



redherring  
Catering & Event Management



## Canapé Direct

Weddings & Private Parties

Corporate Events

Formal Dinners

Marquee & Venue Sourcing

Full Event Management

Drop Off Catering

[www.redherringevents.com](http://www.redherringevents.com)



Welcome from the team at Red Herring HQ.

Red Herring was born over 20 years ago.  
Between us we have many years of experience within the hospitality industry.

Steve's passion began with a career that started in a kitchen in the West End working with a team of 25 chefs in Grosvenor Square and culminated having worked through the ranks in every department of various luxury London hotels to becoming part of the senior management team in a 5 \* hotel in Piccadilly.

Steve then left London and joined his family to start a successful country house hotel in The New Forest, which today is now known as The Pig, before moving on to buy, open and run a bar and restaurant in Wiltshire. During this time Red Herring was born.

Since 1996 we have conducted events all over the South and London in some very special venues including Banqueting House and Hampton Court Palace, looking after hundreds of guests.

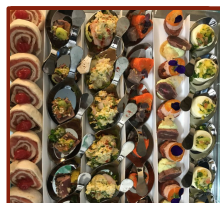
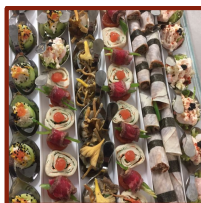
All in all this has given us the experience and pedigree to confidently take care of your event today.

We are joined by a wealth of talented chefs and a highly creative team.

We look forward to meeting you.



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## Canapé Direct

Our completely handmade delicious canapés come in high quality clear polycarbonate trays ready to circulate around your guests...

So you can simply unwrap and serve in the trays.

Each tray is made up of 48 individual canapés which can be chosen from the menu, you can have a maximum of 6 different canapés per tray.

We can only cater for a minimum of 2 trays per drop off. Both trays to have the same 6 canapé choices.

All our canapés are served cold and travel well from our kitchens directly to your door.

If you were looking for something not on our menus we would be happy to discuss and design bespoke canapés to fit your clients needs.

Our team of talented chefs are also available to create menus that cater for all dietary needs or special requirements, please give us a call to discuss further.

Canapés: £69.00 + VAT per tray





## Savoury Canapés

**Watermelon & rare fillet of beef** wasabi

**Crayfish & shrimp** chopped egg, parsley

**Pink gin cured salmon gravlax** filo baskets

**Peking duck roulade** hoisin, cucumber, spring onion with raspberry jelly

**Chorizo** duck parfait, kumquat marmalade

**Thai chicken roulade** gremolata

**Ceviche of sole** vanilla popcorn

**Carpaccio of beef** fromage blanc, fresh lime & pecan nuts

**Cumin cauliflower hummus** artichoke & black onion seeds

**Wobbly bottom panna cotta** mango & ginger salsa & black onion seed tuile

**Baby vine tomatoes** injected with vodka & spice & chilli sugar

**Hock of ham roulade** black cherry jam

**Seared pink tuna** blood orange & ginger salsa

**Filo baskets** balti cream, pistachio & pomegranate

**Beef carpaccio** gremolata served on bellinis

**Chorizo & smoked chicken roulade** wild raspberry jelly

**Parmesan baskets** with parma ham mousse and grilled peaches

**Fillet of beef tartare with fajita seasoning** in mini cornets with quail egg

**Thai trio of salmon** on a blini

## Sweet Canapés

**Dark chocolate & salted caramel** marquise tarts pistachio

**Mini limoncello italian meringue** pies

**Physalis** cinnamon sugar, sesame seed

**Dark chocolate fudge brownie** white chocolate, raspberry

**Mini rounds of orange and pomegranate** cake

**Rum chocolate dipped strawberries**





# redherring

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