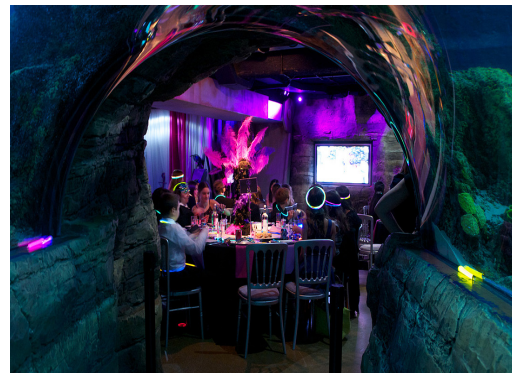


food by  
dish

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**Private Party – Winter Season Menu  
(September - April)**



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### aboutdish

We understand that this special celebration is an important day, and not one to be done half heartedly! Our award winning chefs and experienced team have put together some creative menus to compliment the fun and interactive venue that you have chosen.

Dish have great knowledge of organising Bar / Bat Mitzvahs in venues such as Kent House, Knightsbridge (Westminster Synagogue) where we are a preferred supplier, the Natural History Museum, private houses in Golders Green and Rickmansworth and of course Madame Tussauds and the London Sealife Aquarium.

With this excellent knowledge, we know we can make your party such a memorable occasion that everyone will be talking about it for years to come. We would love to discuss your ideas with you and will do everything we can to turn those ideas into reality.

### whatyourpackageincludes

- Dedicated event manager
- Experienced team of chefs
- High standard of waiting and bar staff
- All linen for bars, dining tables and food shows
- Standard crockery, cutlery and glassware
- Event set up, delivery, transport and clearance





## dish children's menu

### sharing starter

potato croquetas  
mini pizzas  
loaded potato skins  
fish goujons

### main course

*please choose one option*

traditional fish and chips with pea purée and tartar sauce  
salmon steaks with chips  
fresh penne pasta with homemade tomato sauce  
spaghetti bolognese (no meat)  
macaroni cheese

### dessert station

knickerbocker glories with all the trimmings  
a selection of ice creams including choc chip, strawberry, raspberry ripple, vanilla and caramel  
bowls of jelly beans, smarties, milky ways and chocolate buttons  
dish chocolate brownies



## dishfoodshowstarter

*Please select two food show menus to be served at your drinks reception*

*We appreciate in the winter months, time is limited on a Sunday for your Bar/ Bat Mitzvah and the whole party must finish way before midnight. We have created a new exciting concept to save you time and provides a chance to catch up with your family and friends. Our Food-show Starters are as substantial as a plated starter. Once your guests have enjoyed the Stardome 4D show, you will all gather in A List party and enjoy these interactive, substantial food options. Once you have finished your starter food station course, you will all make your way down the World Stage for your Main Course and plenty of time to party!*

### bagelbar

*a selection of different flavoured bagels...*

smoked salmon & cream cheese  
cream cheese & roasted peppers

salmon mayo, shredded lettuce, pickled cucumber  
flaked salmon with roasted aubergine and garlic aioli  
pressed tomatoes with pesto and buffalo mozzarella (v)

*all served with game crisps, pickled gherkins & onions*

### italianbar

mini pizzas  
goat's cheese tarts  
arancini  
garlic bread

mezze of aubergines, peppers, courgettes and olives

### sushi

cut rolls; salmon, salmon/avocado, california roll  
maki rolls; cucumber, avocado  
sushi and sashimi: mackerel, salmon, sea bream

### salmonbar

poached salmon with a watercress mayonnaise  
beetroot cured gravadlax with a dill mustard sauce  
traditional scottish smoked salmon

*all served with mayonnaise, aioli, chopped egg,  
cucumber pickle, gherkins, pumpernickle bread and  
whole meal bread*

### greekstation

dolmades  
greek salad  
mixed olives  
spanakopita  
haloumi  
tzatziki  
taramosalata  
melitzanosalata

*served with olive oil, breads and flat bread*



## dishfishmains

*Please select one option from the menu below to be served at your dinner*

**roast sea bream, potato cream, hispi cabbage**

roast sea bream with potato cream, braised beetroot, shallots and hispi cabbage drizzled with truffle oil

**steamed cod fillet, potato gnocchi, caper and saffron cream**

steamed cod fillet served with homemade gnocchi, spinach, tomato berries, enoki mushrooms and a caper and saffron cream

**pan-fried sea bass, rissole potatoes, tarragon cream sauce**

pan-fried sea bass with roasted root vegetables, rissole potatoes, tarragon cream sauce

