



GREEN HERRING

CATERING CO

Example Menus 2021

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 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.

Please do call us to discuss your event in more detail, we look forward to hearing from you & to taking care of your event

Fine Dining with Graham Green Example menu

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

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

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

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

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

5 courses £ 60.00 per head

The Green Herring Catering Company (UK) Ltd 'The Kitchen' Bank Farm, Bank Road
Aldington, Ashford, TN25 7DF 01233 720141

Company Number - 9514058



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Buffets

Hot Buffet Menu

£ 35.00 drop off only & £ 37.50 staffed

Slow Braised Lamb with red wine & mild chilli
Moroccan chicken with dates, almonds, lemon & north African spices
Whole boned Salmon with wild rice & leeks with lemon butter sauce

Salads

Warm new potato with mint & lemon oil
Arabian Rice with turmeric, cinnamon, apples & pine nuts
Green beans with honey & almond dressing
Haloumi, grape & watercress with lemon & black pepper dressing

Assorted breads

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**Sticky date & chocolate pudding with butterscotch sauce**  
**Kentish apple & custard tart**

### **Cold Buffet Menu**

**£ 30.00 drop off only & £ 35.00 staffed & event managed**

#### **Cold Meat Platter**

**Honey & Cider Glazed Ham, Stuffed Turkey breast and Cured Topside of Beef**

#### **Roulade of Salmon**

**Salmon & seasonal fish mousse, wrapped in smoked salmon**

#### **Provencal Tart**

**With roasted tomato, capsicum, olives, courgette, basil & thyme topped with Ashmore cheese**

#### **Salads**

**Potato, Egg, Chives & Mayonnaise**  
**Mixed Tossed Salad, Crisp Lettuce, Cucumber, Peppers & Celery**  
**Celeriac coleslaw**  
**Rockett, feta, cherry tomato & onion**

#### **Chives Breads**

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French Lemon Tart with a Blackcurrant Coulis and Crème Fraiche
White chocolate & berry baked cheesecake

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### Buffets

There are some vegetarian and vegan options below but we will discuss all requirements with you and ensure that all guests with any dietary requirements are fully catered for

#### Hot & Cold Finger Buffets

A selection of sandwiches, wraps and crisps from £9 per head

For £15 head, as above plus choose any 3 savoury items or 3 dessert items For £20 per head, as above plus 3 additional items from either list:

#### Savoury Items

Spinach, Potato & Aubergine Samosas

Roasted Vegetable Tartlet

Honey & Mustard Glazed Cocktail Sausages

Crispy Duck Pancake with Hoi Sin Sauce

Beef, Cracked Pepper & Stilton Pies

Thai Chicken & Crab cakes with a Spicy Onion Dip

Smoked Salmon & Brie Choux Puffs

Trout, Mascarpone & Chive Tartlet

#### Dessert

Baked Salted Caramel Cheesecake squares

Kentish Apple Custard Tarts

Seasonal Berry Tarts

Chocolate Mud Cake Balls

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

#### Bowl Food

£ 8.00 Per bowl, minimum 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 on mash with caramelised apple, apple & brandy sauce with 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

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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 £12.00 10 items for £18.00**

#### **Vegetarian/Vegan**

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  
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  
Beetroot arancini balls  
Parmesan custard tarts  
Spring wrap parcels of spiced aubergine, tomato & avocado  
Pea pancake with red pepper houmous Gf  
Spinach blue cheese & walnut cakes – apple chutney Gf

#### **Fish & seafood**

House smoked trout mousse crostini  
Smoked haddock and creamed leek filo tartlets  
Cold smoked salmon on blinis with sour cream  
Gin cured salmon on wholegrain toasts  
Seared sea bass with fennel and capers Gf  
Thai flavoured crab croquette with sweet chilli dip  
Szechwan tiger prawns wrapped in fried noodle (supplement 25p)  
Spiced prawns wrapped in smoked salmon or cucumber Gf (supplement 25p)  
House smoked trout, mascarpone and chive tartlet  
Prawn & cod balls laced with caramelised pumpkin puree Gf  
Tart case of shredded prawn, red pepper, tomato & mild chilli sauce  
Tartlets of smoked salmon, gin cured cucumber & salmon roe  
Smoked trout arancini balls  
Pumpkin scone topped with seabass & caper mayonnaise

