



GREEN HERRING

CATERING CO

Menus 2024

The Green Herring was an award winning restaurant in Canberra Australia owned by Graham Green & Jane Herring, Graham came to Kent in 2008 & joined the Chives team as Head Chef & Director & in which he is still heavily involved. In 2015 Graham & Debra Green formed Green Herring UK has been formed to encompass his Pop up restaurants and individual events such as dinner parties, buffet parties & bowl food & canapé events & allow the name of Graham Green to become as well-known as it is in Canberra for his sublime food & love of all things local.

We do offer catering for smaller weddings so these menus can also be selected but please note the additional price for equipment and coordination on the day for both weddings and events over 30 guests.

Please do call us to discuss your event in more detail, we look forward to hearing from you & to taking care of your event. To start is an example of a Fine dining menu all finished in your venue and where possible in front of your guests. These can be held in our production kitchen in Aldington as an option.

Fine Dining with Graham Green Example menu

Warm soup of chestnut & cream over a melange of pork belly, orzo & herbs with a lavoshe shard

*

Roasted macadamia & pine nut crusted cod loin, Parma wrapped prawn, herb gnocchi, spiced parsnip puree & coconut bisque

*

Chicken breast roulade centred with pheasant & juniper, pea puree rice, haggis & chicken croquette, rich chicken jus, pork crackle

*

Braised beef brisket, garlic, pink peppercorn & red wine, crusted beef fillet, spinach puree, cauliflower cheese, fried potato threads, Yorkshire with chimichurri sauce

*

Macadamia nut steamed pudding, milk sauce, strawberry gin pear, cherry compote, meringue & praline

Canapes & 5 courses from £ 75.00 per head based on a minimum of 20 guests



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Main Buffets

These buffets will be delivered and set up at a time that works for your event, staffing if required can be arranged @£ 17.50 per hour per member of staff. Delivery & collection within a 15 mile distance from Dover is included, additional mileage will be quoted per event.

Price is based on a minimum of 30 guests and include 3 main dishes to be chosen from the lists below, 4 salads and 2 desserts, bread/rolls & butter are also included. Service equipment & dishes, crockery & cutlery are included.

Choose 3 dishes from the lists below

Hot Buffet Menu @ £ 42.50

- Slow cider braised pork shoulder with chorizo & beans
- Slow Braised Lamb with red wine & mild chilli
- Beef & Guinness stew, onion leek & mustard with dumplings
- Moroccan chicken with dates, almonds, lemon & north African spices
- Roasted Chicken with mustard & tarragon cream sauce
- Fish pie with salmon, white fish & prawns with creamy mash topping*
- Baked salmon fillet with lime leaves spring onion & fennel *
- Roasted red pepper, onion, celeriac & blue cheese strudels
- Squash, chickpea, tomato & aubergine bake topped with goat's or vegan cheese

Cold Buffet Menu @ £ 40.00

- Platter of Honey & cider glazed ham, Stuffed turkey breast, Cured topside of beef
- Med platter – selection of cured meats, roasted peppers, mozzarella, semi dried tomatoes, olives, cornichons – vegan version with falafels, stuffed vine leaves & asparagus etc.
- Our Picnic Rolls- a cross between a pork pie & sausage roll
- Roulade of Salmon & seasonal fish mousse, wrapped in smoked salmon *
- Whole boned Salmon with wild rice & leeks with lemon butter sauce *
- Baked salmon, potato, leek & cheddar tart
- Provençal Tart:- courgettes, aubergine, pepper, tomatoes on a provençal sauce, mozzarella & cheddar cheese.

