

Chiswick House & Gardens

Menu selection

Chiswick House Cafe

Autumn Winter



We cater for a variety of events across London and the South East where we work closely with our clients from their initial enquiry, whether it's an intimate dinner for 4, gala dinner for 400 or a drinks reception for 4,500 guests.

We believe in menus that feature an honest approach, simplicity, seasonality and quality and are passionate about supporting independent, regional growers and producers.

Our focus is always on the customer. Every event is unique and requires a bespoke solution and individual attention to make it memorable. We offer a 'one stop shop' from taking your initial enquiry through to delivery on the day providing a personal, flexible, professional and quality driven service from conception to completion.



Breakfast	4
Afternoon Tea	5
Canapé	7
Bowl Food	9
Fork Buffet	10
Lunch	11
Seated	12
Evening Food	13
Children	14
Food Station	15
Contacts Page	16



Breakfast

Miniature Pastries £0.75 per pastry

All butter home baked croissant

All butter home baked almond croissant

Freshly baked pain aux raisin

Biscuits £0.50p per person

Yoghurts £3.00 per glass

Greek yoghurt, granola and organic honey

Greek yoghurt plum compote

Traditional Full English Breakfast £12.00 per person

Bacon, sausage, tomato, mushroom, eggs, toast, tea and coffee

Continental Breakfast £10.00 per person

Pastry selection, seasonal fruit compote, muesli, and cereals, tea and coffee

Refreshments

Fair trade traditional and organic herbal and fruit teas	£2.25
Union hand-roasted coffee	£2.25
Still and sparkling mineral water 500ml per bottle	£1.85
Still and Sparkling mineral water 750ml per bottle	£2.95
Farm pressed cox and bramley apple juice per litre	£4.95
Organic orange juice per litre	£4.95
Banana and strawberry smoothie per glass	£2.50
Banana, honey and nutmeg smoothie per glass	£2.50



Afternoon Tea

£15.95 per person

Sample selection

Free range egg and cress finger sandwiches

Cucumber finger sandwiches

Free range ham with apricot and red onion chutney

Individual herb and Sussex Slipcote tart

Mini cream scones

Mini seasonal fruit Pavlova

Orange and lavender cake

Selection of Clipper organic teas and organic fair trade coffee

£12.50 per person

Sample selection

Free range egg and cress finger sandwiches

Smoked salmon and dill cream cheese finger sandwiches

Sultana scones, cream and preserve

Orange and lavender cake

or

Chocolate fudge cake

Selection of Clipper organic teas and organic fair trade coffee





Canapé Menu

4 bites £8.00 per person

6 bites £11.00 per person

8 bites £14.00 per person

10 bites £17.00 per person

Cold Selection

Venison, game chips, pomegranate chutney
Cumbrian air dried ham, spiced pear and Barkham blue
Smoked duck, watercress and orange
Foie gras ballotine on brioche, apple chutney
Rabbit rillettes, pickled carrots, chervil

Severn and Wye smoked salmon, lemon and crème fraiche
Red mullet, roasted vegetable couscous, caper relish
Potted shrimp, chives and melba toast
Smoked eel with celeriac, beetroot and horseradish remoulade

Gorgonzola polenta, beetroot, mint and lemon
Cheddar muffins, chive and goats curd
Roast butternut squash torte, chilli creme fraiche
Colston Basset Stilton, quince jelly, beetroot & seed bread

Hot Selection

Miniature pork & cranberry sausages, colcannon potato dip
Baked duck rolls, grape mustard
Steak, chips, Béarnaise sauce
Caramelised apple and Morcilla skewer
Grilled lemon chicken, Romesco dip

Moroccan spiced salmon, baba ganoush
Crab cakes, spiced mayonnaise
Mini jacket spud, salt cod and crème fraiche
Grilled prawn saltimbocca with sage and Cumbrian air dried ham
Porcini and pecorino risotto ball, salsa verde
Toasted bread box Welsh rarebit
Chickpea croquette, yoghurt dip

Sweet Selection

Orange curd meringue
Dark chocolate beignet, vanilla cream
Chocolate fudge brownie
Cardamom shortbread
Honey and nut tartlets
Mini mulled fruit tart



Bowl Food

These dishes are served to your guests in small bowls and are designed to be eaten standing; they are ideal for parties where you want something substantial but without the formality of a seated dinner.

