

SEA
CONTAINERS
EVENTS

BROUGHT TO YOU BY
GREEN & FORTUNE



EVENT
MENUS

RECEPTIONS

CANAPÉS

Minimum numbers of 20

	Price
6 items	£21.00
8 items	£28.00
Per item	£3.50

Ham hock, tarragon mayonnaise, pickled baby carrot
Spiced lamb croquette, harissa crème fraîche
Black pudding Scotch quail egg, English mustard mayonnaise
Roast figs, Parma ham, parmesan crisp, balsamic, rocket
Confit guinea fowl, lovage emulsion, puffed wild rice
Tartare of beef, black truffle, sesame and sunflower seeds, cured egg yolk

Selection of sushi, wasabi, pickled ginger, soy
Cured salmon on rye, beetroot, horseradish and dill pickle
Smoked mackerel rillettes, apple gel, rock samphire, sourdough
Seabass crudo, compressed apple, elderflower, olive oil
Crab fritters, brown crab, lemon mayonnaise
Breaded cod, taramasalata, salsa verde

Caramelised onion, thyme and Lancashire cheese tartlet v
Mini Welsh rarebit on sourdough, semi dried tomato v
BBQ jackfruit, pineapple and chilli salsa, coriander vg
Tomato tarte fine, bocconcini, basil pesto v
Smoked beetroot arancini, goat's cheese v
Tempura fried marinated tofu, sriracha sauce vg
Vegan sushi rolls, wasabi, pickled ginger, soy vg

Dessert Canapés

Pineapple and coconut cake
Mango, lime and passionfruit tartlet
Mini macarons
Turkish delight
Seasonal 'fool' cones
Salted caramel truffles

All prices exclude VAT

BOWL FOOD

	Price
3 bowls	£27.00
Per bowl	£9.00

Roast Picanha, sautéed new potatoes, shallots, rocket, prune jam
Chicken tagine, couscous, apricots, cucumber, mint yoghurt
Feijoada – Brazilian black bean, pork and chorizo stew
Lamb cutlet, smoked aubergine, tomatoes, labneh, dukkah, coriander
Braised beef, pancetta, pearl onions, mushrooms, herb mash
Pulled Korean lamb, gochujang mayonnaise, coriander and kimchi

Roast hake fillet, butterbean and chorizo cassoulet
Beer battered haddock, triple cooked chips, tartare sauce
Monkfish, Thai spices, jasmine rice
Hot smoked salmon, apple and fennel slaw, horseradish, dill
Dill and orange cured mackerel, chicory, radish
Tempura prawns, smoked cherry tomatoes, coriander emulsion, rocket

Roast beetroot, curd, pickled walnut and watercress salad v
Truffled cauliflower mac and cheese, herb crumbs v
Fig, black lentil, Treviso and goat's cheese salad, pea shoots v
Herb gnocchi, peas, broad beans, ricotta, lemon, olive oil v
Cep and truffle risotto, parmesan foam v
Charred tenderstem broccoli salad, anchovy, golden raisins, parmesan v

Lentil and spinach dahl, Bombay potatoes, coconut and lime yoghurt vg
Spiced cauliflower and chickpea salad, red onion and golden raisins vg
Tequila compressed watermelon, rocket, pistachio dukkah vg
Broccoli, miso emulsion, smoked almonds, piquillo peppers vg
Pulled BBQ tofu, Alabama slaw, hot sauce vg
Thai tofu curry, lemongrass, coriander, bok choy, rice vg

*Dessert bowls available on request

EVENT MENUS

All of our menus are seasonal, please see sample menu below

FOOD STALLS

All of the below options served by one of our very own Chefs for your event.

Baker's – Selection of artisan London bread, sourdough and flatbread, salted butter, treacle vinegar, oils

Meat – BBQ pulled pork collar, Alabama slaw, hot sauce

Fish – Poached salmon, dill crème fraîche, watercress

Veggie – Thai tofu curry, lemongrass, coriander, bok choy, rice

Salads – Chef's choice of seasonal daily changing salad

Price per person (minimum numbers of 20) £28.00

RECEPTION SNACKS

Classic bites

A selection of: chilli rice crackers, crisps, mixed nuts, wasabi mix, extra large Nocellara olives

Price per person £5.50

Luxury bites

A selection of: smoked and salted almonds, feta stuffed peppadew peppers, salted popcorn, prawn crackers, root vegetable crisps, extra large Nocellara olives, spicy corn snack mix

Price per person £7.50

Sweet treat bites

A selection of: chocolate and yogurt raisins, rocky road mix, seasonal fruit tarts, flapjack bites, lemon drizzle cake, gluten free brownie, peanut butter and chocolate power balls

Price per person £6.50

All prices exclude VAT

CHEF ACTION STATION

Why not enhance your Food Stalls with one of the following live Chef stations?

