



redherring

Catering & Event Management



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.

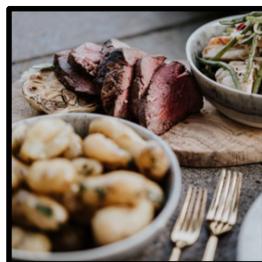
Since 1996 we have conducted events all over the South and London in some very special venues including Banqueting House and Hampton Court Palace, looking after hundreds of guests.

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.





Hamper Direct

Hamper Direct are a selection of specially curated menus that are ready to eat and ideal for a day at the races or a trip out on a boat or just a day in the country with your family or partner.

Just lift off the lid and serve.

Wicker hampers are available along with reusable glasses, china, cutlery & linen napkins

This service is designed to take all the strain and stress out of entertaining outside or on a day out.

If you were looking for something not on our menus we would be happy to discuss and design bespoke dishes or canapes to fit your 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.

We will need a minimum of 48 hrs to prepare your food and hand deliver to your door.

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

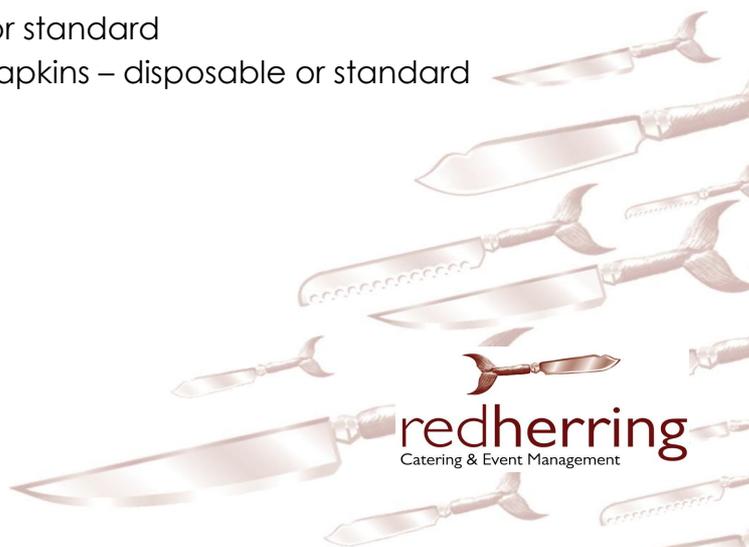
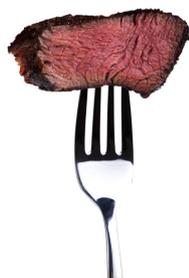
Glassware – disposable or standard

China & cutlery – disposable or standard

White or coloured linen and napkins – disposable or standard

Waiting and bar staff

Flowers or further decoration





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. Canapés: £69.00 + VAT per tray

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

Wobbly bottom panna cotta mango & ginger salsa & black onion seed tuile

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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





Lighter lunch

@ £70.00 + VAT for two

Cajun chicken roasted pepper wraps

Roast mediterranean vegetable wraps

red pepper hummus

Golden beetroot & whipped goats

cheese tartlets watercress

Chorizo & pork sausage rolls

Citrus tabbouleh pots

Dark chocolate fudge brownie, berries

Full English Afternoon Tea

@ £22.50 + VAT per person

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

Full lunch

@ £99.00 + VAT per person

Fillet of beef honeyed beans & wasabi hollandaise

Crayfish & Shrimp pots avocado remoulade

Red cabbage & bramley slaw

Purple potatoes spring onion & lovage salad

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

Creme brulee passion fruit

English cheese quince & charcoal biscuits





White

	75cl bottles
	Prices exc. VAT & sold by the case (x6)
1. Pinot Grigio 'Ca Luca' Casa Vinicola Botter, Veneto, Italy	£14.95
2. Sauvignon Blanc 'Duc de chapelle' d'Oc - France	£15.00
3. Chenin Blanc Backsberg Estate, Paarl, South Africa	£15.65
4. Viognier La Playa Colchagua Valley, Chile	£16.25
5. Muscadet sur Lie Cotes de Grandlieu, France	£17.90
6. Unwooded Chardonnay Bon Vallon De Wetshof Estate, Robertson, South Africa	£19.90
7. Sauvignon Blanc 'Family Vineyard' Wairau River, Marlborough, New Zealand	£20.15
8. Riesling Polish Hill River Paulette Wines, Clare Valley, South Australia	£21.75
9. Gavi di Gavi Cantine Volpi, Piedmonte, Italy	£25.50
10. Chablis Domaine Gautheron, France	£31.50
11. Montagny 1er Cru 'le Vieux Château', Domaine des Moirots, France	£37.75
12. Sancerre Domaine Crochet, France	£37.00
13. Chablis 1er Cru 'Fourchaume', Domaine N&G Fèvre, France	£55.70
14. St Aubin 1er Cru Domaine Vincent Girardin, France	£75.35
15. Chassagne Montachet 1er cru 'Morgeot' - Domaine Morey-Coffinet, France	£106.85

Red

16. Cabernet Merlot Duc de Chapelle, IGP l'Aude	£15.00
17. Rioja Tempranillo Azabache, Bodegas Aldeanueva, Spain	£15.25
18. Carignan Vieilles Vignes - Roche de Belanne, France	£15.75
19. Côtes du Rhône 'Mistral' - Famille Suster, Rhone de Belanne, France	£17.45
20. Cabernet Sauvignon Block 6 Reserve - Vina la Playa, Colchagua Valley, Chile	£18.80
21. Chateau le Gardera - Bordeaux Superieur, France	£20.00
22. Malbec 'ES Vino' - Finca Sopenia, Mendoza, South America	£20.00
23. Shiraz 'Pimpala Road' - Geoff Merrill, McLaren Vale, South Australia	£20.15
24. Beaujolais Villages 'Vignes de 1940' - Domaine Jean Michel Dupre, France	£21.45
25. Montagne st. Emilion Chateau Gachon, Bordeaux, France	£25.50
26. Pinot Noir 'Roaring Meg' - Mt Difficulty, Bannockburn, Central Otago, NZ	£31.85
27. Cotes de Beaune Villages - Domaine Prieur- Bruner, France	£37.00
28. Chateau Paveil de Luze Cru Bourgeois Superieur Margaux, Bordeaux, France	£52.85

Rose

29. Pinot Grigio Ramato 'il Barco' - Casa Vinicola Botter, Veneto, Italy	£14.95
30. Coteaux d'Aix en Provence Rosé Château Paradis, France	£21.00
31. Sancerre Rosé Domaine André Neveu, France	£30.00
32. Cotes de Provence Rose 'Whispering Angel' - Chateau d'Esclans, Frejus	£34.65

Champagnes

33. Champagne Lombard Brut Reference Epernay, France	£48.00
34. Bollinger NV	£76.99
35. Laurent Perrier Brut Rose	£98.00
36. Ruinart Blanc de blanc	£112.00

Sparkling wines

37. Prosecco Extra Dry Borgo del Col Alto, Italy	£19.99
38. Cava Brut Reserva Mont Marcal, Penedes, Spain	£20.50
39. Nyetimber Classic Cuvee, English sparkling	£58.00





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Catering & Event Management

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