



Canapé Menu

Savoury Canapés

Jerk pork sausage roll, mango relish

Aubergine caviar, pepper relish, parmesan shortbread

Spiced chicken ballontine, peppers and baby spinach

Seared duck skewer, pick led cherry, pistachio

Heritage tomato and goat's cheese bruschetta with basil

Citrus cured salmon, cucumber and coriander salsa corn bread crisp

Seared tuna, coriander, soy jelly, chilli, wasabi yoghurt

Mushroom and mozzarella arancini

Salt cod rillettes, scotch bonnet and vegetable pickle

Pan fried sea bass, spiced tomato, thyme

Char-grilled courgette, harissa yoghurt, puffed quinoa

Dessert canapés

Salted caramel and hazelnut chocolate truffle

Pineapple trifle with rum cream

Mango and coconut ice, mango purée and

Passion fruit, thyme curd

Carrot and ginger cake, cream cheese and

walnuts

Canapés Package at £21.00 + VAT per person**

Includes 5 canapés per person plus 1 welcome drink of prosecco or rum punch on arrival

**All packages are based on minimum numbers of 40. For smaller groups, please speak to our Banqueting Manager who will happily put together a bespoke menu for you.

**Please be aware an additional Equipment hire cost may be applicable.

Stela Garcia Banqueting Manager

CH&CO Group

1a Hertsmere Road, West India Quay, London E14 4AL

T 020 7001 9804 www.chandcogroup.com

CH&CO Group Registered Address: 550 Thames Valley Park, Reading, Berkshire RG6 1PT Registered in England: 2613820



Bow I Food Menu

Pan fried bream, snow peas, lemongrass broth, spiced noodle rosti

Poached salt cod, lemon, mixed peppers, roast and spiced red pepper coulis

Char-grilled monkfish, sea vegetables, tomato fondue, sorrel pesto

Salmon rillettes, pick led cucumber, thyme croutons, herb oil

Buttermilk fried chicken, carrot, chilli slaw, tomato relish

Boneless jerk pork, rice and peas, jerk sauce

Braised shin of beef, potato purée, pancetta, baby onions, mushrooms

Aged Parma ham, bocconcini, basil, black pepper, balsamic

Lamb kofta, mint yoghurt, herb couscous, toasted pine nuts

Baked charred cauliflower, red pepper harissa, parmesan, garlic breadcrumbs

Goat's cheese, spinach, and roasted butternut squash pie

Marinated grilled vegetables, tomatoes, capers, olives

Dark chocolate cheesecake, white chocolate cream, salted peanut brittle

Lemon panna cotta, yoghurt mousse, chocolate shards, fresh raspberries

Bowl Food Package at £36.00 + VAT per person

Includes 5 bowls per person plus 1 welcome drink of prosecco or rum punch on arrival

Bowl Food & Canapes Package at £33.00 + VAT per person

Includes 3 bowls and 3 canapes per person plus 1 welcome drink of prosecco or rum punch on arrival

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Canapés and Dinner Menu

Savoury Canapés

Jerk pork sausage roll, mango relish

Aubergine caviar, pepper relish, parmesan shortbread

Spiced chicken ballontine, peppers and baby spinach

Seared duck skewer, pick led cherry, pistachio

Heritage tomato and goat's cheese bruschetta with basil

Citrus cured salmon, cucumber and coriander salsa corn bread crisp

Seared tuna, coriander, soy jelly, chilli, wasabi yoghurt

Mushroom and mozzarella arancini

Salt cod rillettes, scotch bonnet and vegetable pickle

Pan fried sea bass, spiced tomato, thyme

Char-grilled courgette, harissa yoghurt, puffed quinoa

Dessert canapés

Salted caramel and hazelnut chocolate truffle

Pineapple trifle with rum cream

Mango and coconut ice, mango purée and

P Passion fruit, thyme curd

Carrot and ginger cake, cream cheese and
walnuts

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Starters

Citrus cured salmon
Ginger and chilli marinated vegetables, jerk yoghurt, pepper croutons

Pressed chicken terrine
Tarragon pickled wild mushrooms and sour cream

Poached salt cod
Lemon, mixed peppers roasted and spiced pepper coulis

Salad of English heritage carrot
Capers, basil, and mint

Raw papaya, mango and avocado salad
Rum and sugar glaze, scotch bonnet, marinated and pickled tropical vegetables

Braised spiced beef brisket rillettes
Spring onion salsa, toasted corn bread

Mains

Whitstable cod
Creamy mashed potato, buttered samphire, cockle sauce

Pimento crusted trout
West Indian stir fried vegetables, coconut broth & basmati rice

Jerk chicken ballontine
Crushed pumpkin with garlic and ginger, raw courgette salad

Slow braised pork belly
Steamed Bak choi, radish, puffed pork skin, sweet soy sauce

Baked filo, spiced Butternut squash
Ricotta, rock et, basil pesto

Ital vegetable stew
Rice and peas

Desserts

Carrot and ginger cake,
Yoghurt ice cream, coco crumb, milk tuille

Dark chocolate pot
Rum infused cherries, coconut, and cocoa crumble

Mango and pineapple carpaccio
Ginger granola, lime sorbet

Pineapple cheesecake
Exotic fruit salad, mint tea sorbet

Classic lemon tart
Raspberry sorbet

Rum and raisin bread and butter pudding
Vanilla ice cream, rum custard

Coffee and teas included

Cheese as supplement £6.50 per person

Petit fours supplement £2.50 per person

Dinner package at £35 + VAT per person
Includes three-course dinner, tea, coffee

Canapés and Dinner package at £50 + VAT per person
Includes 3 canapés, three-course dinner, tea, coffee, 1 welcome drink of
prosecco or rum punch on arrival

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For those with special dietary requirements or allergies, who may wish to know about the food or drink ingredients used, please ask for a Manager