From the sea:

Selection of rock and native (seasonal) oysters, sea bass crudo, mackerel escabeche, salmon pastrami, served with horseradish, lemon, homemade hot sauce, shallot vinegar

Price per person (minimum numbers 50) £20.00
Based on 4 canapé sized items per person

Carving station: (choice of two per event)

Roast sirloin of beef, horseradish
Shoulder of lamb, garlic, rosemary and thyme
Jerk Goosnargh chicken, burnt pineapple ketchup
Roast porcetta, apple and rosemary compote
Salmon coulbiac, béarnaise sauce

Price per person (minimum number 50) £20.00
Please choose 2 from the above selection of 5

Build your own Poké bowl

Shredded teriyaki beef or house cured salmon; sushi rice, kimchi, spiced cucumber, pink ginger, carrot, spring onion
Served with oriental condiments

Price per person (minimum numbers 50) £15.00

Cheese

Smoked Applewood cheddar, Black Sticks Blue, French brie, Peter's Yard biscuits, Irish soda bread, seasonal chutneys and grapes

Price per person (minimum numbers 50) £15.00
Based on 4 finger food sized items per person

Dessert station:

Baker Judy's Caribbean cake stall:
Coconut and tropical fruit cheesecake
Mamma's key lime pie
Spiced rum and ginger cake
Mini cinna'buns
Vegan sweet potato pudding

Price per person (minimum numbers 50) £15.00
Based on 3 finger food sized items per person

LEVEL 12

3 COURSE DINNER

MENU ONE

- ▶ Corn-fed chicken pressing, baby leeks, truffle and sherry vinaigrette, sourdough
- ▶ Roast hake, sautéed chorizo, new potatoes, aioli, rocket
- ▶ Chocolate crèmeux, crème fraîche, honeycomb, raspberries

Price £55.00

MENU TWO

- ▶ Treacle-cured stone bass, fermented chilli, pickled melon, cucumber
- ▶ Slow roasted pork belly, black pudding, apple gel, cider compressed Granny Smiths, charred cauliflower
- ▶ Elderflower crème brûlée, poached gooseberries, orange and thyme sable

Price £60.00

MENU THREE

- ▶ Caramelised figs, goat's curd, roasted hazelnuts, Serrano ham
- ▶ Roast halibut, beetroot fondant, charred hispi cabbage, sauce vierge
- ▶ Citrus tart, Italian meringue, blood orange foam, blackberries, verbena

Price £65.00

MENU FOUR

- ▶ Salmon pastrami, rye, raisin and mustard seed chutney, nasturtium
- ▶ Dexter fillet of beef, spinach and watercress purée, truffled pomme purée, bone marrow, smoked jus
- ▶ Dark chocolate sphere, salted caramel mousse, hazelnut, cocoa nib crumbs

Price £70.00

Please select one menu for all your guests to enjoy, the dishes in each menu have been designed to complement each other.

Please ask the team for paired wine options.

Dietaries are catered for on request.

ADD AN INTERMEDIATE COURSE

- ▶ Hand-dived scallop, Alsace bacon, sea vegetables
- ▶ Braised beef, bone marrow, horseradish and truffle
- ▶ Salt-baked celeriac, chestnut, pickled chanterelles
- ▶ Hay-smoked heritage carrots, homemade curds, rapeseed, wild flowers

Per person per additional course £10.00

All prices exclude VAT

THE WREN

3 COURSE DINNER

MENU ONE

- ▶ Crispy pork belly, lotus root, kohlrabi, shitake mushroom, mirin, tapioca
- ▶ Herb crusted plaice, baby leeks, burnt butter potato pressing, saffron espuma, mussels, sea vegetables
- ▶ Seasonal fruit tart, Madagascan vanilla, caramelised smoked almonds

Price £55.00

MENU TWO

- ▶ Crab, tomato gel, Marie Rose espuma, pickled cucumber, Ketel One tiger prawns, charred gem
- ▶ Lamb tenderloin, braised neck, rosemary sponge, hay-smoked carrots, lemon thyme curds, pickled pink onions, smoked jus
- ▶ Vanilla panna cotta, strawberry gel, poached rhubarb, lemon verbena, pink peppercorns

