



Canape Direct

Weddings & Private Parties

Corporate Events

Formal Dinners

Marquee & Venue Sourcing

Full Event Management

Drop Off Catering

www.redherringevents.com

Our Story



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.



Canape Direct



Canape Direct

Our completely handmade delicious canapes 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 canapes which can be chosen from the menu, you can have a maximum of 6 different canapes per tray.

We can only cater for a minimum of 2 trays per drop off.

All our canapes 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 canapes 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

Min two trays ,also all canapes will need to be of the same choice



Canapes



Savoury Canapes

Watermelon & rare fillet of beef wasabi

Crayfish & shrimp chopped egg, parsley

Pink gin cured salmon gravlax filo baskets

Peking duck pancakes hoisin, cucumber, spring onion

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

Sweet chilli pepper panna cotta matjes herring

Chorizo & smoked chicken roulade wild raspberry jelly

Sweet Canapes

Dark chocolate & salted caramel marquise tarts pistachio

Mini limoncello italian meringue pies

Physalis cinnamon sugar, sesame seed

Dark chocolate fudge brownie white chocolate, raspberry

Rum chocolate dipped strawberries





Setley cottage, Setley,
nr Brockenhurst, Hampshire, SO42 7UF
t (0)1590 62 22 22

533 Kings road
1st floor, London SW10 0TZ
t (020) 3174 2001

e info@redherringevents.com