*Fish dishes may incur a supplement dependent on market prices



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Our fabulous Barbecues menu @ £ 50.00

Price includes a chef cooking the main dishes on our BBQ at your venue plus staff for 2 hours

Choose 3 plus vegetarian or vegan options

Seared Swordfish with thyme and lime butter (supplement in line with market price)

Seared Salmon (with or without marinade)

Salmon Fishcakes, chilli & ginger

Foil Parcels of Fish, prawn & mussels with lemon and smoked paprika

Indian Spiced, Jerk Spiced or Thai Infused Chicken

Pork Steaks with coriander and lime

Slow food- Outback lamb, Beef brisket or Confit Duck & finished on the BBQ

Home-made Burgers (beef, lamb, pork)

Marinated Haloumi Kebabs mushroom, red onion and cherry tomato (V)

Vegetable Kebabs mixed peppers, courgettes and aubergine (VE)

Capsicum Stuffed with sweet potato, sweetcorn, basil and mozzarella (V) & (VE available) Spiced Bean Burger (VE)

Mushrooms stuffed with spinach & panner (V) or Mushrooms & tofu (VE)

Choose 4 Salads

New potato with mint & lemon oil

Potato, Egg, Chives & Mayonnaise

Cucumber, soya beans, dill & mayonnaise dressing

Arabian Rice with turmeric, cinnamon, apples & pine nuts

Green beans with honey & almond dressing

Carrot, caraway, orange & black pepper

Haloumi, grape & watercress with lemon & black pepper dressing

Mixed Tossed Salad, Crisp Lettuce, Cucumber, Peppers & Celery

Celeriac coleslaw

Rocket, feta, cherry tomato & onion

Roast Carrot, beetroot & toasted almonds & crumbled goats cheese

Pasta with roasted mushroom, rosemary, spring onion & sundried tomatoes

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Desserts

Based on our minimum of 30 guests choosing 2 desserts would include 15 full portions of each so guests could choose some of each

Kentish apple & custard tart with cider syrup
French lemon tart with a blackcurrant coulis, crème fraiche
Butterscotch and pecan tart
Lemon possets & Passion fruit possets
Limoncello poached pears & shortbread biscuits
Strawberry and Macadamia Nut Roulade, berry coulis and thick cream
Lemon drizzle cake with lemon cream cheese

Selection of Cheesecakes:

Lemon and Mascarpone, White Chocolate & Berry
Dark Chocolate & Whisky, Salted Caramel, White chocolate & Malibu
Salted caramel & apple – butterscotch sauce
Mars – salted caramel layer topped with milk chocolate layer & topped with ganache
White & dark chocolate Oreo – Oreo chunks & caramelised banana sauce

The Chocolate Section:

Chocolate and Pecan Pie raspberry sauce
Profiteroles with warm chocolate and caramel sauce
Three Layered Chocolate Truffle with raspberry coulis
Chocolate & date pudding with butterscotch sauce,
Rich Mud Cake with chocolate ganache
Beetroot and Chocolate Cake with beetroot sauce

Cheese Assorted Kentish English Cheeses, served with crispbreads, fruit and chutneys
(Supp £2.00) or as an additional course @ £ 10.00

On the following pages are our 3 course menus and of course you can choose desserts from this list as well as those suggested. As with all of our dishes, these desserts are all made in our kitchen from Graham's secret recipes (so don't ask!)



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The following are something a little different, perfect for an evening party

All set up for 2 hours for the guests to create their own boxes, wraps etc.

Hot food stations aka Street food @ £ 35.00

From the Souk- choose 2 main dishes, a bread, a side, 2 salads & 2 dips

Mains- Slow cooked chicken legs with sumac, Lamb tagine with dates, spices, coriander & pomegranate or Slow cooked lamb shoulder with a Lebanese rub & red onion- Vegan & vegetarian options available.

Breads- Lavoshe crisp bread, Flat bread or Pide bread

Sides- Falafels, Orzo pilau with herbs & garlic, Couscous with preserved lemons

Salads- Sweetcorn, cashew, bulgar wheat & parsley, chilli & honey dressing, Feta cheese, fava beans, grated egg with paprika, Roasted beets in a herbed dressing, Grated celeriac with olives & pomegranate, Cos lettuce & red onion with a Turkish dressing.

Dips- Babaganouche, Houmous, Celeriac & lime, Artichoke hearts, garlic, spinach & paprika.

Or

Burrito boxes – choose two mains & 3 sides plus rice

Mains - Beef battered Baja fish, Poached shredded chicken with chipotle & cheese, Mushroom, bean & chocolate chilli Or Beef & bean chilli

Sides – Mexican slaw, Elote- corn, grated parmesan, paprika, salt & butter, Black bean hash, Chipotle or plain rice, White bean hash with tequila & tomatoes, Runny cheese sauce, Pomegranate salsa, Coriander, feta & red onion & Crema- Mayo, crème fraiche & lime juice with optional chilli flakes.