Price £60.00

MENU THREE

- ▶ Confit duck leg, hazelnut, blood orange jelly, star anise, tarragon
- ▶ Stone bass ceviche, white soy, Jerusalem artichoke, pink peppercorn, rock samphire, sauce vierge
- ▶ 'Chocolate strawberries', white chocolate espuma, rose scented shortbread, strawberry textures, basil granita

Price £65.00

MENU FOUR

- ▶ Scallops, apple dashi jelly, sand carrot purée, carrot seed pesto, dill, lemon
- ▶ Korean-glazed striploin, kimchi, soy potatoes, nori dressing, radishes
- ▶ Bitter chocolate delicate, extra virgin rapeseed tuile, yuzu gel, smoked sea salt, gold leaf

Price £70.00

Please select one menu for all your guests to enjoy, the dishes in each menu have been designed to complement each other.

Please ask the team for paired wine options.

Dietaries are catered for on request.

ADD AN INTERMEDIATE COURSE

- ▶ Hand-dived scallop, Alsace bacon, sea vegetables
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Per person per additional course £10.00

All prices exclude VAT

MORNINGS

BREAKFAST

MINI CONTINENTAL

- ▶ Traditional, herbal and fruit teas, freshly brewed Union coffee
- ▶ Freshly squeezed orange juice
- ▶ A selection of mini croissants, pain aux raisins, pain au chocolat and mini muffins
- ▶ Sliced fruit plate

Price £11.00

GREEN AND LEAN

- ▶ Sliced fruit plate
- ▶ Buckwheat pancakes, seasonal fruits, crème fraîche
- ▶ Poached eggs, tomato sauce
- ▶ Smashed avocado, chilli, pomegranate, molasses, toasted rye
- ▶ Natural Greek yogurt pot, fruit compôte

Price £15.00

* Cooked breakfasts are available on request

REFRESHMENTS

Traditional, herbal and fruit tea, freshly brewed Union coffee

Price £3.50

Traditional, herbal and fruit tea, freshly brewed Union coffee, biscuits

Price £4.50

All prices exclude VAT

ADD ONS

- ▶ Breakfast skewer
- ▶ Sliced fruit plate
- ▶ Carrot, orange, ginger and lemongrass power shot
- ▶ Layered shot of seasonal compôte, yogurt and muesli

Per item £3.50

EXTRA BITS

- ▶ Smoked salmon bagel, cream cheese
- ▶ Ham, Gruyère and spinach croissant
- ▶ Manchego and avocado croissant
- ▶ Smoked salmon and scrambled egg croissant
- ▶ Sweet-cured bacon brioche roll
- ▶ Cumberland sausage brioche finger
- ▶ Sausage patty, bacon, Manchego brioche bun

Per item £4.50

SOFT DRINKS

Mineral water	£3.50
Coke	£2.50
Diet Coke	£2.50
Sprite	£2.50
Fanta	£2.50
San Pellegrino	£2.50
Bardsley Farm Bottled Juice <i>Pear or Apple</i>	per bottle £3.60

JUICE JUGS

- ▶ Orange juice
- ▶ Apple juice
- ▶ Cranberry juice
- ▶ Mango juice

1 litre £10.00

AFTERNOONS

WORKING LUNCH

- ▶ Traditional, herbal and fruit teas, freshly brewed Union coffee
- ▶ Juice selection
- ▶ Selection of our handmade artisan sandwiches
- ▶ Crudités, dips
- ▶ Crisps
- ▶ Seasonal fruit display
- ▶ Chef's choice of light bite addition

Price £21.00

Green and Lean salad additions

- ▶ Mixed roasted beetroot, pine nuts, feta
- ▶ Spiced cauliflower, toasted almonds, apricots
- ▶ Baby gem, celery leaf, rocket, endive, mustard dressing
- ▶ Asian slaw
- ▶ Wholemeal penne pasta, pesto, baby spinach, parmesan

Price per person £3.50

Light bite additions

- ▶ Piri-piri chicken skewers, coconut and lime yogurt
- ▶ Lamb and harissa sausage roll
- ▶ Blue cheese and fig tart
- ▶ Salmon fishcake, tomato sauce
- ▶ Shepherds-less pie
- ▶ Lemongrass, ginger prawn, green curry dip
- ▶ Smoked salmon mousse, Thai red cracker
- ▶ Chorizo and paprika potato skewer
- ▶ Cheese, onion and sweet potato quiche

Price per item £4.50

All prices exclude VAT

BENTO BOXES

Please choose one option from each section to build an individually boxed lunch, for your whole group.

