



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



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.

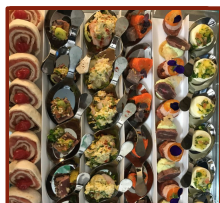
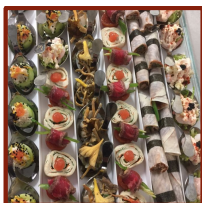
All in all this has given us the experience and pedigree to
confidently take care of your event today.

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: £85.00 + 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





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