**fish pie, creamy mash, glazed vegetables**

individual salmon, haddock and cod pie served with creamy mash and glazed vegetables

**blackened cod, winter vegetable and lentil stew**

blackened cod served with winter vegetable and lentil stew and pearl barley

**salmon wellington, salmon mousse, crushed potato tian**

Salmon Wellington with salmon mousse, crushed potato tian with preserved lemon and chive, baby courgettes and rocket pesto

**grilled red mullet, basil potatoes, ratatouille**

grilled red mullet served with crushed basil potatoes, classic ratatouille and a tomato concasse

**grilled halibut, dauphinoise potatoes, lemon beurre blanc**

grilled halibut served with creamy dauphinoise potatoes and buttered spinach garnished with deep fried aubergine and finished with a lemon beurre blanc

**sole veronique, potato boulangère, cauliflower cheese**

classic sole veronique served with potato boulangère, cauliflower cheese and roasted carrots





## dishvegetarianmains

*Please select one vegetarian option from the menu below to be served at your dinner*

### **spinach and feta tart, artichoke purée, salse verde**

spinach and feta tart served with artichoke purée, balsamic roast baby beets and a fresh salsa verde

### **wild mushroom and garlic leaf risotto**

wild mushroom and garlic leaf risotto garnished with confit vine tomatoes and a parmesan crisp

### **pumpkin and courgette filo parcels**

pumpkin and courgette filo parcels served with a vanilla pomme purée and winter root vegetables

### **mushroom and herb tart, baked parmesan potato skins, gremolata**

a mushroom and herb tart served with baked parmesan potato skins, plum tomatoes, roasted baby courgettes and finished with gremolata and aged balsamic

### **vegetable moussaka**

vegetable moussaka, with roast tomato and rocket salad, parmentier potatoes finished with a red mojo sauce

### **goat's cheese roulade**

goat's cheese roulade served with mozzarella, pepper and celeriac, aubergine salsa and a trio of tomato salad finished with homemade basil oil

### **caramelised goat's cheese and lemon tart**

caramelised goat's cheese and lemon tart with a pickled fennel and watercress salad, parmentier potatoes and a yellow tomato relish



## dishdessertstation

*Please select six options from the menu below to be served from a dessert station*

mini chocolate pots

mini homemade doughnuts with various fillings

ice cream cones

lemon meringue pies

mini raspberry pavlovas

autumn fruit skewers with creme fraiche dip

dish chocolate and pecan brownies

sticky toffee pudding squares, toffee sauce, strawberry shard

mini toffee apples

a selection of english cheese, biscuits, crusty bread and chutney

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**Private Party – Summer Season Menu  
(May - August)**







## dish children's menu

### sharing starter

potato croquetas  
mini pizzas  
loaded potato skins  
fish goujons

### main course- *please choose one option*

traditional fish and chips with pea purée and tartar sauce  
salmon steaks with chips  
fresh penne pasta with homemade tomato sauce  
spaghetti bolognese (no meat)  
macaroni cheese

### dessert station

knickerbocker glories with all the trimmings  
a selection of ice creams including choc chip, strawberry, raspberry ripple, vanilla and caramel  
bowls of jelly beans, smarties, milky ways and chocolate buttons  
dish chocolate brownies



## dishfishstarters

*Please select one option from the menu below to be served at your dinner*

### **smoked halibut carpaccio**

carpaccio of smoked halibut served with comfit kumquats and a micro herb salad

### **dill and vodka cured salmon, sour dough toast**

dill and vodka cured salmon served with pickles and sour dough toast

### **barbecued sea bass, blackened tomato**

bbq sea bass served with blackened tomato and a coriander and ginger salsa

### **trio of scottish salmon**

hot smoked, beetroot cured and home smoked served with a lemon infused beetroot salad

### **smoked halibut, summer vegetable tian**

smoked halibut and summer vegetable tian garnished with cress and finished with a gazpacho dressing

### **smoked trout salad**

smoked trout mousse with a torched tomato salsa, pickled cucumber and frisse salad

### **smoked haddock and russet apple tartlet, watercress salad**

smoked haddock and russet apple tartlet served with a peppery watercress salad and apple cider vinaigrette

### **smoked salmon and trout rillettes**

smoked salmon and trout rillettes served with a herb and pink peppercorn croute, beetroot salad, garnished with a beetroot crisp

### **home cured juniper salmon, cauliflower purée, beet salad**

home cured juniper salmon, cauliflower puree, golden and red beet salad finished with truffled pea dressing