All served with tortillas, fresh chilies, jalapenos, Pre-ordered vegan sides available

Fajita station £ 25 per head

Sizzling pans of seasoned Beef, Chicken or Vegetables with colourful bowls of salsa, guacamole, cheese, sour cream, salads, sauces and wraps, 2 large wraps per person Pre-ordered vegetarian filling & Gluten free wraps served on request

Bowl Food -£ 30.00 per head allowing 3 bowls per person

Salmon with carrot dust topping on lemon & black pepper infused crushed potatoes

Fish pies with white, smoked fish & prawns topped with creamy mash & Ashmore cheese

Slow roasted pork shoulder, mash, caramelised apple, apple & brandy sauce, crackling strips

Moroccan Chicken, gently spiced with cous cous

Outback lamb, slow cooked with red wine, mild chill & sweet potato mash

Slow cooked beef hotpot with red onions & roasted mushrooms served with celeriac crush

Butternut squash, sweet peppers, chickpea & courgette bake topped with Goats cheese

Mushroom arancini on celeriac remoulade

Spiced aubergine, black bean, chocolate hot pot & polenta



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Hot & Cold Finger Buffets

A selection of generously filled sandwiches & wraps with Kent crisps from £12 per head

Example menu

Sandwiches:-Egg & cracked mayonnaise, Tuna, red onion mayonnaise, Cheese & caramelised onion chutney, Ham & mustard

Wraps: – Coronation chicken, Prawn marie-rose, Roasted vegetable, feta & pesto

This includes delivery, set up, platters, plates & paper napkins

For £18.50 head, as above plus choose any 3 savoury items or 2 dessert items

For £25.00 per head, as above plus 3 additional savoury or 2 additional dessert items from either list:

Savoury

Here are some suggestions but you can also choose from our full canape menu

Spinach, Potato & Aubergine Samosas

Roasted Vegetable Tartlet

Honey & Mustard Glazed Cocktail Sausages (vegan on request)

Homemade sausage rolls, pork, venison or vegan

Crispy Duck roll with Hoi Sin Sauce

Beef, Cracked Pepper & Stilton Pies

Choux Puffs of smoked salmon & brie or Slow cooked brisket

Trout, mascarpone & chive tartlet

Smoked fish & leek tartlets

Chorizo stuffed dates wrapped in bacon

Arancini balls

Filo parcels of brie or goats' cheese, figs & honey

Desserts

Baked cheesecake squares – choose flavour from dessert

Kentish apple custard tarts

Seasonal berry tarts with crème patisserie or lemon posset filling

Chocolate brownies

Profiteroles with crème patisserie

Individual pannacotta or Lemon posset

Price is for drop off including set up, we can of course provide staff to stay & clear



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Our Canapes

We are very proud of our very extensive list all created from fresh ingredients, so we can easily adjust to suit dietary ingredients which we will discuss with you. The cost includes delivery, plating and staff to serve including platters & cocktail napkins.

Choose 6 items for £18.00 1.5 hours service, 8 items for £ 23.00 or 10 items for £28.00 – 2 hours service

Vegetarian/Vegan –

Bang bang cauliflower tarts
Sweet potato bhaji's with avocado aioli Gf
Red kofte with mint and lemon dip Gf
Filo rolls of leek and stilton
Asparagus tarts dusted with paprika
Mini baked potatoes stuffed with blue cheese Gf
Gruyere and sun-dried tomato tartlets
Filo parcels with feta cheese, spinach and pine nuts
Mushroom and thyme tartlets
Pea and feta tarts
Turmeric & ginger cauliflower fritters Gf
Mini ricotta, spinach & pine nut cakes with a pesto dipping sauce Gf
Spinach, potato and aubergine Samosas
Fried falafels spiced chick pea patties, with minted yoghurt Gf
Spiced paneer on mini poppadom with mango chutney Gf
Melon with goat's cheese, pesto & pumpkin seeds Gf
Arancini balls – Mushroom or Beetroot or Tomato
Parmesan custard tarts
Spring wrap parcels of spiced aubergine, sundried tomato & rice noodles
Pea pancake with red pepper houmous Gf
Filo parcels of brie or goats cheese with figs & honey

