



redherring

Catering & Event Management



Weddings & Private Parties

Corporate Events

Formal Dinners

Marquee & Venue Sourcing

Full Event Management

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.





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 nicoise 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 salcisiccia, 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





Warm Canapes

Scallop, black pudding & pea puree

Seared fillet of beef, parmentier potato, shallot & mustard beurre blanc

Slow cooked tikka shoulder of lamb cumin & pumpkin chutney on mini poppadoms

Loin of venison ginger & rhubarb chutney on purple potato

Arancini parmesan, truffle mayonnaise

Buttermilk marinated chicken fillet with ginger marmalade

Roast king prawns, wrapped in pancetta & garlic aioli

Mac & Cheese fried beignet

Coconut shrimp paw paw chilli salsa

Caramelised balsamic & red onion tart with grilled goats cheese

Tobacco matchstick fries served in mini cornets

Honey & soy glazed aubergine and pepper skewers

Seared scallops with Bloody Mary shots

Fillet of beef tartare in mini cornets with Quails eggs

Cold Canapes

Pink gin cured salmon gravlax filo baskets

Local oysters red wine shallot vinaigrette & guinness shot

Ceviche of sole vanilla popcorn

Carpaccio of beef fromage blanc, fresh lime & pecan nuts

Prawn cocktail in filo baskets with avocado salsa

Crayfish mousseline black sesame cornets & chilli sprouts

Olive crostini honeyed fig, prosciutto & sage tempura

Cumin cauliflower hummus artichoke & black onion seeds

Wobbly bottom panna cotta mango & ginger salsa

Gazpacho served in miniature jam jars

Baby vine tomatoes injected with vodka & spice & chilli sugar

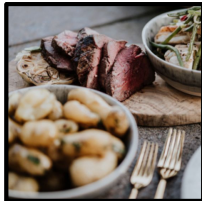
Hock of ham roulade black cherry jam

Crayfish & shrimp cocktail deep fried anchovies

Greek salad cucumber cup

Plum duck roulade with cucumber noodles, spring onion, hoi sin sauce & mango jelly





Appetisers

Fennel and lime gravlax on red vein leaves with cucumber oil and seeded mustard salad

Seared scallops chorizo, creamed sweetcorn puree and crispy bacon crumble

Breast of pigeon served pink on curly endive with a blackberry vinaigrette

Purses of hand picked crab with chilli, coriander, lime and green herb coulis

Thai cold smoked salmon trout fillets with seared peach salad

Black garlic and parmesan arancini with a salad of snow pea shoots, basil, baby vine tomatoes and a balsamic drizzle

Italian pulled burrata with wild strawberries, green salad leaves and strawberry balsamic

Pulled braised ox cheek Asian XO dressing, toasted muffin with honey'd plum and coriander

Warm guinea fowl scotch egg served runny with homemade piccalilli

Ceviche of sea trout with blood orange coulis

Trio of salmon river salmon trout, smoked salmon, gravlax on carpaccio of beets

Fish trio for one

Salad of white crab coriander paw paw salsa
Beetroot gravlax, black onion seed tulle
Cold smoked Avon Trout wasabi mayonnaise

Vegetarian trio for one

Curried parsnip soup
Whipped wobbly bottom goats cheese tart
Butternut and spinach wellington

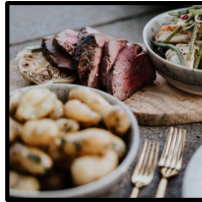
Sharing Boards for the table

Smoked chicken and mango in baby gem leaf, parmesan caesar
Italian meats on watermelon pickled root vegetable, pickled chilli and caper berries
Preserve jar of comichon and livers mousseline with music paper bread

Fish sharing board for the table

Fried squid with fennel tartar
White crab and mango fian
Beetroot gravlax on toast with wasabi





Main courses

Hampton aged beef fillet with parmesan piped potato, heritage coloured vegetables, chilli and green herb chimichurri

Cannon of English lamb with kale bubble and squeak, wild garlic sausage, caramelised onions and black lentils

