
CHEF by Mick Binnington

Introducing wedding & event catering from CHEF by Mick Binnington – where the world of Michelin award winning food meets wedding and event catering.

We bring the flavours, passion and essence of luxury right to our guests, wherever they may be. From our clients' private homes and enchanting garden marquees, to luxury wedding venues, we create an extraordinary experience tailored to your desires.

Hospitality has always been our calling – a warm welcome, a vibrant environment filled with joy and excitement. With CHEF by Mick Binnington, we invite you to embark on a remarkable journey to make your wedding or event catering memorable, where you can have complete confidence that everything will be all you wished for and more for you and your guests.

We use the finest ingredients, lovingly prepared by a Michelin award winning team, driven by the pursuit of guest satisfaction and the desire to showcase everything we love to do!

The below are some options to get the juices flowing, and if you wish to simply choose from these options, that's fantastic, but we can also tailor your meal to your desire.

Thank you for choosing us for your wedding or special event, we can't wait to cook for you!

— Mick





CANAPES

Warm:

- Truffle and mozzarella arancini (V)
- Croque monsieur with mustard mayonnaise
- Crispy lamb breast with mint and caper sauce
- Honey mustard glazed pork sausages
- Venison turnover with plum sauce
- Wild mushroom and tarragon vol au vent (V)
- Crispy haddock fritter with tartare sauce
- Crispy goat's cheese bon-bon with beetroot (V)

Cold:

- Greek hummus and smoked almond croustade (Ve)
- Smoked cheddar and caramelised onion shortbread (V)
- Sun dried cherry tomato and basil pesto cookie (V)
- Maldon smoked salmon blini with dill crème fraiche
- Coronation chicken and coriander croustade
- Greek vegetable and Gordal olive croustade (Ve)
- Pork, sage and pickled walnut sausage roll
- Soused mackerel tart with cucumber and horseradish

5 canapés per person from £10pp*

8 canapés per person from £15pp*

10 canapés per person from £18pp*

*Prices based on 100 guests, to include food, labour, crockery, cutlery, clean-up and travel (within Essex)

LETS BEGIN

Starters (Plated)

Maldon smoked Loch Duart salmon, apple, fennel, dill.

Farmhouse ham hock pressing, piccalilli, crackling.

Goat's cheese, heritage tomatoes, basil, pine nuts (V)

Truffled wild mushroom risotto, chives, crème fraiche (V)

Tian of crab, avocado, tomato vinaigrette, crostini.

Butternut squash velouté, sage pesto, cheddar, toasted seeds (V)

Starters (Sharing)

Antipasti:

Italian cured meat, marinated olives, peppers, artichokes, buffalo mozzarella, sundried tomatoes, basil pesto, aged balsamic, extra virgin olive oil, crostini.

Farmhouse Grazing Table:

Duck liver pate, ham hock pressing, pork pies, Waldorf salad, piccalilli, artisan sourdough, farmhouse salted butter.

Plateau de Fruits de Mer:

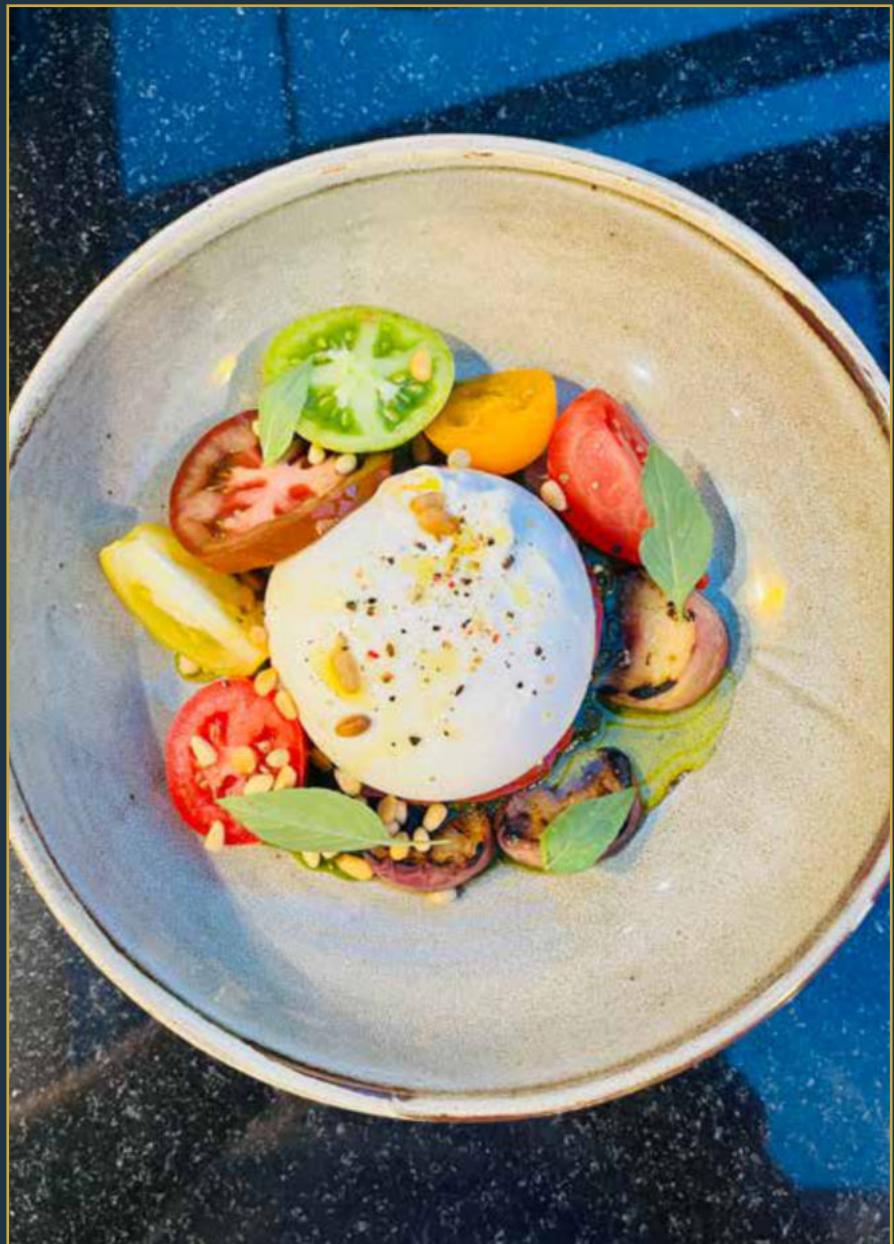
Maldon smoked salmon, smoked mackerel pate, Maldon oysters, crevettes, steamed mussels, lemon, capers, crusty baguette, farmhouse salted butter.

