



Bowl food

Vietnamese hot and sour chicken & duck
chinese greens

Pot roasted guinea fowl pancetta & banana shallots

Clam & crayfish veloute cavolo nero, conchiglie

Tempura salt & pepper squid caper berry mayonnaise

Blade of beef cassoulet thyme dumplings

Lamb tagine ras el hanout, almond & flatbreads

Portobello & porcini mushrooms risotto white truffle balsamic

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

Fish pie monkfish, scallop & saffron mash

Warm tuna nicolse rocket & white truffle oil

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

Scallop & shrimp risotto pumpkin & asparagus

Grazing

Steamed salmon sea trout & scallion tartare, rock chives

Chicken & pancetta roulade spinach, orange & cardamom oil

Beetroot Goat cheese tart creme fraiche & lime

Fruit de mer mussels, steamed lobster, langoustine, grilled sardines, brochettes of monkfish & salmon wrapped in pancetta

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 saliscia, burrata served with artisan sourdough, olives, caper berries & pickled chillies

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

Roasted mediterranean vegetables olive oil, basil

Fig, watermelon, mango salad watercress coriander & garlic dressing



redherring
Catering & Event Management