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### **Meat**

Spiced pork fricadelles with chives relish 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  
Baby Yorkshires with rare roast beef & horseradish cream or Sausage & mash  
Mini Pies:- Kangaroo and black pepper, Pheasant and wild mushroom, Rabbit and mustard  
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 @ £ 5.00 – 2 per person**

Chocolate Mudcake or cheesecake balls  
Mini Berry tarts  
Mini profiteroles with caramel sauce  
Lemon posset cups

**As 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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# GREEN HERRING

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### Served meals

### 3 Course seated menu @ £ 42.50

#### Soups & Starters

Minted pea & feta soup with crème fraiche  
Mushroom soup with crisp noodles & coriander leaves  
Potato, leek & sage soup with spinach & feta croutons  
Spiced butternut squash & sweet potato  
White wine poached pear with Parma ham, parmesan & white balsamic dressing on mixed baby leaves  
Salad of chilled toasted trout & cucumber shavings topped with a crisp poppadum with a wasabi cream dressing  
Seasonal pates with flatbreads & our chutney  
Provençal tart; Courgettes, aubergine, pepper, tomatoes topped with mozzarella & dressed on mixed leaves

#### Main course

Honey roast saddle of lamb studded with rosemary, garlic on a bed of seasonal cabbage & barley  
Pork fillet stuffed with roast apple, leeks & dates on sweet potato crush & sherry sauce  
Seasonal fish fillet topped with dill, almond & macadamia crust. Oven baked with lemon grass butter sauce  
Twice cooked Ashmore soufflé on wilted greens with mustard sauce

#### Desserts

Sticky date pudding with butterscotch sauce  
Buttermilk pannacotta with berry sauce & tuile biscuits  
Profiteroles filled with crème patisserie & chocolate caramel sauce  
White chocolate & berry cheesecake with raspberry coulis

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**3 Course seated menu @ £ 45.00**

### **Soups & Starters**

Cauliflower, leek & parsnip with diced vegetables, toasted pine nuts & parsnip shavings  
Rich fava bean with cream cheese mousse, lavoshe crisp threads  
Rich ham hock broth, diced roasted hock, pea & bean crush, grated parmesan  
Beetroot & celeriac soup with cheddar pastry strips & whipped yoghurt  
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  
Pea pancake topped with celeriac remoulade, fillet of trout, rocket & wasabi cream dressing  
A chilled poached farm egg in a nest of spring onion, snow peas & courgette threads, splashed with pea mayo & aubergine crisp

### **Main course**

Slow cooked lamb shoulder, pressed and roasted, crushed cannelli beans, pea puree, celeriac fondant crisp bread sheets  
Slow cooked pork cheek with a slice of tender pork loin spiced with paprika, garlic & mild chilli, edamame & beetroot  
Chicken breast rolled with corn, thyme & mushroom, slow cooked as a roulade. 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 ( £ 2.50 supp)

### **Desserts**

Whose mess- pink peppercorn meringue, pannacotta, lemon curd, lemon tartlet, raspberry & pink pepper sauce,  
Passion fruit & lemon posset, limoncello poached pear, orange & passion fruit custard, oat biscuit  
Cornflake milk pannacotta, marshmallow cake balls, shortbread dust, roasted banana puree  
Steamed macadamia nut pudding, salted caramel sauce, poached & roasted pear, honeycomb

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### **3 or 4 Course seated menu @ £ 49.50 or £ 55.00**

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

Spiced chick pea, aubergine & garlic soup, crisp fried noodles, garlic chips

A rich tomato & shellfish bisque, laced with garlic mayonnaise & lavoshe threads

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

### **Starters**

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

Lamb shank nugget croquette & mulled wine poached pear, roasted fennel, mulled wine jus

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

Seared seabass & scallop on a cauliflower puree, a crisp squid ball, spinach oil and toasted crumb (2.00 supp)

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

### **Main courses**

Hake fillet with mustard, hazelnut & dill crust, cauliflower puree, prawn & pea croquette, samphire salad & prawn bisque, fried crisps

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

Duo of duck-leg confit, on black pudding & pine nut soil, potato fondant, parsnip puree, seared smoked duck breast, parsley oil.

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 (£2.00 supp)

### **Desserts**

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

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