



## *Beaufort House Chelsea*

Beaufort House Chelsea now offers a fully bespoke cocktail and canapé catering service carefully designed to fit all your needs and requirements.

Our canapés are designed around the seasons as we are passionate about sourcing the very freshest and finest quality ingredients. Our beautiful and delicate canapés are bursting with flavours and colour; with every mouthful a taste experience.



We also offer an exclusive bespoke Fine Dining Catering Service on request.

Our team of Chefs will work with you to create a tailor-made menu that caters for all special requests and dietary needs.



Beaufort House Chelsea will also create a bespoke selection of fabulous cocktails to suit your event using only the finest spirits, fruit, and spices. Our mixologists will surprise and amaze with unique creations for your party or event. We also offer an extensive list of champagnes and fine wines.



Our smart and sophisticated staff are always at hand to serve your food and drinks selection and offer the ultimate in service throughout your event.



To receive a detail proposal for your event please contact us on 020 7352 2828 or email us at [info@beauforthousechelsea.com](mailto:info@beauforthousechelsea.com).



## Canapés catering service

### CANAPÉ MENU

£2.00 each

#### FROM THE LAND

- 
- Mini burgers with sweet chilli jam
- 
- Pigs in blankets
- 
- Glazed pork belly with soy & honey
- 
- Duck spring rolls with Hoi Sin sauce
- 
- Smoked chicken with lime, mango, coriander cress & sesame dressing
- 
- Beef carpaccio with parmesan & rocket



#### FROM THE SEA

- 
- Crab-cakes with lemongrass & sweet dipping sauce
- 
- Prawn tempura with wasabi mayonnaise
- 
- Lobster & pea risotto
- 
- Mini fish & chips
- 
- Crispy prawn parcel
- 
- Salmon Teriyaki wrapped in prosciutto
- 
- Chilli prawns with red salsa & guacamole

#### VEGETARIAN

- 
- Vegetable spring rolls
- 
- Goat's cheese tartlet with chilli jam
- 
- Tomato tarte tatin
- 
- Vegetable tempura
- 
- Edamame with crushed sea salt
- 
- Pea, bean & mint with feta cheese
- 
- Parmesan & truffle arancini



#### DESSERT

- 
- Mini mince pies
- 
- Raspberry, lemon & mascarpone tartlet
- 
- Mini crème brûlée
- 
- Mini chocolate mousse
- 
- Mini lemon meringue pie
- 
- Mini treacle tart



## Further Information



To book your event please contact us on 020 7352 2828  
and speak to a member of our events team to discuss your requirements in more detail  
or email us at [info@beauforthousechelsea.com](mailto:info@beauforthousechelsea.com)

Directors: *Louis Hysa & Simon Oldham*  
Event Manager: *Hannah Cary*  
Event Manager: *Augusta McGaw*  
Marketing Enquiries: *Emma Dixon*



### Opening Times:

#### COCKTAIL BAR AND BRASSERIE

*Monday to Wednesday 8.00am - 12.30am*

*Thursday & Friday 8.00am - 1.30am*

*Saturday 9.00am - 1.30am*

*Sunday 9.00am - 12.30am*

#### PRIVATE MEMBERS CLUB

*Monday & Tuesday 8.00am - 1.30am*

*Wednesday & Thursday 8.00am - 2.30am*

*Friday 8.00am - 3.30am*

*Saturday 9.00am - 3.30am*

*Sunday 9.00am - 1.30am*

### PUBLIC TRANSPORT:

*Tube: Sloane Square or South Kensington (both 15 minutes by foot)*

*Bus: 11, 19, 22, 49, 319, 345, all stop outside Beaufort House Chelsea*

*How to find us: Beaufort House is located  
on the corner of the Kings Road & Beaufort Street, close to Battersea Bridge*



**Beaufort House Chelsea** 354 Kings Road LONDON SW3 5UZ  
020 7352 2828 [info@beauforthousechelsea.com](mailto:info@beauforthousechelsea.com) [beauforthousechelsea.com](http://beauforthousechelsea.com)

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