Fish & seafood

House smoked trout mousse crostini GFA
Squid & spring onion dumplings
Squid balls with siracha mayonnaise Gf
Smoked cod & potato balls with pea pesto Gf
Battered potato scallops topped with brandade Gf
Smoked haddock and creamed leek filo tartlets
Cold smoked salmon on blinis with sour cream
Gin cured salmon on wholegrain toasts GFA
Seared sea bass/bream with fennel and capers Gf
Spiced prawns wrapped in smoked salmon or cucumber Gf (supplement 50p)
Skewered BBQ marinated & grilled prawns (50p)
House smoked trout, mascarpone and chive tartlet
Prawn & cod balls laced with caramelised pumpkin puree Gf
Tartlets of smoked salmon, gin cured cucumber & salmon roe
Smoked trout arancini balls
Pumpkin scone topped with seabass & caper mayonnaise
Tart case of shredded prawn, red pepper, tomato & mild chilli sauce

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Meat

Spiced pork fricadelles with chives relish Gf
Orange wrapped in house smoked duck Gf
Chicken tikka with a mini poppadom, minted yoghurt Gf
Crispy duck in a filo basket with hoi sin sauce
Beef carpaccio with parmesan and balsamic
Chorizo stuffed dates wrapped in bacon Gf
Corn & chorizo fritters with paprika fraiche
Baby Yorkshires with rare roast beef & horseradish cream or Sausage & mash
Mini Pies:- Kangaroo and black pepper, Pheasant and wild mushroom, Rabbit and mustard
Savoury Choux filled with slow cooked brisket
Tartlet of Bang Bang chicken with Thai salsa
Filo parcels of shredded chicken, walnuts, paprika and garlic
Thai chicken and crab cakes with a spicy onion dip
Crispy Duck Wraps with hoi sin sauce
Spring wrap parcels of corn, coriander & spiced duck
Pheasant with spice crust & lime mayonnaise Gf
Spiced lamb mince skewers, soused red pepper threads & yoghurt raita Gf
Mini roo tarts with pepper mayonnaise
Slow cooked brisket tarts
Skewered pork belly with apple chutney Gf
Mini tarts of shredded chipotle pork & apple sauce
Venison sausage rolls

Dessert canapés @ £ 6.00 – 2 per person

Chocolate mudcake
Mini cheesecake squares
Mini berry tarts
Mini cupcakes
Mini profiteroles with caramel sauce
Lemon posset cups
Mini lemon drizzle cakes
Gypsy tarts

As all of our canapes are all made to order we do have a minimum requirement of 20 portions with a delivery charge for over 15 miles.

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Served lunch or dinner menus

There is a minimum charge of £ 900.00 midweek & £ 1100.00 on a Saturday for up to 15 guests plus any supplements on the chosen menu. Additional guests are charged at £ 50 per head plus supplements
This covers all preparation days at our production kitchen, finishing at your venue on the day, Laying up & service staff plus administration time & leaving a clean & tidy kitchen

Soups & Starters

Minted pea & feta soup with crème fraiche

Mushroom soup with crisp noodles & coriander leaves

Spiced butternut squash & sweet potato

Hot soup of chestnuts & onion over smoky bacon, celeriac & pear, laced with crème fraiche

A rich tomato & shellfish bisque, laced with garlic mayonnaise & lavoshe threads (£3.00 supp)

Roasted chicken, sweet corn & asparagus, finished with chicken threads & chilli oil

White wine poached pear with Parma ham, parmesan & white balsamic dressing on mixed baby leaves

Salad of chilled toasted trout & cucumber shavings, crisp poppadum, wasabi cream dressing

Chicken & brandy pate, crispbread & chutney

Seared pigeon breast on black pudding, fettucine & mushroom broth

Crisp tart of chicken thigh, asparagus, wild mushrooms, thyme & jus

Crab & cod cake, courgetti, parsnip puree, crackling & basil oil (£3.00 supplement)

