



THE
CHELSEA
HARBOUR
HOTEL
LONDON

THE CHELSEA HARBOUR BANQUETING MENU



PLEASE SELECT ONE STARTER,
ONE MAIN AND ONE DESSERT

TO CREATE YOUR SET MENU
THAT WILL APPLY FOR ALL
GUESTS

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STARTERS

Pressed chicken & duck terrine, red onion chutney & honey roasted fig

Seared yellow fin tuna, sun dried tomato, cucumber, Yuzu & avocado puree - Chefs Recommendation

Scottish smoked salmon, wasabi cream cheese, beetroot & endive

Ham hock terrine with pea, asparagus & watercress salad

Heritage tomato & buffalo mozzarella, basil dressing

MAIN COURSES

Roast chicken supreme, fondant potato, wild mushroom, carrots, French beans and a thyme jus

Fillet of seabass, crushed potato, petit ratatouille & an olive caper dressing

Roast lamb rump, potato terrine, sautéed spinach miso aubergine & rosemary jus

Braised beef short rib, creamed mash potato, tender stem Broccoli, beef fat carrots & red wine jus - Chefs Recommendation

(V) - suitable for vegetarians, (VG) - suitable for vegans, (GFA) - gluten free option

Please be advised that allergens may be present in our kitchens. If you are an allergen sufferer, please ask your server for more detailed information.

Our recipes are subject to change, therefore you are advised to check allergen information each time you visit.



DESSERTS

Warm sticky toffee pudding with vanilla ice cream

Key lime tart, whipped white chocolate & coconut ganache

Dark chocolate tart, raspberries & Yuzu curd

Orange & passion fruit Mousse with carrot buckwheat cake & miso chantilly

Strawberry cheesecake, basil cremeux, balsamic macerated strawberries - Chefs Recommendation

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Vegan Menu



STARTERS

Wild Mushroom soup with tarragon oil (VG) (GFA)

Toasted Quinoa, Cherry Tomato & avocado, Lemon dressing (VG) (GFA)

MAIN COURSES

Roast pumpkin & baby spinach risotto (VG) (GFA)

Roast Cauliflower Steak, chimichurri, Black garlic & cauliflower puree (VG) (GFA)

DESSERTS

Vegan coconut & lemon grass panna cotta with Passion fruit & mango salsa (VG) (GFA)

Vegan chocolate torte with Berry compote & vegan vanilla ice cream (VG)

CHEESE COURSE £10.00 Ex VAT Per Person

*Cheese board for the table to include -
Selection of English & continental cheeses,
artisan crackers, grapes, & fruit chutney*

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