Bento box starters

Smoked tofu satay, Vietnamese salad
Salt-baked beets, whipped goat's cheese, cashew nuts, rocket
Beef pastrami rolls, watercress, parmesan, pesto
Fresh crab and chilli, baby gem, ras-el-hanout croutons

Bento box mains

Poached Loch Duart salmon, fennel, apple, burnt cucumber
Grilled baby artichokes, pecorino, pine nuts, rocket
Smoked breast of duck, pickled vegetables, orange, pomegranate
Quinoa salad, vanilla cherry tomato, wild trevise, broad beans

Bento box sides

Roasted butternut, dukkha, lime
Harissa chickpeas, sweet peppers, baby coriander
Baby gem lettuce, red endive, tarragon, lemon dressing
Kaniwa, barley and freekeh, charred apricots, lime

Bento box desserts / cheese

Poached pears in saffron and cinnamon, spiced coconut yogurt
Smoked Applewood cheddar, chutney, celery leaf
Buttermilk panna cotta, seasonal fruits
Gluten free chocolate brownie, vanilla cream

Price per person £25.00

PICK ME UP BITES

- ▶ Haribo sweets
- ▶ Mini scones, clotted cream, strawberry jam
- ▶ Retro sweet bag
- ▶ Retro biscuit barrel
- ▶ Chocolate and coffee cup
- ▶ Raw energy bar
- ▶ Peanut butter energy ball
- ▶ Gluten free chocolate brownie
- ▶ Mama Judy's biscuit barrels
- ▶ Raspberry and pistachio cake

Price (1 bite per person) £2.50

Price (3 bite per person) £6.50

WINE LIST

CHAMPAGNE AND SPARKLING

Prosecco 'Brut', La Jara, Treviso, Italy, NV <i>vg, o</i>	£40.00
Wiston Estate 'Cuvee Brut', South Downs, UK, NV <i>vg</i>	£55.00
Brocard Pierre 'Tradition', Champagne, France, NV <i>vg, o</i>	£59.00
Perrier Jouët 'Grand Brut', Champagne, France NV	£75.00
Perrier Jouët 'Blason Rosé', Champagne, France, NV	£110.00
Perrier Jouët 'Belle Epoque', Champagne, France, 2011	£195.00
Dom Perignon, Champagne, France, 2006	£250.00

WHITE

Verdejo, Pagaso, Vino de España, Spain, 2017 <i>vg</i>	£23.50
Chardonnay, Castillo de Enériz, Navarra, Spain, 2017 <i>vg</i>	£28.00
Sauvignon Blanc/ Gros Manseng, Domaine Horgelus, Gascogne, France, 2017 <i>vg</i>	£30.00
Viura 'Rioja Blanco', Bodegas Luis Cañas, Rioja, Spain, 2018 <i>vg</i>	£32.00
Chenin Blanc blend 'Papegaai', A A Badenhurst, Swartland, South Africa, 2018 <i>vg</i>	£33.00
Pinot Grigio, La Jara, Veneto, Italy, 2017 <i>vg, o</i>	£34.00
Viognier/ Traminer 'BIO', Edoardo Miroglio, Thracian Valley, Bulgaria, 2017 <i>o</i>	£35.00
Albariño, Charquiño, Rias Baixas, Spain, 2017	£36.00
Grüner Veltliner 'Lösterrassen', Weingut Stadt Krems, Kremstal, Austria, 2017	£41.00
Sauvignon Blanc, Esk Valley, Marlborough, New Zealand, 2017	£45.00
Petit Chablis, Domaine Moreau, Burgundy, France, 2017 <i>vg</i>	£49.00
Seyval Blanc 'Shoreline', Lyme Bay, Devon, England, 2016 <i>vg</i>	£49.00
Riesling Kabinet 'Brouenberger Juffer', F.M. Richter, Mosel, Germany, 2016 <i>vg</i>	£52.00
Sancerre 'Le Rochoy', Domaine Laporte, Loire Valley, France, 2017 <i>vg, o</i>	£65.00
Chablis 1er Cru 'Beauroy', Domaine Michaut, Burgundy, France, 2017	£75.00