Line caught hake fillet oven baked on purple potatoes, baby vine tomatoes, banana shallots, broad beans and spinach

Pancetta wrapped tenderloin of pork sea salt crackling, parsnip mash and mustard jus

Confit of duck slow cooked with a cassoulet of white beans and honey on a creamed spinach puree

Rigatoni red pepper gochujang with shredded sprout and cavolo nero

Miso spiced aubergine pave with wilted rainbow chard, courgette ribbons and creamed kimchi

Fillet of Beef served medium rare, dauphinoise potatoes, wrapped heritage vegetables, angel hair, parmesan crisp & damson jus

Fillet of Lamb served pink, petit pois a la française, crushed jersey royals & paloise butter sauce

Pave of blackened cod green tea noodles, cocoa beans, shredded chinese greens, ginger & chilli

Hampthorpe estate venison fillet spinach & caper potato cake, creamed cauliflower, sloe gin & raisin jus

Belly of pork apple fritter, sage butter mash, cabbage with seeded mustard

Pan fried sea bass fillets crushed new potatoes & rainbow chard

Harissa corn fed fillet of chicken chorizo, black lentil, sweet potato & sauce vierge





Puddings

Orange and pomegranate cake clotted cream and cape gooseberry

Toffee meringue hearts cinnamon clotted cream, red & black berries & mint

Vegan Carrot cake cream cheese and raspberry coulis

Dark chocolate marquise rolled in pistachio with salted caramel & lavender shortbread heart

Dark chocolate pot with vegan salted caramel

Trio of puddings for one or **Dessert Station**
Choose any three of the below;

Vanilla buttermilk cheesecake, poached peaches and pistachios

Dark chocolate brownie with white chocolate and raspberry

Banoffee chocolate box with hazelnut mousse and poppy seed

Limoncello and raspberry possets with blue borage

Mango, ginger crème brûlée with lavender shortbread heart

Espresso martini shot

Jammy dodger shot

Limoncello shot



Cheese

Mature british cheese Hard & soft local cheeses, quince jelly & a selection of oat & charcoal biscuits

Roast whole vacherin stuffed with garlic, thyme, shallots & muscat wine served with raisin bread & chicory to dip. Available August to March.

Late night munchies

Bacon butties sauces

Croque monsieur

Sliders fries, truffle mayo

Bratwurst sausage fried onions, ciabatta

Fish finger sandwiches fennel tarter

Fish & chips curry sauce





White

	75cl bottles
	Prices exc. VAT & sold by the case (x6)
1. Pinot Grigio 'Ca Luca' Casa Vinicola Botter, Veneto, Italy	£15.95
2. Sauvignon Blanc 'Duc de chapelle' d'Oc - France	£18.25
3. Chenin Blanc Backsberg Estate, Paarl, South Africa	£19.60
4. Viognier La Playa Colchagua Valley, Chile	£21.00
5. Muscadef sur Lie Cotes de Grandlieu, France	£22.25
6. Unwooded Chardonnay Bon Vallon De Wetshof Estate, Robertson, South Africa	£24.45
7. Sauvignon Blanc 'Family Vineyard' Wairau River, Marlborough, New Zealand	£24.95
8. Riesling Polish Hill River Paulette Wines, Clare Valley, South Australia	£25.75
9. Gavi di Gavi Conti Sperone del Comune Di Gavi, Piemonte, Italy	£32.65
10. Chablis Domaine Gautheron, France	£41.45
11. Montagny 1er Cru 'le Vieux Château', Domaine des Moirots, France	£52.35
12. Sancerre Domaine Crochet, France	£56.65
13. Chablis 1er Cru 'Fourchaume', Domaine N&G Fèvre, France	£65.45
14. St Aubin 1er Cru Domaine Vincent Girardin, France	£93.95
15. Chassagne Montachet 1er cru 'Morgeot' - Domaine Morey-Coffinet, France	£144.25