Spanish Tapas Bar:

Jambon croquetas, Spanish tortilla, mixed olives, chilli & garlic sizzled prawns, frazzled chorizo, wild rocket, crusty bread, olive oil, balsamic.

Middle Eastern Meze:

Char grilled Mediterranean vegetables, hummus, labneh, za'atar, Greek salad, charred flatbreads, harissa, bread sticks (V)





MAINS

Mains (Plated)

Roast Suffolk chicken, garden leeks, duck fat potatoes, sherry & tarragon.
Roast Essex lamb, (served pink) dauphinoise, seasonal vegetables, minted jus.
Sauteed Scottish salmon, crushed potatoes, fennel, mustard cream sauce.
35-day aged beef fillet, beef fat potatoes, peppercorn sauce, tomato & shallot.

Mains (Sharing)

Traditional Family Style Roast:

Roast beef, Yorkshire pudding, goose fat roasties, honey roast vegetables,
cauliflower cheese, horseradish cream, red wine gravy.

Moroccan Lamb Tagine:

Slow cooked lamb tagine, herby cous cous, toasted almonds.

Suffolk Chicken Korma:

Traditional chicken korma, steamed basmati, homemade naan, poppadom, mango
chutney, coriander.

Mains (BBQ)

Choose three mains and three salads to be served family style alongside buttered
baby potatoes and breads.

Mains:

Spiced lamb kofte/chicken shish/pork chop, salsa verde/rump steak, chimichurri/
roast cajun/harissa spiced aubergine/peppered king prawn skewer/honey-mustard
glazed chicken drumstick.

Salads:

Herby saffron cous cous/classic Caesar salad /classic Greek salad/classic niçoise
salad/Waldorf salad/celeriac remoulade/marinated beetroot & walnut/tomato,
basil, mozzarella.

DESSERTS

Desserts (Plated)

Vanilla crème brûlée, shortbread (V)

Seasonal fruit panna cotta (V)

White chocolate & pistachio cheesecake (V)

Dark chocolate marquise, kirsch cherries (V)

Summer fruit & sauternes jelly (V)

Lemon posset, raspberry salad, fennel biscotti (V)

Spiced apple and almond frangipane tart, crème fraîche (V)

Desserts (Sharing)

Mini Dessert Station:

A selection of miniature desserts displayed on a beautifully decorated table (V)

Belgian Chocolate Brownie Table:

Homemade chocolate brownies, served alongside an indulgent, warm chocolate sauce and Chantilly cream (V)

Croquembouche:

A tower of profiteroles filled crème patisserie and surrounded by spun sugar! (V)





EVENING FOOD

Pizza bar with assorted toppings (V)

Dry cure smoked bacon baps, ketchup or brown sauce

Cheese board, biscuits, fruit & nut bread, grapes, celery, chutney (V)

Pulled pork baps, crispy crackling, caramelised apple sauce

Croque Monsieurs (Ham, cheese & mustard sourdough toasties)

Bowls of chicken and vegetable curry, steamed basmati, poppadom

Aged beef brisket burgers, brioche bun, smoked cheddar, tomato, pickle

Bowls of chilli con carne, steamed basmati, sour cream

YOUNG GOURMETS (UNDER 12)

We can serve a smaller portion of your chosen menu for under 12's, or they can choose from the following:

Starter:

Freshly baked cheesy garlic ciabatta bread (V)

OR

Warm tomato & basil soup with crusty bread (V)

Mains:

Pork & leek sausages, mash & onion gravy

OR

Breaded haddock goujons, potato wedges, garden peas, lemon

OR

Macaroni cheese (V)

Desserts:

Warm chocolate brownie, chocolate sauce, chantilly cream (V)

OR

Sticky toffee pudding with custard (V)

OR

Greek yoghurt, seasonal fruit, honey (V)

Price Guide:

3 courses from £50pp (children under 12 years of age from £25pp)*

Evening food from £20pp based on 100 guests*

*Based on 100 guests, to include food, labour, crockery, cutlery, clean-up and travel (within Essex, outside of Essex may incur a small travel charge)