ROSE

Mon Rosé de Montrosé, Languedoc, France, 2018	£31.00
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RED

Castelão/ Trincadeira/ Tinta Miúda 'Poetico' Ai Galera, Tejo, Portugal, 2017	£23.50
Sangiovese, Rocca, Puglia, Italy, 2017	£26.00
Carmenere 'Reserva', Bellavista, Curico, Chile, 2016 <i>o</i>	£32.00
Grenache, Shiraz, Mataro, 'The Unforgettable' Wild and Wilder, South Australia, 2017	£34.00
Rioja Crianza, Finca Manzanos, Rioja, Spain, 2015 <i>vg</i>	£38.00
Zinfandel 'Old Vine', Smoking Loon, California, USA, 2016 <i>vg</i>	£39.00
Chateau la Verriere, Bordeaux Supérieur, Bordeaux, France, 2015	£41.00
Malbec 'Q series', Zuccardi, Uco Valley- Mendoza, Argentina, 2016 <i>vg</i>	£44.00
Pinot Noir, Zephyr Wines, Marlborough, New Zealand, 2016	£48.00
Sangiovese/ Cabernet/ Merlot Tenuta di Burchino, Tuscany, Italy, 2014 <i>vg</i>	£48.00
Barbera d'Alba 'Vigna Ponzò', Renato Corino, Piedmont, Italy, 2014 <i>o</i>	£62.00
Syrah/ Grenache/ Cabernet 'The Chocolate Block', Boekenhoutskloof Franschhoek Valley, South Africa, 2017	£70.00
Châteauneuf-du-Pape 'Calice de St-Pierre', Pere de l'Eglise, Rhone Valley, France, 2016	£68.00
Gevrey-Chambertin 'Les Crais', Gerard Seguin, Burgundy, France, 2017	£79.00
Amarone della Valpolicella Classico, Monte Santoccio, Veneto, Italy, 2013 <i>o</i>	£98.00

SWEET

Late Bottled Vintage Port, Vieira de Sousa, Douro, Portugal, 2013 <i>750ml</i>	£72.00
10 year old Tawny Port, Vieira de Sousa, Douro, Portugal, 2013 <i>750ml</i>	£78.00
Cyprès de Climens, Château Climens, Barsac-Sauternes, France, 2012 <i>vg, o 375ml</i>	£60.00
Chianti Passito 'Sabastiano', Riecine, Tuscany, Italy, 2001 <i>vg 500ml</i>	£95.00
Welschiesling Eiswein, Willi Opitz, Burgenland, Austria, 2012 <i>375ml</i>	£75.00

All prices exclude VAT

DRINKS MENU

SOFT DRINKS

Mineral water	£3.50
Coca-Cola	£2.50
Diet Coke	£2.50
Sprite	£2.50
Fanta	£2.50
San Pellegrino	£2.50
Elderflower or rhubarb sparkling juice	per bottle £3.60

BOTTLED BEER

Sol	£4.50
Moretti	£4.50
Heineken	£4.50
Heineken Zero (0% ABV)	£4.50
Craft beer	£7.50

COCKTAILS

Example cocktails served by the jug or in Kilner jars, created by our in-house mixologist. We also offer a range of classic and seasonal cocktails, or are happy to create alternatives on request.

Approximately four servings per jug

- ▶ Strawberry Pimms Cup
Pimms No.1, strawberry, mint, cucumber, lemon, lime and ginger beer.
£35 per jug
- ▶ Tropicana Rum Punch
Coconut rum, white rum, pineapple juice, orange juice, passionfruit puree, lime juice and orgeat syrup.
£35 per jug
- ▶ Blueberry & Lavender Spritzer
Vodka, blueberry and lavender syrup, lime juice and soda
£35 per jug
- ▶ French 75 Punch
Gin, lemon juice, orange bitters, sugar and Prosecco
£45 per jug

All prices exclude VAT

SPIRITS

We offer a wide selection of spirits and we can provide a full list on request.

Single house spirit with mixer	£5.50
Double house spirit with mixer	£9.50
Single premium spirit with mixer	£9.50
Double premium spirit with mixer	£13.50

JUICE JUGS

- ▶ Orange juice
- ▶ Apple juice
- ▶ Cranberry juice
- ▶ Mango juice

1 Litre	£10.50
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SEA CONTAINERS EVENTS

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