



THE BIONIC CHEF

THE BIONIC CHEF CATERING COMPANY

PROVIDING CULINARY EXCELLENCE

OUR AIM IS TO PROVIDE
CONTEMPORARY DISHES PUSHING THE
BOUNDARIES OF EVENT CATERING.

WE CATER FOR BESPOKE PRIVATE
DINING, OCCASIONS, CORPORATE &
CREATE POP UP EVENTS

PRIVATE DINING
SAMPLE MENU 1
FROM £60 PER PERSON

Amuse bouche

Whipped avocado, ceviche of mango,
toasted cashews, puffed tapioca

Starter

Honey roasted fig & pear en croute, goats cheese brûlée,
plum chutney, baby watercress

Main course

Sous vide ballontine of chicken, garlic & Paris brown
mousse, Savoy cabbage & confit onion fricassee,
pancetta & oregano potato cake, brandy & masala
cream

Dessert

Lemon sherbet posset, torched raspberry marshmallow,
pistachio biscotti

Amuse bouche
Crispy chicken skin, lemon & thyme ricotta

Starter
Gravadlax of Salmon, semi dried grape jelly,
green apple granola, whipped buttermilk

Main course
Pan roasted breast of duck, sweet potato & confit duck
hash, braised red cabbage, kirsch jus

Dessert
Yuzu meringue cheesecake, gin & tonic sorbet, strawberry
& basil gel

PRIVATE DINING
SAMPLE MENU 2
FROM £70 PER PERSON

Amuse bouche

Lemon gin cured salmon, asparagus cream, crispy capers, melba toast

Starter

Carpaccio of smoked duck breast, orange & cherry purée, confit duck + Yorkshire blue salad, sourdough

Main course

Pan seared fillet of stone bass, dill sauté potatoes, courgette & crab cannelloni, yuzu caviar, crab foam

Dessert

Toffee popcorn sticky toffee pudding, salted muscovado ice cream, pecan praline

PRIVATE DINING
SAMPLE MENU 3
FROM £80 PER PERSON

Charred asparagus, Yorkshire fettle + mint mille-feuille, ceviche of fennel + orange, dill + lemon emulsion, elderflower sweetened radicchio.

Beetroot & vodka cured mackerel, ceviche of radish, granary crumb, scallop roe emulsion, mustard cress, caviar

Star anise + sesame duck rillets, kimchi + burnt leek slaw, nori salted prawn cracker, plum + lemongrass gel, micro coriander.

Sichuan pepper seared flank steak, Hoisin beef cheek hash brown, togarashi fried napa cabbage, gochujang miso butter.

Yorkshire rhubarb mess, stem ginger meringues, whipped white chocolate caramel ganache, raspberry sherbet sorbet

PRIVATE DINING
TASTING MENU
FROM £100 PER PERSON

Frozen berry yoghurt,, granola crumb, apple crisp

Smoked salmon blini , asparagus mousse, lemon pearls

Black garlic wild mushrooms on soldiers, soft boiled quails egg,
truffle hollandaise

Confit duck hash, celeriac remoulade, fried duck egg, sour
cherry

Maple bacon waffle, caramelised banana, peanut butter foam

Orange polenta cake, rum & raisin cream



PRIVATE DINING
SAMPLE BRUNCH MENU
FROM £30 PER PERSON

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BRUNCH PLATTERS
DELIVERY INCLUDED
FROM £25

Yoghurt mousse pots, berries, granola, honey

Pancakes, crispy bacon, peanut butter , maple

Baked ham & cheese croissants

Hummus & roasted Mediterranean vegetable bagel

Spinach, roasted tomato & basil frittata

Haggis & pork scotch egg, brown sauce

Mushroom & confit garlic tart, onion chutney

Smoked chicken, Avocado, pickled apple, watercress
Carpaccio of beetroot, hazelnut praline, goats cheese,
balsamic caviar, dukkah

Smoked salmon & cream cheese blinis, dill pesto, capers

Prosciutto, bresaola, mortadella, calabrese charcuterie

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Soft sheep brie, honey & rosemary syrup

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Beetroot carpaccio & praline goats cheese bon bons, dukkah, balsamic
caviar

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Tian of Greenland prawns + smoked salmon, mango + chilli tartare,
clamato gel. dill pickled capers, avocado m watercress

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Mint pesto Burratta, orange & radish ceviche, chicory

Duck & Yorkshire blue rillettes, cherry chutney

Five spice pork & kimchi scotch egg, xo emulsion

Cajun brisket presse, fajita patas bravas

Charred sweetcorn & chard bhaji, apple walnut & tarragon yoghurt

Confit garlic & wild mushroom filo cups, truffle hollandaise

Charred Asparagus, roasted red pepper & spinach frittata, tomato
marmalade

Sourdough, lovage whipped butter

Slow roasted tomato & tapenade foccacia

GRAZING PLATTERS
DELIVERY INCLUDED
FROM £25

Sesame cones, yellowtail kingfish, uni kewpie

Chicken katsu futomaki, tonkatsu

Tuna tartare wonton cups, sriracha mayo, coriander oil

Inari pocket, black sesame rice, pickled enoki, ponzu

Crispy salmon skin, salmon sashimi, massago, xo

California roll (Crab & Avocado)

Dynamite roll (Spicy Tuna)

Selection of maki

Rice noodle & wakame salad, miso

Fried wasabi edamame

SUSHI PLATTERS
DELIVERY INCLUDED
FROM £25

SANDWICHES

THE CONTINENTAL

Roast ham and Swiss cheese baguette, tomato chutney

THE VIETNAMESE

Miso prawns, noodles, herbs, lime, rice wrapper

THE MEDITERRANEAN

Roasted vegetables, mozzarella, olives, pesto, aioli, wholegrain focaccia

THE GREEK

Shredded lamb, hummus, pomegranate, mint, flatbread

THE ITALIAN

Salami, rocket, brie, tomato, herb dressing, ciabatta

THE JAPANESE

Spicy tuna, rice, siracha, seaweed wrap

THE INDIAN

Onion bhaji, Aloo Gobi, mint yoghurt, mango chutney, naan

THE BRITISH

Smoked salmon, whipped cream cheese, cucumber, dill,
lemon & poppy seed bread

SALADS

THE AMERICAN

Caesar salad

THE MEDITERRANEAN

Roasted vegetables, mozzarella, olives, pesto, aioli

THE GREEK

Cherry tomatoes, olives, feta, lettuce, Greek dressing

THE ITALIAN

Orzo pasta, roasted vegetables, confit garlic, balsamic

THE MORROCAN

Giant cous cous, dried apricot, sultana, Za'atar

THE INDIAN

Coronation chicken, spicy rice

THE BRITISH

Ham, egg & new potato salad, cress

THE FRENCH

Tuna Niçoise

THE THAI

Papaya, lime, beansprouts, carrots, baby corn, peanuts, chilli

BUFFET PLATTERS

DELIVERY INCLUDED

ENQUIRE FOR PRICES

GALLERY

