

SEA
CONTAINERS
EVENTS

BROUGHT TO YOU BY
GREEN & FORTUNE

EVENT MENUS



RECEPTIONS

CANAPÉS

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

Spiced lamb sausage roll, crystallised mint yogurt
Sautéed chorizo sausage, lime aioli
Tartare of venison, soy mayonnaise, black truffle cracker
Chicken piri-iri, coconut, lime
Pulled pork fritters, spiced sweet pepper
Beer-fed beef meatball, cornichon, burger relish

Smoked salmon haché, keta caviar, Thai cracker
Selection of sushi rolls
Sesame seared tuna, sriracha mayonnaise
Treacle-cured stone bass, soy emulsion, breakfast radish
Smoked mackerel, horseradish, soft herbs and rye
Ginger and garlic prawn, wasabi and citrus dipping sauce

Hummus and caramelised onion crostini v
Blue cheese and fig tart v
Whipped butternut sesame cones, cured cherry tomato v
Savoury cheesecake, walnut, celery cress v
Chickpea and fava bean falafel, spiced tomato ketchup v
Jerk jackfruit, mango salsa, spring onion v

Dessert Canapés

Dark chocolate and coffee cup
Gluten free brownie
Seasonal fruit crumble pie
Blood orange marshmallow
White chocolate and raspberry cone
Salted caramel truffles

All prices exclude VAT

Minimum numbers of 20

BOWL FOOD

Price	
3 bowls	£27.00
Per bowl	£9.00

Crispy belly of pork, sesame and peanut glaze, oriental salad
Veal bolognese, wholemeal pasta, parmesan
Salt chilli chicken, paprika potato, rocket, Korean mayonnaise
North African spiced lamb, couscous, preserved lemon dressing
Jamaican curried goat, rice and peas
Sirloin of beef, rocket, parmesan crouton, salsa verde

Fillet of halibut, hispi cabbage, dashi, bonito crumb
Crispy squid, young watercress, Indian spices
Cured and scorched mackerel, fennel, orange, rocket
Shellfish cocktail, Marie Rose sauce
Scallops, sauce vierge, baby coriander and basil
Salmon fishcake, tartare sauce, rocket

Compressed apple, walnut, celery, Yorkshire Blue v
Chilli con quorn'e, tortilla, sour cream v
English garden salad, mint, beer vinaigrette v
Spiced chickpeas, paneer cheese, coriander v
Walnut and broccoli, wholemeal penne, feta v
Butternut and apple curry, basmati rice, five spice cream v

Smoked tofu satay, Vietnamese salad vg
Jerk-spiced jackfruit, rice, peas vg
Crispy Cajun seitan, tomato, onion and coriander vg
Kaniwa, freekeh, cucumber ketchup, baby gem vg
Roasted figs, beets, pine nuts, balsamic vg
Vegan black pudding, celeriac, lentils 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 – A selection of our own butcher's sausages, chutneys and Moroccan couscous

Fish – Loch Duart salmon and soft herb en croute, chive butter

Vegan – Chilli con quorn'e, toasted tortilla, tomato salsa, coconut cream

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, peppadew peppers stuffed with feta, 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?

Shellfish

Freshly shucked oysters, prawns, cockles, salmon ceviche, lemon, shallot vinegar, tabasco

Price per person (minimum numbers 50) £20.00

Based on 4 canapé sized items per person

Carving

Coffee-spiced Goosnargh chicken, harissa shredded shoulder of lamb, rare breed loin of pork, halibut, mushroom and seaweed en croute, seasonal vegetarian wellington

Served with a selection of wraps, slaws and salads

Price per person (minimum numbers 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

Pudding Lane: our take on English desserts

Lemon posset, fresh raspberries, battenberg cake, Eton mess, treacle tart, sticky toffee sponge cake, apple crumble pie

Price per person (minimum numbers 50) £15.00

Based on 3 finger food sized items per person

LEVEL 12

3 COURSE DINNER

MENU ONE

- ▶ Crispy pressing of corn-fed duck, orange marmalade, brioche, rocket
- ▶ Seared river trout, dill, charred onion, Cornish new potato, caviar cream
- ▶ Cheesecake cream, dehydrated strawberry and gel, coconut crumble

Price

£55.00

MENU TWO

- ▶ Apple-smoked mackerel, fennel, sea vegetables, lemon gel
- ▶ Best end of lamb, rosemary scented shoulder, beetroot fondant, burnt leeks, olive oil
- ▶ Lemon posset, fresh raspberries, crystallised mint

Price

£60.00

MENU THREE

- ▶ Compressed apple, walnut, celery, white grapes, Colston Bassett stilton, mustard mayonnaise
- ▶ Fillet of halibut, roast cauliflower, king oyster mushroom, mussels, Indian spices
- ▶ Polenta and orange cake, saffron cream, pistachio crumb

Price

£65.00

MENU FOUR

- ▶ Beetroot-cured organic salmon, caviar, sourdough croute, cucumber ketchup
- ▶ Fillet of Dexter beef, coffee roast rib, confit of carrots, sauce bordelaise
- ▶ Chocolate crèmeux, candied hazelnuts, cardamom, white chocolate mousse

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.

