



Cheyne Walk Brasserie & Salon

Events Pack 2009



Cheyne Walk Brasserie is a chic and much loved Chelsea restaurant specialising in simple, creative ideas and a passion for food and drink. Glorious luxury alongside the River it is a frothy, fun and flirtatious venue perfectly designed to make your event memorable.

Cheyne Walk Brasserie & Salon 50 Cheyne Walk,
Chelsea, London SW3 5LR Tel: 0207 376 8787
Web: www.cheynewalkbrasserie.com



The Restaurant



A romantic memory of the stylish realm of Provence.

On the ground floor, the Brasserie is furnished with sky blue banquettes with rich red leather carvers for dining in comfort while twinkling chandeliers cast a warm and gentle glow over the diners. The bar area is a popular gathering place and can also be used for semi-private dining.

The open grill is our speciality where Chef Oscar Ortiz offers Provencal inspired dishes such as Whole Grilled Sea Bass with provencal Herbs, Rack of Pyrenean Lamb. Other favourites include such timeless dishes as Grilled Sea Bream with Lemon and Bay Leaves, Salmon Tartare and Goats Cheese Mousse.

We are happy to accept exclusive parties in the restaurant for lunchtime or evenings.

Restaurant opens Tuesday to Saturday from 12pm until 3pm – Sunday until 3.30pm Monday to Saturday from 7pm until 10.30pm



The Salon



Upstairs from the restaurant is our hidden gem. With its own bar and informal surroundings, guests can enjoy pre-dinner drinks, one of our regular jazz evenings or a lunchtime workshop at our Ladies Luncheon Club. An ideal venue to entertain a party of friends or colleagues, it is a lovely setting for drinks receptions as well as lunches or dinners.

Whether you choose to sink into the chaise longue with a digestif or spend an indulgent afternoon playing bridge, this is a home from home with a discreet French charm. We will serve tartines, baguettes and the old favourite, Croque Monsieur throughout the day.

The salon can be used for private dining for up to 20 people and offers a warm and romantic atmosphere for any event.

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Your wedding celebration



Enjoy your most special day in a romantic and stylish setting.

The most important celebration in your life
has to be personal and magical.

We pride ourselves in being able to listen to our clients and to interpret their
dreams into a unique tailor-made day.

Exquisite food, delicious wines, a stunning venue and individual styling
We have applied to be licensed for the solemnisation of civil marriages and
civil partnerships.

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Exclusive Hire



Whether you are organising a Wedding Reception, Birthday Party, Anniversary, Christening or Company Party, Cheyne Walk Brasserie will help to make it a special occasion.

Total Capacity:

The Entire venue can accommodate up to 200 guests

The Restaurant capacity:

Seat up to 72 guests The restaurant area can stand up to 130 guests Semi Private dining for up to 14 people.

The Salon capacity :

Relaxed and Glamour the Salon can accommodate up to 70 people for every occasion.

Private dining room can be organised for up to 20 people.

Days available:

Monday to Sunday

Hours Available: From 11am until 1am

Charges: Minimum spending are applicable, all details will be discussed and detailed in your proposal.

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Menu £35

Entrées

Croustillant de Canard, Vinaigre Balsamique de choux et son Jus
Croustillant of Duck Confit in Filo with Balsamic Cabbage, Duck jus

Tartare de Saumon Frais Coupé au Couteau, Croûtons Dorés
Fresh Salmon Tartar Dressed with Capers, Gherkins and Parsley (n)

Tarte aux Courgettes, Tomates et Aubergines a la Mozzarella de Buffalo
Courgette, Tomato and Aubergine Tart with Buffalo Mozzarella

Choix De Viandes Ou Poissons

Loup Grillé aux Herbes de Provence
Whole Grilled Sea Bass with Provencal Herbs (n)

Contre-Filet 250g
Sirloin of Beef 250

Demi Poulet Grillé
Half a Grilled Chicken from “Les Landes”

Risotto d’Ortie, Mascarpone et Parmesan
Nettle Risotto with Mascarpone and Parmesan (V)

Accompagnements:

Gratin Dauphinois ; Poêlée d’Haricot vert, Bacon croustillant
Served with Dauphinois Potatoes, Pan Fried Green Beans with Crispy Bacon

Dessert Au Choix - Served With Tea or Coffee

Crème Brûlée à la Graine de Vanille Bourbon
Vanilla Crème Brulée with Bourbon (v)

Selections de Glaces et Sorbets
Selection of Ice Creams and Sorbets (v)

Moelleux au Chocolat, Graine de Tonka, Glace Vanille
Chocolate Fondant with Tonka Seeds and Vanilla Ice Cream (g) (v)



Menu £45

Entreés

Panier de Crudités et son Anchoyade

Basket of Crudités with Anchovy Sauce (v)

And

Noix de St Jacques Enrobées de Jambon de Parme sur Lit d'asperges grillées, Sauce aux Tomates Confités

Scallops wrapped in Parma Ham with Grilled Asparagus and a Tomato Confit

Or

Le Foie Gras du Moment (torchon/terrine/ fumée)

Foie Gras of the Day

Or

Mousse de Fromage de Chèvre à la Betterave et Parmesan

Goats Cheese Mousse with Beetroot Relish and Parmesan Crisps (g) (v)

Au Choix - Viandes Et Poissons

Daurade Grillée, Citron et Feuille de Laurier

Grilled Sea Bream with Lemon and Bay Leaves(n)

Entrecôte 350g

Ribeye of Beef 350g

Risotto d'Ortie, Mascarpone et Parmesan

Nettle Risotto with Mascarpone and Parmesan (V)

Filet d'Agneau Poêlé, Cassoulet et Jus au Vin Rouge

Pan Fried Lamb Loin Chop with Cassoulet of Summer Beans and a Red Wine Sauce

Accompagnements:

Gratin Dauphinois ; Poêlée d'Haricot vert, Bacon croustillant

Served with Dauphinois Potatoes, Pan Fried Green Beans with Crispy Bacon

Dessert Au Choix - Served With Tea or Coffee

Crème Brûlée à la Graine de Vanille Bourbon

Vanilla Crème Brulée with Bourbon (v)

Selections de Glaces et Sorbets

Selection of Ice Creams and Sorbets (v)

Moelleux au Chocolat, Graine de Tonka, Glace Vanille

Chocolate Fondant with Tonka Seeds and Vanilla Ice Cream (g) (v)



Menu £60

Entreés

Panier de Crudités et son Anchoyade
Basket of Crudités with Anchovy Sauce
and

Carpaccio de Thon, Salade de Radis Blanc et Concombre, Mayonnaise au Wasabi
Tuna Carpaccio with Cucumber and White Radish Salad, Wasabi Mayonnaise
and

Le Foie Gras du Moment (torchon/terrine/fumée)
Foie Gras of the Day

Au Choix - Viandes Ou Poissons

Loup Grillé aux Herbes de Provence
Whole Grilled Sea Bass with Provençal Herbs (n)

Magret de Canard des Landes au Miel
Duck Breast from “Les Landes”, with a Honey Sauce

Entrecôte Wagyu
Wagu Ribeye

Risotto d’Ortie, Mascarpone et Parmesan
Nettle Risotto with Mascarpone and Parmesan (V)

Accompagnements:

Gratin Dauphinois ; Poêlée d’Haricot vert, Bacon croustillant
Served with Dauphinois Potatoes, Pan Fried Green Beans with Crispy Bacon

Dessert Au Choix - Served With Tea or Coffee

Salade de Fruits Rouges et Son Sabayon au Champagne
Red Fruit Salad with Champagne Sabayon

Nougat Glace Maison et Son Coulis de Fruit Rouge
Home Made Nougat Ice Cream with Red Fruit Coulis

Moelleux au Chocolat, Graine de Tonka, Glace Vanille
Chocolate Fondant with Tonka Seeds and Vanilla Ice Cream (g) (v)



Buffet Menu £35

Starters

Panier de Crudités et son Anchoyade
Basket of Crudités with Anchovy Sauce

Tartare de Saumon Frais Coupé au Couteau, Croûtons Dorés
Fresh Salmon Tartar Dressed with Capers, Gherkins and Parsley