## dishvegetarianstarters

*Please select one vegetarian option from the menu below to be served at your dinner*

**home cured juniper salmon, cauliflower purée, beet salad**

home cured juniper salmon, cauliflower puree, golden and red beet salad finished with truffled pea dressing

**tomato and asparagus galette**

tomato and asparagus galette with goats curd and micro salad finished with a walnut dressing

**leek and pea tart, pearl onion and garlic chive salad**

glazed leek and pea tart served with a pearl onion and garlic chive salad and roasted tomato dressing

**summer asparagus terrine**

summer asparagus terrine with feta and tomato berry drizzled with basil pesto and lemon vinaigrette (v)

**onion and thyme tartlet, dolcelatte, mizuna leaves**

sweet onion and thyme fine tartlet with dolcelatte, mizuna leaves and a red pepper coulis

**pear, roquefort and hazelnut salad**

red wine poached pear, roquefort and hazelnuts with a frisee salad, foccacia crouste and balsamic reduction

**wild mushrooms on toast**

wild mushrooms on sour dough toast with a rocket and warm tomato salsa and aged balsamic

**pan fired goat's cheese roulade**

pan fired goat's cheese roulade with roasted red pepper, celeriac, potato and mozzarella, rocket and aubergine salsa finished with lemon and sweet garlic dressing



## dishfishmains

*Please select one option from the menu below to be served at your dinner*

**pan fried sea bream, lemon beurre blanc**

pan fried sea bream served with jersey royals, asparagus, mange tout, glazed carrots  
finished with a lemon beurre blanc

**roasted cod, citrus sauce, medley of summer vegetables**

roasted cod wrapped in a banana leaf with a medley of summer vegetables and a citrus sauce

**pan fried sea bass, summer baby vegetables**

pan fried sea bass with summer baby vegetables, potato cream and a mixed leaf salad

**scottish salmon, truffled potatoes, celeriac and garlic cream**

scottish salmon served with purple spouting broccoli, truffled potatoes and a celeriac and garlic cream,  
finished with a tomato vinaigrette

**pan roasted haddock, pea fricassée**

Pan roasted haddock with crushed new potatoes and capers, pea fricassée and pea shoots

**poached salmon, warm smoked salmon mousse**

classic poached salmon topped with a warm smoked salmon mousse  
served with pentland firth potatoes, spinach and green beans

**lemon sole, english asparagus, baby balfour potatoes**

classic lemon sole with caper butter, baby balfour potatoes, english asparagus,  
crushed norfolk peas and roasted cherry tomatoes

**wild scottish salmon, lemon and truffle crème fraîche**

poached wild scottish salmon on warm asparagus with a new potato and samphire salad  
served with a refreshing lemon and truffle crème fraîche





## dish **vegetarian** mains

*Please select one vegetarian option from the menu below to be served at your dinner*

### **wild mushroom and garlic leaf risotto**

Wild mushroom and garlic leaf risotto with a comfit of vine tomatoes and parmesan crisp

### **rainbow chard gratin, pomme anna potatos**

gratin of rainbow chard served with pomme anna potatos, roasted summer vegetables and a rocket pesto

### **roasted moroccan spiced summer vegetables**

Roasted Moroccan spiced summer vegetables served with grilled flatbreads, minted peas and an aoli dip

### **vegetable moussaka**

vegetable moussaka with a roasted tomato and rocket salad, parmentier potatoes and red mojio sauce

### **goat's cheese roulade, trio of tomato salad**

goat's cheese roulade with mozzarella, pepper and celeriac, aubergine salsa and a trio of tomato salad with basil oil

### **roasted summer vegetable strudel**

roasted summer vegetable strudel with ricotta cheese and a basil pesto

### **spinach and feta tart, artichoke purée, salse verde**

spinach and feta tart served with artichoke purée, balsamic roast baby beets and a fresh salsa verde



## dishdessertstation

*Please select six options from the menu below to be served from a dessert station*

mini black forest gâteau, brandy marinated dark cherry's and a chocolate crisp

ginger crème brûlée with comfit rhubarb salsa and a sugar shard

mini baked white chocolate cheesecake with white chocolate sauce

chocolate parcel with chocolate cumin sauce and chocolate sorbet

mango pannacotta with passion fruit coulis, coconut sugar shard and a pineapple crisp

exotic fruit carpaccio served with an orange and chilli salad and chocolate short bread

tower of profiteroles

mini summer pudding

tiny eton mess

selection of rainbow coloured macaroons