
CHEF

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, 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



CHEF

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 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)



CHEF

3 COURSE MENU

From £50pp (based on 100 guests)

Please select 1 option per course for the entire party



STARTERS

Smoked haddock omelette ‘Arnold Bennett’

Raviolo of lobster, shellfish-cognac bisque (£5pp supp)

Pea and mint velouté, slow braised smoked ham hock

Risotto of wild mushroom, truffle, chives and crème fraiche (V)

Burrata with heritage tomatoes, basil pesto and toasted pine nuts (V)

Gin cured Chalk Stream trout, green apple, fennel and radish

Gratinated hand dived scallops in a cheddar & white wine sauce (£5pp supp)

King prawn cocktail, cucumber, avocado, tomato, caviar

Goat’s cheese, English beetroot, pear, hazelnut, basil (V)

Pumpkin and vanilla velouté, sage and cheddar pesto, toasted seeds (V)

Smoked chicken, leek and ham hock pressing, piccalilli

Heritage tomato, grilled peach, toasted pine nuts,
basil, shallot dressing (Ve)

CHEF

MAINS

Baked herb crusted cod, white bean cassoulet, chorizo,
tomato and sherry dressing

Roast Cornish hake, bouillabaisse, rouille, Gordal olives

Fillet of beef, truffle pommes puree, confit shallot, Madeira jus
(£10pp supp)

Fillet of beef, pommes frites, peppercorn sauce
(£10pp supp)

Roast Suffolk chicken, petit pois a la francaise, sherry & tarragon

Picardy style leek tart, smoked cheddar and almond crumb (V)

Salt baked celeriac, braised pearl barley, wild mushrooms,
truffle vinaigrette (Ve)

Roast Essex lamb, aubergine, labneh, harissa spice,
chickpeas, coriander oil

Braised beef short rib, celeriac mash,
cardamom glazed carrot, red wine jus

Suffolk chicken, leek and mushroom pithivier,
Pommery mash, Madeira sauce

Roasted pumpkin and feta pithivier, squash puree,
sage pesto, toasted seeds (V)

Slow cooked pork tenderloin, pommes aligot,
mushrooms persillade, Suffolk cider jus

Roast halibut, etuvee of leeks, truffle pommes puree,
champagne velouté (£10pp supp)



CHEF



DESSERTS

Steamed Seville orange marmalade pudding, whisky custard

Sticky Medjool date and toffee pudding, clotted cream, toffee sauce

Chocolate marquise, toasted hazelnuts, kirsch cherry, Chantilly cream

Tiramisu, espresso, cocoa, amaretto, mascarpone

Seasonal fruit trifle, sherry, saffron custard, toasted hazelnuts

Banoffee tart, banana, caramel, cocoa, honeycomb

Crème brulee, green apple, demerara

Lemon 'tiramisu', limoncello, lemon curd, mascarpone

Bakewell tart, clotted cream, honey, toasted almonds

Lemon tart, meringue, raspberries, mascarpone, pine nuts

Millionaire's shortbread, salted caramel, fudge, chocolate, Chantilly

'Black Forest'

British cheeses, chutney, crackers (Or £12pp supp as extra course)

3 courses from £50pp based on 100 guests, to include food, labour, crockery, cutlery, clean-up and travel (within Essex)

CHEF



6 COURSE PRESTIGE MENU

From £125pp (based on 8-20 guests)

SAMPLE PRESTIGE MENU

Poached Maldon Oyster | Champagne | Caviar

~

Cucumber Gazpacho | Garden Mint

~

Seared Scallop | Celeriac | Apple | Bacon

~

Braxted Lamb | Samphire | Wild Garlic | Jersey Royals

~

Goosberry Fool | Elderflower | Shortbread

~

English Strawberry Tart | Crème Pâtissière | Basil

Please note this is a sample menu, should you choose the menu prestige for your event, we will create a bespoke seasonal menu based on your likes & what's in season



CHEF

HAVE SOMETHING PARTICULAR IN MIND?

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

We look forward to cooking for you soon!




CHEF