Roast fillet of beef with salsa verde, pickled walnut and chilli salsa, horseradish rocket and creme fraiche sauce
Roast salmon with pine nut, olive and caper salsa
Marinated peppers with chickpeas feta and olives
Green beans, tapenade, slow roast tomatoes and toasted almonds
Spinach, caramelised onion, avocado, goats cheese, toasted nuts and seeds, french vinaigrette
Tunisian citrus cake with creme fraiche



Kerri McGuinness Private Catering
(Minimum of 8 people)

VEGGIE MEZZE
£40 p/p

Spiced falafels, creamy tahini dip
Red pepper, caramelised red onion and feta frittata
Miso aubergine, black sesame, coriander, miso crumb
Puy lentil, heritage tomato and marinated artichoke salad
Roasted baby potatoes, harissa mayo
Citrus polenta cake, pistachio glaze, hung yogurt

BRITISH SEAFOOD CELEBRATION*
£50 p/p

SNACKS

Rossmore oysters, rockefeller-style

STARTER

Spring greens risotto, cornish crab salad, pea shoots

MAIN

Scottish salmon tarator
Herby cous cous, spice-roast carrots

PUDDING

Cocoa nib meringues, summer berries, vanilla cream



Kerri McGuinness Private Catering
(Minimum of 8 people)

SUMMER TASTING
£65 p/p

SNACKS
Chervil chicken croustades

STARTER
Hot smoked salmon tart, seasonal leaves, house pickles

MAIN
Mustard crusted fillet of beef, horseradish crème fraiche
Garlic and rosemary potatoes
Green bean and hazelnut salad

PUDDING
Flourless chocolate torte, whipped crème fraiche, macerated berries

*Seafood menu available Fri dinner/Sat lunch/Sat dinner | Minimum spend applies

Bespoke or further options available on request