



# redherring

Catering & Event Management



## Canapé Direct

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.

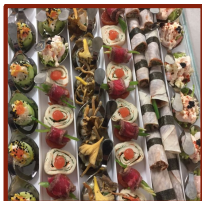
All in all this has given us the experience and pedigree to  
confidently take care of your event today.

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

We look forward to meeting you.



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## Canapé Direct

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

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

All our canapés 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 canapés 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: £85.00 + VAT per tray

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





## Savoury Canapés

**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 Canapés

**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**





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