All prices exclude VAT

THE WREN

3 COURSE DINNER

MENU ONE

- Lovage-cured mackerel, celery, puffed wild rice, lovage emulsion, borage flowers
- Hay-smoked fillet of pork, apple and cardamom, truffle potato, black pudding
- Dark chocolate brownie, white chocolate crumb, vanilla Chantilly

Price £55.00

MENU TWO

- Crispy confit of Goosnargh chicken, tarragon emulsion, baby chard, mustard cress
- Soy-glazed rainbow trout, bonito crumb, hispi cabbage, dashi broth
- Lavender crème brûlée, shortbread biscuit

Price £60.00

MENU THREE

- Beef carpaccio, crispy trompette mushrooms, truffle, shallots, young watercress
- Wild seabass, beetroot fondant, sea vegetables, lemon caviar, dulce seaweed
- Sake soaked plums, plum gel, coconut crumble, vanilla cream

Price £65.00

MENU FOUR

- Citrus-cured organic salmon, oyster mayonnaise, caviar, burnt cucumber, fennel
- Dexter fillet of beef, braised cheek, heritage and sand carrots, beer vinegar
- White chocolate mousse sphere, strawberry, hazelnuts and gold leaf

Price £70.00

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Please ask the team for paired wine options.

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

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

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

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, 2016 <i>vg</i>	£32.00
Chenin Blanc/ Palomino 'Papegaai', A A Badenhurst, Swartland, South Africa, 2017 <i>vg</i>	£33.00
Pinot Grigio, La Jara, Veneto, Italy, 2016 <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 'Lössterrassen', Weingut Stadt Krems, Kremstal, Austria, 2016	£41.00
Sauvignon Blanc, Esk Valley, Marlborough, New Zealand, 2016	£45.00
Petit Chablis, Domaine Moreau, Burgundy, France, 2015 <i>vg</i>	£49.00
Seyval Blanc 'Shoreline', Lyme Bay, Devon, England, 2016 <i>vg</i>	£49.00
Riesling Kabinett 'Brouenberger Juffer', F.M. Richter, Mosel, Germany, 2015 <i>vg</i>	£52.00
Sancerre 'Le Rochoy', Domaine Laporte, Loire Valley, France, 2016 <i>vg, o</i>	£65.00
Chablis 1er Cru 'Beauroy', Domaine Michaut, Burgundy, France, 2016	£75.00

vg - vegan

o - organic

All prices exclude VAT

ROSE

Mon Rosé de Montrosé, Languedoc, France, 2016	£31.00
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RED

Castelão/ Trincadeira/ Tinta Miúda 'Poetico' Ai Galera, Tejo, Portugal, 2016	£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, 2014 <i>vg</i>	£38.00
Zinfandel 'Old Vine', Smoking Loon, California, USA, 2015 <i>vg</i>	£39.00
Chateau la Verriere, Bordeaux Supérieur, Bordeaux, France, 2015	£41.00
Malbec 'Q series', Zuccardi, Uco Valley- Mendoza, Argentina, 2015 <i>vg</i>	£44.00
Pinot Noir, Zephyr Wines, Marlborough, New Zealand, 2016	£48.00
Sangiovese/ Cabernet/ Merlot Tenuta di Burchino, Tuscany, Italy, 2010 <i>vg</i>	£48.00
Barbera d'Abla 'Vigna Ponzò', Renato Corino, Piedmont, Italy, 2014 <i>o</i>	£62.00
Syrah/ Grenache/ Cabernet 'The Chocolate Block', Boekenhoutskloof Franschhoek Valley, South Africa, 2016	£65.00
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, 2016	£79.00
Amarone della Valpolicella Classico, Monte Santoccio, Veneto, Italy, 2013 <i>o</i>	£98.00

SWEET

Late Bottled Vintage Port, Graham's, Douro, Portugal, 2012	£36.00
Cyprès de Climens, Château Climens, Barsac-Sauternes, France, 2012 <i>vg, o</i>	£60.00
Chianti Passito 'Sabastiano', Riecine, Tuscany, Italy, 2001 <i>vg</i>	£95.00
Welschiesling Eiswein, Willi Opitz, Burgenland, Austria, 2012	£75.00

DRINKS MENU

SOFT DRINKS

Mineral water	£3.50
Coke	£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
Craft beer	£7.50

COCKTAILS

Example cocktails serve 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.

▶ Mint, Melon and Matcha Ice Tea	
Watermelon, matcha tea, Zubrowka vodka, mint and lime	
▶ Cranberry Cumin Cooler	
Absolut vodka, Domaine de Canton ginger liqueur, Wolfschmidt Kümmel cumin liqueur, cranberry and fresh lime	
▶ Rose, Vanilla and Lychee Libation	
Lychee juice, blueberry liquor, rose water and vanilla vodka	
	£10.50

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	£10.00

All prices exclude VAT

SEA CONTAINERS EVENTS

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