Red

16. Cabernet Merlot Duc de Chapelle, IGP l'Aude	£16.00
17. Rioja Tempranillo Azabache, Bodegas Aldeanueva, Spain	£16.35
18. Carignan Vieilles Vignes - Roche de Belanne, France	£17.38
19. Côtes du Rhône 'Mistral' - Famille Suster, Rhone de Belanne, France	£20.75
20. Cabernet Sauvignon Block 6 Reserve - Vina la Playa, Colchagua Valley, Chile	£22.00
21. Chateau le Gardera - Bordeaux Superieur, France	£23.50
22. Malbec 'ES VIno' - Finca Sophenia, Mendoza, South America	£24.65
23. Shiraz 'Pimpala Road' - Geoff Merrill, McLaren Vale, South Australia	£25.00
24. Beaujolais Villages 'Vignes de 1940' - Domaine Jean Michel Dupre, France	£25.95
25. Montagne st. Emilion Chateau Gachon, Bordeaux, France	£26.95
26. Pinot Noir 'Roaring Meg' - Mt Difficulty, Bannockburn, Central Otago, NZ	£34.85
27. Cotes de Beaune Villages - Domaine Prieur- Bruner, France	£38.95
28. Chateau Pavail de Luzé Cru Bourgeois Superieur Margaux, Bordeaux, France	£58.85

Rose

29. Pinot Grigio Ramato 'il Barco' - Casa Vinicola Botter, Veneto, Italy	£16.15
30. Coteaux d'Aix en Provence Rosé Château Paradis, France	£23.50
31. Sancerre Rosé Domaine André Neveu, France	£36.65
32. Cotes de Provence Rose 'Whispering Angel' - Chateau d'Esclans, Frejus	£37.00

Champagnes

33. Champagne Lombard Brut Reference Epernay, France	£56.70
34. Bollinger NV	£119.00
35. Laurent Perrier Brut Rose	£148.25
36. Ruinart Blanc de blanc	£135.00

Sparkling wines

37. Prosecco Extra Dry Borgo del Col Alto, Italy	£22.45
38. Cava Brut Reserva Mont Marcal, Penedes, Spain	£24.45
39. Nyetimber Classic Cuvee, English sparkling	£71.95





Soft drinks

	Litre jug	250cl glass
Cranberry and pink grapefruit topped up with sparkling water and garnished with fresh raspberries and mint	£11.95	£3.65
Elderflower cordial with sparkling mineral water, kiwi and star fruit	£11.95	£3.65
Old fashioned homemade cloudy lemonade	£11.95	£3.65
Crushed watermelon and fresh ginger lassi virgin mojito	£11.95	£3.65
Highlands mineral water - Still or sparkling	75cl bottle £3.25	250cl glass £1.25
Fresh Fruit Juices	Litre Jug £6.95	250cl glass £1.95
Mixers	200cl glass £1.75	
Coke / Lemonade	£1.75	

Cocktails

	1 Litre Jug	250cl glass
Pimms summer fruit and borage	£38.00	£7.65
Dark & Stormy dark rum, ginger beer, lime, angostura bitters		£7.65
Picante tequila, lime, agave, chilli, coriander		£7.65
Soggy dollar dark rum, pineapple, orange, cream of coconut		£7.65
Espresso Martini vodka, kahlua, espresso		£7.65
Cloud 9 sauvignon blanc, cloudy apple, ginger beer, vanilla, lime		£10.95
Kir Royale cassis, champagne		£10.95
Bellini peach puree, prosecco		£10.95





Step by step

1. From your enquiry we send you an initial proposal which is made up of example menus and costings

2. After your initial proposal has been read through, we will arrange a video call or meeting at your venue to discuss your tastes and wishes in further detail along with the budget

3. We will then send out the second proposal which is more bespoke to your taste

4. From the second proposal if you are happy to go ahead, we then send a confirmation of engagement and deposit fee request

5. We will then book you in for tasting and full planning meeting a few months before your event

6. 30 days before your event we will ask for your final numbers and dietary requirements along with your table plan





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Take a look at our socials:

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Facebook: [@redherringevents](https://www.facebook.com/redherringevents)

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