Cold Suggestions 1 - £6.00 per bowl

Cider braised ham hock, pickled cauliflower, Stilton and flat parsley
Smoked chicken, pancetta, watercress, salted cashew nuts
Lemon and thyme roast chicken, parsley, brown rice, sorrel yoghurt
Wild mushroom, spinach and puy lentil salad
Roast squash and Gorgonzola salad, thyme and sourdough croutons
Cumin roast carrot and beetroot with rose harissa, feta and toasted seeds
Hot smoked salmon, baked beetroot, baby leaves and horseradish cream
Rare grilled salmon, chickpea and lentil salad
Potted shrimp, quail egg and baby cress with sourdough croutons

Warm Suggestions 1 - £7.00 per bowl

Canon of lamb, celeriac purée
Morcilla, chorizo, potato, wilted spinach and poached quail's egg
Chicken and lemongrass curry, jasmine rice
Butternut squash risotto, Parmesan and sage
Pink fir apple, swede and rosemary stew
Pan fried royal bream, barley risotto, smoked anchovy dressing
Salmon fishcakes wilted spinach mustard sauce
Honey seared salmon, spiced lentils, lime and coconut dressing

Miniature Desserts £4.00 each

Crème caramel
Little chocolate pots
Black forest gâteau
Baked quince, spiced walnut and mascarpone
Sticky toffee pudding with butterscotch sauce
Blackberry and apple crumble, clotted cream
Orange curd meringues
Coconut rice pudding, caramelised pineapple

Fork Buffets

Cold Fork Buffet

Option 1 - £20.00 per person

Roast salmon, grilled leeks, saffron mayonnaise
Wild mushroom, spinach and lentil salad with feta cheese
Roast squash and gorgonzola salad, thyme and sourdough croutons

Option 2 - £23.00 per person

Smoked chicken, pancetta watercress & cashew nuts
Hot smoked salmon, baked beetroot, baby leaves and horseradish cream
Roasted butternut squash parmesan tart

Option £27.00 per person

Cumbrian ham spiced pear Barkham Blue
Potted shrimp, quail egg and baby cress with sourdough croutons
Cider braised ham hock, pickled cauliflower, stilton and flat parsley

Salads – Choose 3 from the following:

Red cabbage and apple coleslaw
Mixed lettuce leaves, chicory, Colston Bassett stilton, chives
Winter tabouleh
Broccoli, quinoa and lentil
Roast squash, rocket and walnut
Baby leaves with balsamic dressing

Miniature Desserts £4.00 each

Vanilla cheesecake
Pear frangipane tart
Flourless chocolate cake

Hot Fork Buffets

Option 1 - £25.00 per person

Butternut squash risotto, Parmesan and sage
Chicken and lemongrass curry, jasmine rice
Salmon fishcakes wilted spinach mustard sauce

Option 2 - £30.00 per person

Roast pheasant breast, quince, glazed chestnuts
Cauliflower, spinach and potato curry, basmati rice,
mint raita
Roast porchetta, rosemary, apple sauce

Option £35.00 per person

Salmon Honey Ginger Soy Glaze
Lamb, apricot and sweet potato tagine
Butternut squash risotto, Parmesan and sage

Salads – Choose 3 from the following:

Red cabbage and apple coleslaw
Mixed lettuce leaves, chicory, Colston Bassett stilton, chives
Winter tabouleh
Broccoli, quinoa and lentil
Roast squash, rocket and walnut
Baby leaves with balsamic dressing

Bread and butter is served with all buffets

Seated Lunch Menus

Lunch

Please select one starter, one main course and one dessert to offer to all your guests. We can then cater for all dietary requirements separately from the set menu.

2 courses £22.50 per person

3 courses £28.00 per person

Starters

Smoked chicken, watercress orange salad

Spiced pumpkin and orange soup

Roast pear, radicchio & gorgonzola salad

Mains

Ribeye, steak chips, Barkham Blue butter

Salmon fishcakes, wilted spinach, mustard sauce

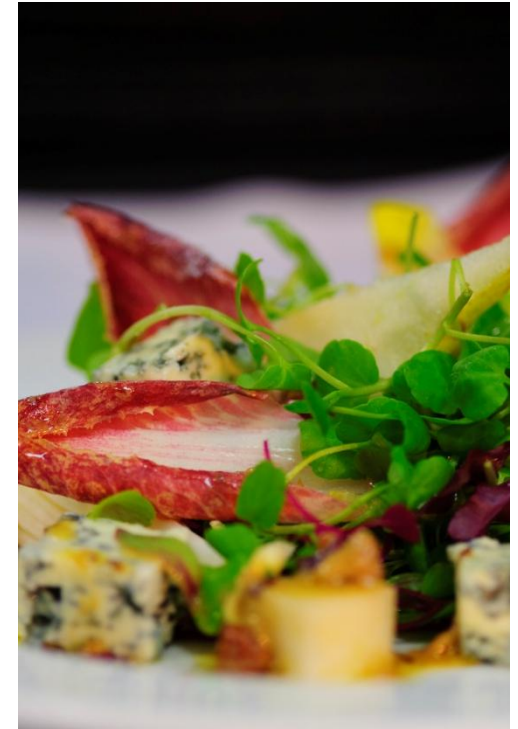
Chard bubble & squeak, Sister Sarah, roast red onion