Spiced quail half, corn, rocket pasta, crackling, winter greens & sherry sauce

Lamb shank croquette, roasted fennel &

Prawn & crab ball, beside a skewer of spiced grilled prawns, red pepper & cucumber salsa, lime & avocado oil dressing (£5.00 supp)

Twice cooked blue cheese souffle, muscat grape reduction, rocket, apple & leek julienne, sided with parmesan crisp

Provencal tart; Courgettes, aubergine, pepper, tomatoes topped with mozzarella, mixed leaves

Mushroom & mozzarella arancini on rocket & parmesan salad

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Main courses

Honey roast saddle of lamb studded with rosemary, garlic on a bed of seasonal cabbage

Slow cooked lamb shoulder, pressed and roasted, crushed cannellini beans

Pork fillet stuffed with roast apple, leeks & dates on sweet potato crush & sherry sauce

Slow cooked pork cheek with a slice of tender pork loin spiced with paprika, garlic & mild chilli ,
edamame beans

Chicken breast roulade with corn, thyme & mushroom, confit of leg, garlic, sherry, sautéed leek &
cauliflower puree, bean bundle

Roasted cod fillet topped with pea puree, crisp potato & parma ham, poached mussels & soya beans,
beurre blanc (£ 4.00 supp)

Seasonal fish fillet topped with dill, almond & macadamia crust, oven baked with lemon grass butter
sauce – (£ 2.50 supp)

Seasonal fillet with mustard, hazelnut & dill crust, cauliflower puree, prawn & pea croquette, samphire
salad & prawn bisque, fried crisps (£ 3.00 supp)

Seared seabass & scallop on a cauliflower puree, a crisp squid ball, spinach oil and toasted crumb (£5.00
supp)

Roulade of pheasant breast & shredded duck in Parma ham, roasted beetroots, pak choy, cucumber
relish, pheasant thigh & potato parcel, beetroot & port jus (£ 4.00 supp)

Duo of duck-leg confit, seared smoked duck breast, on black pudding & pine nut soil, potato fondant,
parsnip puree, parsley oil. (£ 5.00 supp or no supplement with a single duck dish)

Slow cooked beef eye fillet, seared to finish, topped with chicken liver & brandy pate, grilled root
vegetables, fried potato batons, beef brisket slow cooked in rich red wine
& thyme, spinach cream & red wine sauce (£7.50 supp)

Twice cooked Ashmore soufflé on wilted greens with mustard sauce

Aubergine rolls filled with mozzarella & roasted peppers with a tomato cream sauce, aubergine crisps

Filo roll of leek, feta & sundried tomato with aioli & avocado oil on celeriac crush



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Desserts

Whose mess- pink peppercorn meringue, pannacotta, lemon curd, lemon tartlet, raspberry & pink peppercorn sauce,

Passion fruit & lemon posset, limoncello poached pear, anzac biscuit

Cornflake milk pannacotta, marshmallow cake balls, shortbread dust, roasted banana puree

Steamed macadamia & blueberry pudding, milk sauce & berry compote

Salted caramel & apple cheesecake, butterscotch sauce, meringue biscuit soil, almond tuile & ice cream

Malibu coconut cheesecake, gingersnap crumb, coconut tuile, toasted meringue, white chocolate cream & lemon jelly

Chocolate & berries- rich chocolate & mud cake, raspberry vodka jelly, white chocolate & shortbread soil, chocolate shards

White chocolate pannacotta, poached peach slice, raspberry & almond cake, sweet lime & yoghurt, fresh berries

Profiteroles with crème patisserie and chocolate caramel sauce, berries, soil & shards

Date & chocolate steamed pudding with butterscotch sauce

Butterscotch & pecan tart, anglaise sauce & toffee shards

We can adapt many dishes to suit dietary requirements so please let us know your guests needs and your preferred menu so that we can personalise for you

Please choose a set menu with a vegetarian option if required, all dishes are prepared from fresh ingredients and our only aim is for your evening to be fabulous so we do ask that the guests are seated at the agreed dining times

Please note for Weddings and Events over 30 guests a crockery hire & kitchen equipment charge may be added depending on facilities

For weddings & events over four hours in length an additional coordination charge may be applied, please ask when we discuss your plans.

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