



redherring

Catering & Event Management



Weddings & Private Parties

Corporate Events

Formal Dinners

Marquee & Venue Sourcing

Full Event Management

www.redherringevents.com



Welcome from the team at Red Herring HQ.

Red Herring was born over 30 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.



redherring
Catering & Event Management



Bowl food

Vietnamese hot and sour chicken & duck chinese greens

Miso grilled chicken white rice, avocado & edamame beans

Beef burrito bowl black beans, coriander & lime rice

Soba noodle salad sesame, garlic & mint

Blade of beef cassoulet thyme dumplings

Lamb tagine ras el hanout, almond & flatbreads

Asparagus & parmesan risotto parmesan crisp

Traditional Spanish paella chicken, chorizo, clams, steamed mussels & langoustines

Fish pie monkfish, scallop & saffron mash

Warm tuna nicoise rocket & white truffle oil

Sweet potato makhani curry ginger, tomato, cashew & green tea rice

Salmon & avocado poke bowl spring onions & sesame seeds

Grazing

Steamed salmon sea trout & scallion tartare, rock chives

Chicken & pancetta roulade spinach, orange & cardamom oil

Beetroot Goat cheese tart creme fraiche & lime

Cajun Chicken smoked caribbean sausage & roast pepper jambalaya

Fillet Beef ginger stir fry with Asian greens

Shrimp & crayfish salad pots watercress, capers, chopped egg & avocado remoulade

Fish grazing board spicy fish Taco, gin cured salmon, potted whiskey kippers served with artisan breads

Charcuterie platter rosario salami, chorizo sausage, serrano ham, mortadella saliccia, burrata served with artisan sourdough, olives, caper berries & pickled chillies

Rocket & broad bean salad asparagus, sugar snap peas, mint, avocado dressing

Pesto orzo salad pomegranate, rocket & pine nuts

Fig, watermelon, mango salad watercress coriander & garlic dressing



redherring
Catering & Event Management



Warm Canapés

Scallop, black pudding & pea puree

Seared fillet of beef, parmentier potato, shallot & mustard beurre blanc

Slow cooked tikka shoulder of lamb cumin & pumpkin chutney on mini poppadoms

Loin of venison ginger & rhubarb chutney on purple potato

Arancini parmesan, truffle mayonnaise

Hash brown bites Westcombe cheddar & taramasalata

Welsh rarebit souffle red onion marmalade

Mac & Cheese fried beignet

Crispy salt & vinegar squid tartare

Caramelised mushroom tartlets

Steamed asparagus lemon & lime salt, hollandaise

Seared scallops with Bloody Mary shots

Duck croquette pink grapefruit salsa

Cold Canapés

Seared tuna grapefruit salsa

Mini trio of salmon on a crostini

Fillet of beef on a harissa crostini

Prawn cocktail in filo baskets with avocado salsa

Crayfish mousseline black sesame cornets & chilli sprouts

Olive crostini honeyed fig, prosciutto & sage tempura

Curried Wobbly Bottom goats cheese in filo baskets, pistachios & pomegranates

Plum duck roulade with cucumber noodles, spring onion, hoi sin sauce & mango jelly

Mini bruschetta cream cheese, tomato, onion, garlic & basil



redherring
Catering & Event Management



Appetisers

Beetroot & pink gin cured salmon crostini, celeriac remoulade, minted pea puree & salsa salad

Seared scallops chorizo, minted pea puree and crispy bacon crumble

Black garlic and parmesan arancini with a salad of snow pea shoots, basil, baby vine tomatoes and a balsamic drizzle

Burrata with a bruschetta on a bed of red leaves, fresh strawberries & strawberry balsamic

Grilled peaches & serrano ham burrata, rocket & salsa verde

Prawn cocktail avocado remoulade, chopped egg & red chicory

Homemade scotch egg served runny with piccalilli

Carpaccio of beetroot pickled shallots, melted goats cheese & ponzu dressing

Trio of salmon river salmon trout, smoked salmon, gravlax, avocado, cherry tomatoes & chimichurri

Sharing Boards for the table

Antipasto

Italian antipasto meats, slice watermelon, hummus, sunblush tomatoes, marinated artichoke, mozzarella pearls, rocket, flatbread & padron peppers

Fish

Crispy salt and vinegar squid with homemade tartare

Fish tacos

Warm crab cakes with hot & sour chutney

Tapas

Peeled gambas al ajillo

Seared padron peppers

Boquerones with lemon, parsley, sea salt, grilled garlic & sourdough crostini

Manchego and date wrapped in bacon
Jamon Iberico





Main courses

Hampton aged beef fillet with parmesan piped potato, heritage coloured vegetables, chilli and green herb chimichurri

