

Lunch/Dinner menus

Chester Boyd is proud to offer you the best of British produce. As a leading caterer in the industry we are renowned for our outstanding food and our dedicated team of chefs, along with our carefully selected suppliers will create inventive lively menus offering an extensive selection of fresh, vibrant, seasonal dishes using only the very finest ingredients.

We are passionate about food and it shows in our cutting edge cuisine to our classic traditional favourites.

Chester Boyd is passionate about food, we believe in making our dishes from only the freshest, tastiest produce. For this reason Chester Boyd will not knowingly use GM ingredients.

Some of our dishes contain nuts. If you have a food allergy or require specific dietary requirements please ask for further details.

Please note that all guests will be served the same menu selection with the exception of dietary requirements



Menu One

First courses

Braised Gammon, pea and crème fraiche salad, mixed cresses

Gazpachio with Cornish crab rilette

Avocado and Prawn tian, sun blushed tomato dressing

Thai fishcakes, red radish and baby leaf salad, chilli mayo

Main courses

Beetroot marinated Salmon fillet, creamed potato
roasted beetroot and shallots

Corn Fed Chicken breast, seasonal vegetables and new potatoes
creamed chicken Jus

Fillet of lemon sole Veronique, pomme puree, buttered spinach

Confit leg of Duck, sweet corn potato cake, roquette salad
aged balsamic

Desserts

Chocolate and honeycomb mousse, chocolate chip cookie

Raspberry custard slice

Strawberry Eton mess

Crunchy topped orange sponge, lemon curd ice cream

Coffee and chocolates

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Menu Two

First courses

Duck Liver parfait, home made brioche, pickled girolles

Smoked Salmon and crème fraiche roulades, lemon and shallot salad

Red mullet escabeche, parmesan crisp

Char grilled Tuna, avocado and ginger salsa

Main courses

Roast breast of Guinea fowl, cep risotto, broad beans and peas

Rump of Lamb, artichoke barigoule, fondant potato

Fillet of Haddock, saffron potatoes, sautéed spinach
cockle and tomato bisque

Thyme and garlic roasted Poussin, dauphinoise potato, glazed carrots and sugar snaps

Desserts

Classic Lemon tart, blueberry syrup

Raspberry and blackcurrant pavlova

Chocolate and banana stack, crunchy almonds

Chocolate fondant, cherry ripple ice cream

Coffee and chocolates

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Menu Three

First courses

Devonshire white and brown Crab lasagne, Red mullet bisque

Potted Rabbit, pickled vegetables and salad cream

Queen Scallops in ponzu, oriental vegetable salad

Hot smoked Salmon, watercress crème fraiche, mixed cresses

Main courses

Char grilled English Beef fillet, glazed baby carrots, leeks and corn
truffled creamed potatoes

Roast rack of lamb, braised shoulder hotpot, minted pea puree

Pan fried sea bass, Bok choy, grilled tiger prawns, soy and chilli reduction

Pave of Duck breast, creamed spinach, confit duck and cep
white onion puree

Desserts

White and dark Valrohna chocolate parcel, griottine cherries

Passion fruit and mango terrine, exotic fruits

Frozen apricot soufflé, doughnuts, apricot tart

Duo of British cheese, grapes, celery, chutney, crackers

Coffee and chocolates

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