Mousse de Fromage de Chèvre et Avocat, Betterave, Salade Verte
Goat's Cheese and Avocado Mousse, Beetroot and Rocket Salad

Remoulade de Céleri-Rave et Poire avec Jambon de Parm and Coulis de Tomate
Celeriac and Pear Remoulade with Parma Ham and Tomato Coulis

Salade de Haricots Verts aux Pistaches et Menthe Fraîche
Green Beans Salad with Pistachio and Fresh Mint

Mains

Contre-Filet
Sirloin of beef

Coquelet Grillé à la moutarde
Grilled Spring Chicken from "les Landes" with mustard

Brochettes de Gambas Grillées
Grilled King Prawns

Served with: Pan- fried seasonal vegetables, mixed leaves salad and home cut chips.

Desserts

Crème Brûlée à la Graine de Vanille Bourbon
Crème Brulée with Bourbon Vanilla Pods

-
Yoghurt avec Fruit Rouge
Yogurt with Red Fruit

-
Mousse au Chocolat
Chocolate mousse



Buffet Menu £45

Starters

Panier de Crudités et son Anchoyade
Basket of Crudités with Anchovy Sauce

Tartare de Saumon Frais Coupé au Couteau, Croûtons Dorés
Fresh Salmon Tartar Dressed with Capers, Gherkins and Parsley

Mousse de Fromage de Chèvre et Avocat, Betterave, Salade Verte
Goat's Cheese and Avocado Mousse, Beetroot and Rocket Salad

Remoulade de Céleri-Rave et Poire avec Jambon de Parm and Coulis de Tomate
Celeriac and Pear Remoulade with Parma Ham and Tomato Coulis

Salade de Haricots Verts aux Pistaches et Menthe Fraîche
Green Beans Salad with Pistachio and Fresh Mint

Le Foie Gras du Moment (torchon/terrine/ fumée)
The Foie Gras of the Moment

Mains

Contre-Filet
Sirloin of beef

Coquelet Grillé à la moutarde
Grilled Spring Chicken from "les Landes" with mustard

Brochettes de Gambas Grillées
Grilled King Prawns

Filet d'Agneau Poêlé
Pan Fried Lamb Loin Chop

Served with: Pan- fried seasonal vegetables, mixed leaves salad and home cut chips.

Desserts

Crème Brûlée à la Graine de Vanille Bourbon
Crème Brulée with Bourbon Vanilla Pods

Yoghurt avec Fruit Rouge
Yogurt with Red Fruit

Mousse au Chocolat
Chocolate mousse

Sélection of Fine French Cheeses
Selection of Fine French Cheeses with Tomato Jam

Mini Moelleux au Chocolat, Graine de Tonka, Crème Anglaise
Mini Chocolate Fondant with French Custard



Canapés - £1.40 per pièce

Savoury Selection

Noix de St Jacques Poêlés, jambon de pays et bisque réduite
Pan-fried scallops wrapped in crispy country Ham, bisque sauce

Tartare de saumon frais coupe au couteau sur toast
Fresh salmon tartar on toast

Thon rouge grille, mini ratatouille
Grilled red tuna served with baby Ratatouille

Foie gras sur brioche toastée, confiture de tomate
Foie gras served on toasted brioche and tomato jam

Brie pane et gelee de groseille
Buttered Brie cheese served with a red currant gelée

Fricassée de champignons des bois en tartelette
Wild mushrooms fricassee on pie

Poêlée de Gambas au beurre d'ail
Roasted Tiger prawns with garlic butter

Crostini de fromage de chèvre et pesto, poivrons rouge grilles
Goat cheese pesto & roasted red pepper crostini

Fish cake d'églefin fume, sauce citron vert
Smoked Haddock Fishcake with a lime dipping sauce

Brochette de blanc de poulet et noix de coco
Skewered coconut and chicken

Sweet Selection

Crème Brulée
Mini crème brûlée
Tartelette au chocolat
Mini Chocolate tarts
Fruits au Chocolat
Fresh Fruit dipped in chocolate
Tartelette de citron meringue
Lemon meringue pie
Tartelette de Framboise
Mini Raspberry Tarts