Canon of English lamb with kale bubble and squeak, wild garlic sausage, caramelised onions and black lentils

Crisp roast salmon pomme anna potatoes, sugar snap peas, rocket and wilted spinach, watercress hollandaise

Confit of duck dauphinoise potatoes, heritage vegetables bundles, red cabbage & plum jus

Hasselback aubergine parmigiana dauphinoise potatoes, heritage vegetable bundles & red pepper reduction

Harissa spiced cauliflower steak colcannon mash potato, lemon chickpeas & kale

Seared corn fed fillet of chicken sweet garlic mash, minted pea puree, sugar snap peas, chorizo crisps, roast red pepper reduction

Fillet of Beef served medium rare, dauphinoise potatoes, wrapped heritage vegetables, angel hair, parmesan crisp & damson jus

Fillet of Lamb served pink, petit pois a la française, crushed jersey royals & paloise butter sauce

Pave of blackened cod green tea noodles, cocoa beans, shredded chinese greens, ginger & chilli

Hampthorpe estate venison fillet spinach & caper potato cake, creamed cauliflower, sloe gin & raisin jus

Belly of pork apple fritter, sage butter mash, cabbage with seeded mustard

Pan fried sea bass fillets crushed new potatoes & rainbow chard

Seared corn fed fillet of chicken dauphinoise potatoes, confit of thigh croquettes, heritage vegetable bundles, roast shallot jus



redherring
Catering & Event Management



Puddings

Orange and pomegranate cake clotted cream and cape gooseberry

Individual pavlova fresh whipped cream & berries

Vegan Carrot cake cream cheese and raspberry coulis

Chocolate mocha tart espresso jelly, vanilla cream, almond biscotti

Coconut panna cotta rhubarb coulis, oat crumble

Tiramisu

Trio of puddings for one or **Dessert Station**
Choose any three of the below;

Dark chocolate box filled with caramel bananas & cape gooseberry
Vanilla crème brûlée
Limoncello tart with Italian meringue
Brownie diamonds with a white chocolate drizzled raspberry
Mini bakewell tart
White chocolate and ginger cheesecake
Raspberry panna cotta
Chilled espresso martini shots

Cheese

Mature british cheese Hard & soft local cheeses, quince jelly & a selection of oat & charcoal biscuits

Roast whole vacherin stuffed with garlic, thyme, shallots & muscat wine served with raisin bread & chicory to dip. Available August to March.

Late night munchies

Bacon butties sauces

Croque monsieur

Sliders fries, truffle mayo

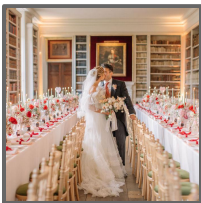
Boa buns sticky pork, pink pickled onions

Fish finger sandwiches fennel tarter

Chicken goujons & fries



redherring
Catering & Event Management



Step by step

1. From your enquiry we send you an initial proposal which is made up of example menus and costings

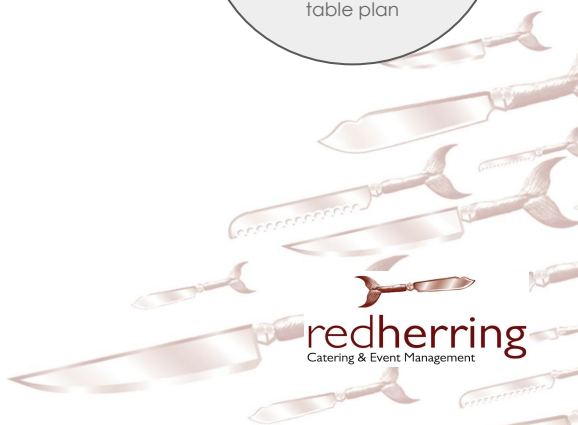
2. After your initial proposal has been read through, we will arrange a video call or meeting at your venue to discuss your tastes and wishes in further detail along with the budget

3. We will then send out the second proposal which is more bespoke to your taste

4. From the second proposal if you are happy to go ahead, we then send a confirmation of engagement and deposit fee request

5. We will then book you in for tasting and full planning meeting a few months before your event

6. 30 days before your event we will ask for your final numbers and dietary requirements along with your table plan



redherring
Catering & Event Management



redherring

Catering & Event Management

Contact us:

Setley cottage, Setley,
nr Brockenhurst, Hampshire, SO42 7UF

† (0)1590 62 22 22

e info@redherringevents.com

Take a look at our socials:

Instagram: [@redherringevents](https://www.instagram.com/redherringevents)

Facebook: [@redherringevents](https://www.facebook.com/redherringevents)

www.redherringevents.com