Desserts

Blackberry apple cheesecake

Pear frangipane tart

Cranberry clementine jelly



Seated Menus

Option A £32.00 per person

Starters

Cider braised ham hock, pickled cauliflower, Stilton and flat parsley
Hot smoked salmon, beetroot & horseradish
Roasted butternut squash Parmesan tart

Mains

Roast chicken, crushed potatoes, bread sauce, buttered greens
Pan fried royal bream, barley risotto, smoked anchovy dressing
Salmon fishcakes wilted spinach mustard sauce
Radicchio, red wine and toasted walnut risotto

Desserts

Treacle tart
Chocolate fudge brownie, vanilla cream
Pear and lime charlotte, ginger cigar biscuit

Option B £35.00 per person

Starters

Seared peppered venison loin, baby beetroot, hazelnut dressing
Smoked halibut, potato salad, grain mustard, green olives
Roast beetroot, rocket, goats cheese salad

Mains

Guinea fowl, red cabbage, turnip gratin, roasting juices
Roast hake, champ potato, garlic and sage butter
Pan fried royal bream, barley risotto, smoked anchovy dressing
Wild mushroom & spinach Wellington, chive butter

Desserts

Pear and lime Charlotte, ginger cigar biscuit
Blackberry sloe gin trifle
Bitter chocolate jelly, orange curd brulée

Seated Menus

Option C £40.00 per person

Starters

Potted shrimp, quail egg and baby cress with sourdough croutons
Seared peppered venison loin, baby beetroot, hazelnut dressing
Jerusalem artichoke soup, truffle oil
Smoked salmon, beetroot & horseradish

Mains

Proper roast duck, damsons and sloe gin
Canon of lamb, celeriac purée
Guinea fowl, red cabbage, turnip gratin, roasting juices
Beef fillet, cepe mash, red wine sauce
Halibut, smoked salmon croquette, buttered salsify
Wild mushroom and spinach Wellington, chive butter

Desserts

Baked quince Tatin spiced walnut and mascarpone
Chocolate fondant, malted milk ice cream
Pear and lime charlotte, ginger cigar biscuit

Please select one starter, one main course and one dessert to offer to all your guests. We can then cater for all dietary requirements separately to the set menu.

Cheese Boards

Three Cheeses from 9.00 per person

Two Cheeses from £7.00 per person

Three English cheeses
Colston Basset Stilton
Sharpham
Keen's Cheddar

Served with

Selection of bread, oatcakes & crackers
Two homemade chutneys
English apples

Crudities & breads with two dips

£6.00 per person

Beetroot harissa
Spiced pumpkin purée
Roast red onion hummus
Caper cream cheese
Hot cider and Keen's Cheddar rarebit

Filled rolls

£5.00 per roll

Bacon & roast tomato
Sausage & chutney

Nibbles

Focaccia sticks & marinated olives
£4.50 per person

Hand baked crisps & sweet & spicy nuts
£3.00 per person

Children's Menu

Please select one item from each course

Starter

Seasonal soup

Crudités, cream cheese and flatbread

Main course

Chicken goujons

Cottage pie

Tagliatelle, tomato sauce & parmesan

Turkey dinner

Pudding

Yoghurt & brownie

Bananas and custard

Dairy farm ice cream

£12.00 per child



Food Stations

Mezze £15.00 per person

Hummus, baba ganoush, grilled vegetables, saffron tabbouleh, olives, flatbreads

Charcuterie £18.00 per person

Smoked and cured sausages and meats, duck rillettes, baby gherkins, spiced walnuts, artisan breads

Smoked Fish £18.00 per person

Hot smoked salmon, mackerel rillettes, halibut, cucumber pickle and sourdough bread

Salmon £18.00 per person

Hand carved Severn and Wye smoked salmon with blinis, crème fraiche and lemons in muslin.

Served from an ice block for a £600 supplement

Dessert £10.00 per person

Selection of four miniature desserts

Cheese £15.00 per person

Farmhouse cheeses with grapes, chutney, oatcakes and artisan breads

These items can also be converted into sharing platters from £12.00 per platter





Company of Cooks Events

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Menu Notes

All prices are exclusive of VAT,
equipment and staffing costs.

Food items may contain traces of nuts.