





CHEF BY MICK BINNINGTON



Introducing CHEF by Mick Binnington - where the world of Michelin award winning food meets private dining and events!

We bring the flavours, passion, and essence of luxury right to our guests, wherever they may be. From our client's private homes and enchanting garden marquees to grand historic properties, corporate soirées to thrilling sporting events, or at CHEF HQ at CHEF School of Cookery in Maldon, Essex. 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, where the finest ingredients are lovingly prepared by a Michelin award winning chef driven by the pursuit of guest satisfaction and the desire to showcase the heart and soul of everything we love to do!

Thank you for choosing us for your special event.
We can't wait to cook for you!

— Mick Binnington



CANAPES

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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 fraîche
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 canapes per person from £10pp*

8 canapes per person from £15pp*

10 canapes per person from £18pp*

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





PRIVATE CHEF'S TABLE EXPERIENCE

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In addition to being able to individually book onto our existing Festive Chef's Table dates online, you can also hire our Chef's Table exclusively.

The price is based on 16 guests at £90pp (bring your own bottle) so for £1440 you can hire the Chef's Table exclusively, on any date or time that suits you, (subject to availability) as well as having the menu tailored to your preferences.

Contact us at info@chefbymb.co.uk today to discuss your requirements





FESTIVE CHEF'S TABLE MENU

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Today's Bread & Butter

Truffle & Parsnip Velouté

Crispy Potato | Whipped Cheese | Chives

Smoked Salmon | Black Treacle Soda Bread | Dill | Pickles

Venison Wellington | Chestnuts | Sauteed Sprout Leaves

Vanilla Baked Yoghurt | Clementine

Treacle Tart | Smoked Maldon Salt | Mince Pie Ice Cream

Fine Cheese | Biscuits | Chutney (Optional - 10pp Supplement)

Coffee | Tea

90pp (bring your own bottle)





HAVE SOMETHING PARTICULAR IN MIND?

This menu brochure is designed to give you inspiration. Should you have something particular in mind, let us know and we can work with you to tailor the menu to your exact requirements.





