

movingvenue

SAMPLE MENUS AND CATERING PRICES

Moving Venue is a versatile company who can offer a range of products including formal dinners, canapé and bowl food receptions, food stations, buffets and conference catering. All products are developed and tailor-made to ensure that they are to each client's specifications and are appropriate and suitable to each venue in which we work. Designed by our Development Chef and Head Chef, our menus are born from real international culinary experience, mixed with an extensive knowledge of the capabilities and limitations of event catering.

Moving Venue differs from other catering company in its knowledge and expertise. We have been catering events in London for 30 years and use this wealth of experience to provide logistical advice and support to clients whilst maintaining strong and stable relationships with our venue partners.

What follows is a snapshot of what we can provide for your event. Please do give us a call on 020 8691 6661 or email us at greatgood@movingvenue.com to discuss your requirements and we can prepare a bespoke quote for your event at the Royal Horticultural Halls.



CONFERENCE MENUS – FINGER BUFFET

on arrival

freshly brewed coffee, herbal tea, soft drinks
selection of mini pastries and fresh fruit

mid morning

freshly brewed coffee, herbal tea, soft drinks
luxury biscuits

lunch – cold finger buffet

selection of wraps, ciabattas and sandwiches, to include:
rare roast beef and horseradish sandwiches
red pepper hummus and roasted peppers sandwiches
ham and smoked applewood cheddar ciabattas
thai marinated prawns wraps

choice of four finger food items:

cajun spiced salmon skewers served with lemon mayo
skewer of lemon chicken with coriander aioli
spinach tartlet with onion compote
cherry tomato, bocconcini, black olives and basil skewers
spanish tortilla, chorizo, saffron mayonnaise
asparagus spear wrapped in rare roast beef, horseradish mayonnaise

choice of two sweet items:

chocolate beignets tossed in coconut
miniature lemon meringue pies
passion fruit and lime tartlets
sweet potato cake with green raisins, walnut and spiced mascarpone

mid afternoon

freshly brewed coffee, herbal tea, soft drinks
flapjacks

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CONFERENCE MENUS – FORK BUFFET

on arrival

freshly brewed coffee, herbal tea, soft drinks
selection of mini pastries and fresh fruit

mid morning

freshly brewed coffee, herbal tea, soft drinks
luxury biscuits

lunch – hot fork buffet

selection of rustic breads

choice of two meat, fish and vegetarian option:

roasted corn fed chicken leg with garlic and thyme, sautéed seasonal squash
braised scottish feather blade steak, pearl onions and mushroom, red wine gravy
classic cod and herb fish cake, served with wilted spinach and parsley sauce
sun blushed tomato and bocconcini tartlet with pesto dressing

choice of two salads:

creamed mash potatoes with poached spring onions
rocket salad, shaved parmesan and balsamic dressing
watercress, baby spinach and pecorino cheese salad, roasted beetroot
sweet carrots cooked in butter and parsley tender stem broccoli polonaise

choice of 2 desserts:

traditional bread and butter pudding served with vanilla custard
dark and white chocolate layered mousse cake
classic lemon meringue tart
rhubarb, pistachio and almond crumble tart

mid afternoon

freshly brewed coffee, herbal tea, soft drinks
chocolate brownies

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SEATED DINNERS

sample dinner menu one

PLAICE

pan fried dorset plaice fillet, buttered samphire, white crab meat tartare, sweet corn custard, brown crab meat sauce

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BEEF RAREBIT

seared fillet of beef, blue goats cheese rarebit, pommes anna, poached baby spring vegetables, fine salad, red wine jus

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LEMON

amalfi lemon meringue pie, sweet basil pesto, greek basil, limoncello sorbet

sample dinner menu two

CHICKEN AND DUCK LIVER

chicken and duck liver parfait, fig carpaccio, lemon and thyme salted shortbread, burnt tangerine meringue, poached grapes, sherry foam

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SEA BASS

pan fried sea bass, heart of palm, warm salad of green beans, broad beans and tomato, orange butter sauce

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CHOCOLATE AND CHILLI

chocolate and chilli tower, raspberry coulis, white chocolate crispies, red sugar crown

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SEATED DINNERS

sample dinner menu three

BEETROOT

pickled purple beetroot, baked golden beetroot, soused candy beetroot, white balsamic vinegar, warm goat's cheese croquette, beetroot panna cotta, ruby beetroot sorbet (v)

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VEAL

pan seared english rosé veal, celeriac mash, poached morels, crisp potato skins, smoked onion purée, spring greens, pea shoots, bone marrow jus