Substantial Canapés



Vacherin chaud et Crudités £40.00 (for 10 people-to be preordered)
Warmed “Vacherin” with Crudités

Filet d’Agneau Poêlé £18.00
Pan Fried Lamb Loin Chop

Contre Filet £18.00
Strips of Sirloin of Beef from the Grill

Tartines Mozzarella et Tomate £8.00
Tartines with Mozzarella and Tomatoes (v)

Tartine a la Crème, avec Aneth et Saumon Fume £8.00
Tartines with fresh cream, dill and smoked salmon

The substantial canapés below are available to complete a canapés reception or can be ordered to nibble with a glass of wine in our Salon.

10 pieces is our minimum order of canapés

Final preorder has to be received one week prior to the event



Wine List

In order to assist your everyday choice of wine our Head
Sommelier Aurelien Pihery has selected a choice of wine to
perfectly compliment our menus.

| VINS DE CHAMPAGNE | VINTAGE | GLASS 175cl | BOTTLE |
|---|---------|-------------|---------|
| Thienot Brut | N.V | £ 9.50 | £ 45.00 |
| Thienot Rosé | N.V | £ 12.50 | £ 60.00 |
| VINS BLANCS | | | |
| Sauvignon Blanc - | | | |
| Les Perles Vin de Pays d'Oc | '07 | £ 6.00 | £ 24.00 |
| Château Clément de Termes (Gaillac) | '07 | £ 6.50 | £ 26.00 |
| Picpul de Pinet - Château de Pinet | '06 | £ 7.50 | £ 30.00 |
| Sancerre - Domaine Gérard Fiou (Loire) | '06 | £ 8.75 | £ 35.00 |
| Chablis 1er Cru Montmain- Tremblay | '06/07 | £10.75 | £ 43.00 |
| Pic st Loup 'Grande Cuvée' | | | |
| l'Hortus (Languedoc-Roussillon) | '07 | £11.50 | £ 46.00 |
| VINS ROUGES | | | |
| Faugères- | | | |
| Les Léonides Domaine du Météore | '05 | £ 6.00 | £ 24.00 |
| Mouvèdre- Les Perles Vin de Pays d'Oc | '05 | £ 7.00 | £ 28.00 |
| Château de Ricaud- 1er Côtes de Bordeaux | '05 | £ 8.00 | £ 32.00 |
| Minervois- Domaine de Courbissac | '04 | £ 9.00 | £ 36.00 |
| Bourgogne Pinot Noir- JM Pillot | '07 | £ 9.00 | £ 38.00 |
| Château La Gasparde | | | |
| Prestige- Côtes de Castillon (St Emilion) | '05/06 | £11.50 | £ 46.00 |
| Gigondas Cuvée Prestige | | | |
| VINS ROSES | | | |
| Domaine de Tamary Elegance - | | | |
| Côtes de Provence | '07 | £ 6.75 | £ 26.00 |
| VINS DE DESSERTS VINTAGE GLASS 75ml BOTTLE | | | |
| Monbazillac 'Ancienne Cure' (37.5cl) | '05 | £ 5.00 | £ 21.00 |
| Muscat de St Jean de Minervois - | | | |
| Muscat de Rivesaltes- Lerys (50cl) | NV | £ 6.00 | £ 32.00 |
| VINS DE PORTO | | | |
| Dow's LBV | '01 | £ 6.50 | £ 40.00 |
| Taylor's Tawny | '10y | £ 6.75 | £ 54.00 |
| Warres Cavadinha | '95 | £ 9.75 | £ 82.00 |



Contact



Our experienced team will know exactly how to orchestrate and manage your day, making sure that your event runs smoothly.

For all event enquiries, please contact:

Tel: 0207 376 8787 Fax: 0207 376 5878

Email: events@cheynewalkbrasserie.com

Our sister venues include Ronnie Scott's Jazz Club, The Old Vic Theatre and Waterloo Brasserie for more further information please contact our Events Manager



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