



redherring  
Catering & Event Management



## Boat Catering

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.

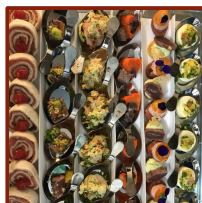
All in all this has given us the experience and pedigree to  
confidently take care of your event today.

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

We look forward to meeting you.



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## Boat drop off

All of our menus are designed in our five star kitchens and delivered refrigerated or in our chill boxes directly to your boat.

Our food is presented in high quality clear disposable platters enabling you to serve your guests as they arrive with ease, simply unwrap and serve.

These menus are simply to give you an idea of the possibilities we can produce to feed and look after your guests needs.

We are completely flexible and able to cater for all your clients needs. Dietaries, allergies and any other specific requirements are also easily catered for by our team of talented chefs.

Please have a look through our menus and if you have any questions please do not hesitate to call and speak to a member of our team.

All orders need to be made 48 hours prior to drop off. Delivery access required.

## Additional assistance

We can provide assistance with the following points or direct you to suppliers who you will be able to contact yourself, please let us know if you would like any further help or costs:

Drinks

Glassware – disposable or standard

China & cutlery – disposable or standard

White or coloured linen and napkins – disposable or standard

Waiting and bar staff

Flowers or further decoration





## Canapes

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 boat drop off.

All our canapes are served cold and travel well.

## 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

**Crayfish & shrimp cocktail** deep fried anchovies

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





## Breakfast

### Light continental

#### Pastries

**Natural or coconut yoghurt pots**  
granola, maple syrup  
**Fresh fruit salad**

### Full Breakfast

#### Pastries

**Bacon & mustard cream cheese**  
sesame bagels  
**Smoked salmon, cream cheese & chive** sesame bagels  
**Natural or coconut yoghurt pots**  
granola, maple syrup  
**Fresh fruit salad**  
**Pink grapefruit & Cranberry juice**

#### Extras

#### Tea & Coffee

#### Juices

#### Softs

#### Ice

**Beers, wines & champagne supplied**

## Lunch

### Light lunch

**Chicken & chorizo wraps** basil pesto, rocket  
**Roast mediterranean vegetable wraps**  
red pepper hummus

**Golden beetroot & whipped goats cheese tartlets** watercress

### Citrus tabbouleh pots

**Dark chocolate fudge brownie**, berries

### Full lunch

**Fillet of beef** honeyed beans & wasabi hollandaise

**Steamed lobster** served in their shells with sauce vierge

**Crayfish & Shrimp pots** avocado remoulade

**Broad bean** asparagus, sugar snap peas, rocket & mint dressing

**Roast mediterranean vegetables** basil olive oil

**Purple potatoes** spring onion & lovage salad

**Selection of artisan bread**

**Raspberry creme brulee** lavender shortbread

**Selection of hard & soft cheese** quince & charcoal biscuits





## Full English Afternoon Tea

**Rare fillet of beef** horseradish finger sandwiches on brown

**Duck egg & watercress** finger sandwiches on white

**Chicken & balti mayonnaise** on toasted English muffins

**Pink gin cured salmon** on blinis, fennel cream cheese

**Homemade fruit scones** strawberry jam, clotted cream

**Chocolate fudge brownie** raspberries & white chocolate

**Lemon curd slice**

**Sliced watermelon** Parma ham

## Extras

**Tea & Coffee**

**Juices**

**Softs**

**Ice**

**Beers, wines & champagne supplied**





# redherring

Catering & Event Management

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