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BANANA

tart sundried banana eton mess, chilled banana mousse, cream, brown sugar meringue, sesame caramelised cashew, banana chips

sample dinner menu four

GREY MULLET

pan seared grey mullet fillet, confit baby fennel, cornish squid and kalamata olive dressing, soused sea leaves, homemade sand

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LAMB

lamb rack, blueberry puree, goats cheese and pistachio crust, boulangère potato, baby artichoke, carrot and fève

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CHEESE

mini baked camembert with ficelle, blue cheese espuma with fig jelly and honeycomb, goat's cheese sorbet with caramelised walnut and red onion marmalade

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CANAPÉ RECEPTIONS

sample canapé menu one

teriyaki beef skewers, sesame crust, wasabi mayonnaise
filo tarts, garlic and rosemary roasted lamb, hummus, coriander oil
lobster medallion, bisque jelly, tarragon mascarpone, baby tarragon
knufa 'candyfloss' prawns with sweet and sour dipping sauce
warm soused mackerel, apple compote, onion croûte, mustard frills
bruschetta, balsamic caramelised fig, goats cheese curd, welsh honey with lavender (v)
black and blue cheese cubes (v)
spinach and ricotta lollipops, tomato and olive pesto (v)

mini orange and raspberry brulée with cracked pistachio caramel
baby chocolate tarts topped with cognac cream and shaved chocolate

sample canapé menu two

confit duck leg and spring onion samosa, sweet chilli mayonnaise dip
lamb skewer, pistachio powder, goats cheese dip
mini rabbit and ham pie, piccalilli
coriander crusted tuna carpaccio with chilli jam on black onion seed shortbread
smoked salmon mousse, wrapped in smoked salmon, keta caviar, black pepper shortbread
onion and tomato quichlet with bocconcini (v)
filo 'money bags' filled with boursin mushrooms (v)
Brioche wafer, beetroot mousse, quails egg, black salt (v)

glazed lemon tarts topped with crystallised zest
brandy snap baskets with sweet mascarpone and frosted red berries

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BOWL FOOD RECEPTIONS

sample bowl food menu one

TRUFFLED BEEF FILLET

celeriac remoulade, black truffles and madeira dressing, micro salad

CRISPY LAMB

spring onion and baby cos salad, a drizzle of sweet chilli sauce

PAN FRIED SQUID

spicy Spanish chorizo sausage, creamy celeriac purée

ROASTED BUTTERNUT SQUASH (v)

rocket, pan fried spring onions, sesame seeds, soy and balsamic dressing

POPPY SEED WAFFLE

crème chantilly, black cherry jelly, mascarpone ice cream

sample bowl food menu two

BLACKENED SHRIMP

pineapple salsa red and green chicory, tangerine oil, pineapple salsa

THAI BEEF RED CURRY

coriander, lemongrass, galangal, red curry sauce, sticky coconut rice

CUMIN LAMB

red onion, baby spinach, parsley, pomegranate jus

WILD MUSHROOM AND TRUFFLE RAVIOLI (v)

creamy mushroom cappuccino sauce

DARK CHOCOLATE FONDANT SOUFFLE

with rich dark chocolate sauce and praline ice cream

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CATERING PRICES

Guests	Conference (finger buffet)	Conference (fork buffet)	Dinner	Canapé reception	Bowl food reception
50 – 100	from £50 per person	from £65 per person	from £110 per person	from £50 per person	from £65 per person
100 – 200	from £50 per person	from £60 per person	from £105 per person	from £45 per person	from £65 per person
200 – 300	from £45 per person	from £55 per person	from £105 per person	from £45 per person	from £60 per person
300 – 400	from £40 per person	from £55 per person	from £100 per person	from £40 per person	from £60 per person

finger buffet includes

tea, coffee, pastries and fruit upon arrival, mid morning and afternoon refreshments breaks, finger buffet lunch, water throughout the day, Moving Venue managers, food and beverage staff, back of house staff, porters and full chef brigade

fork buffet includes

tea, coffee, pastries and fruit upon arrival, mid morning and afternoon refreshments breaks, fork buffet lunch, water throughout the day, Moving Venue managers, food and beverage staff, back of house staff, porters and full chef brigade

dinner includes

pre-dinner canapés, three-course dinner, coffee and chocolates, 1 ½ glasses of sparkling wine upon arrival, ½ bottle of wine and ½ bottle of water with dinner, Moving Venue managers, food and beverage staff, back of house staff, porters and full chef brigade

canapé reception includes

substantial canapés, unlimited house wines, beer and soft drinks, Moving Venue managers, food and beverage staff and full chef brigade

bowl food reception includes

substantial bowl food, unlimited house wines, beer and soft drinks, Moving Venue managers, food and beverage staff, back of house staff, porters and full chef brigade

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