

food by
dish



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aboutus

foodbydish are delighted to present you with our seasonal catering packages for the wonderful Merlin venues; Madame Tussauds, The London Dungeons, The Sea Life London Aquarium and the Stardome.

We have all the right ingredients; a subtle blend of modern culinary expertise complimented by progressive menu design, traditional professionalism, outstanding service and a touch of class.

yourpackage

Dedicated event manager

Experienced team of chefs

High standard of waiting and bar staff

All linen for bars, dining tables and food shows

Harley silverware, Signature glassware and Sancerre chinaware

Event set up, delivery, transport and clearance



dishcocktailparty

please select 8 canapes to be served at your party
(recommended for events finishing before 10pm)

coldcanapes

- brûléed chicken liver parfait with a raspberry sugar shard
- cannon of lamb lollipop with beetroot syrup
- asian infused duck pancake with hoisin sauce
- ham hock terrine, apple and elderflower jelly and micro cress salad
- chilli, lime and coriander crusted tuna on courgette noodles
- black and white sesame seed tiger prawn
- smoked salmon roll filled with lemon and crab mousse
- "dish" waldorf salad - Baby gem, apple jelly, roasted celeriac purée, walnut toast (v)
- red wine poached baby pear, wiltshire blue on walnut toast (v)
- Wild mushroom palmier with slow roast tomato, olive tapenade and dragachelio (v)
- ash goat's cheese, fig purée and roasted peach (v)

hotcanapes

- beef fillet, pomme frites and béarnaise sauce
- crispy pork belly, Pink Lady apple purée
- venison and butternut squash, fried quail's egg
- thai green curry chicken skewer
- thai crab cakes with dragon fruit salsa
- "lobster burger" lobster in a mini brioche roll with lemon mayonnaise and rocket
- "arbroath smokie", poached quail's egg
- "cheeky sandwich" breaded cod cheek, fresh tomato, lettuce and caper mayo
- chickpea and coriander falafel with a baba ganoush dip
- colston Bassett stilton beignet with a port and red onion relish
- mini quail egg florentine



dishparty

Please select 2 food show menus and 2 dessert canapes to be served at your party. To enhance your party, we will also circulate with elements of the food shows in bowls.

NB this is for Madame Tussauds and the Sea Life London Aquarium party packages only

(Recommended for events finishing after 10pm)

indian

chicken rogan josh (b)
king prawn korma (b)
vegetable curry (b)
onion bhajis
vegetable samosas
coriander and chilli rice
naan bread, poppadoms and dips

british

chicken and leek pie (b)
cumberland sausage and mash with crispy onions (b)
smoked scottish salmon, capers, fresh pumpernickel
bread and garlic mayonnaise
roast butternut, onion and spinach pies (b)
baked cauliflower cheese
goose fat roast potatoes
served with assorted mustards and sauces

italian

antipasti board
olives, capers, artichokes and pickles
aubergine parmigiana (b)
mediterranean vegetable salad with mozzarella
rocket and parmesan salad with balsamic syrup
marinated anchovies and sardines
served with assorted breads, oils and vinegars

chinese

chilli and spring onion beef (b)
chicken satay (b)
king prawn stir-fry noodles (b)
spring rolls
egg fried rice
served with prawn crackers and sweet chilli sauce

mexican

beef enchiladas (b)
seafood tacos (b)
mexican nachos with homemade guacamole, sour
cream, chilli salsa and grilled cheese
spicy mexican rice
coleslaw
cooling tomato and onion salad
dancing bean salad
assorted breads and dressings

brazilian

king prawn bobo (b)
moqueca - fish stew (b)
black bean salad (b)
green pancetta salad
pão da queijo - cheese bread
escondidinho de carne - beef dish (b)
rice and coriander salad



dishbowls

Please select 4 bowl food menus and 2 dessert canapes to be served at your party.

NB this is for the London Dungeon and Stardome party packages only

(Recommended for events finishing after 10pm)

vegetarian

- aubergine parmigiana
- roast butternut, onion and spinach filo parcels
- classic ratatouille and herby ficelle croustade
- mexican nachos with homemade guacamole, sour cream, chilli salsa and grilled cheese
- salad of courgette, haloumi, dandelion flower with a mint and orange dressing
- pea and mint ravioli with pea purée
- roasted vegetable risotto, confit of cherry tomatoes and a parmesan crisp
- "dish" wild mushroom "giant" vol au vents with a tarragon cream sauce

fish

- seafood paella with calamari and king prawns
- smoked scottish salmon, capers, fresh pumpnickel bread and garlic mayonnaise
- king prawn bobo served with traditional plantain crisps
- shrimp ceviche with a watercress salad
- sea bass ceviche with green mango, chilli and basil
- king prawn stir-fry noodles
- king prawn korma and basmati rice
- tod mun pla - thai fishcakes garnished with deep fried basil
- classic fish pie
- prawn cape malay

meat

- chicken and leek pie with creamy mash
- cumberland sausage and mash with crispy onions
- classic bœuf bourguignon
- lancashire hot pot
- medium rare strip loin of beef with chimichurri and sticky rice
- chilli marinated chicken with red and golden beetroot
- chilli and spring onion beef
- chicken paprika with minted tabbouleh
- braised lamb dhansak with onion and coriander rice
- thai green chicken and lime scented pak choy
- beef gaeng kur - medium spiced curry with pineapple
- grilled chicken with apricot couscous



dishparty

Please select 2 dessert canapes to be served at your party

- mixed flavoured marshmallow fondue
- lemon meringue cone
- assorted flavour macaroons filled with white and dark chocolate
- lemongrass infused mango mousse with toasted coconut
- black Forest gâteau cone
- traditional churros with toffee sauce
- mini bread and butter pudding
- margarita mousse shots
- dark chocolate and green olive cup
- white chocolate and raspberry cheesecake
- rich carrot cake topped with crème fraîche ice cream
- mini chocolate fondant with strawberry popping candy
- earl grey jelly on homemade dundee shortbread
- lemon parfait with a blueberry salad
- english wine and elderflower syllabub with sweet poached gooseberries
- strawberry mille-feuille with a mint jelly topping
- banana and vanilla tarte tatin, havana rum cream and toasted coconut syrup



dishdinner

Please select 1 starter, 1 main course and 1 dessert (plus vegetarian options)

starters

sticky duck, watermelon carpaccio salad

sweet and sticky hoisin duck served with a watermelon carpaccio salad

lobster salad

salad of lobster, fennel and beetroot with savoury blackcurrants and a pea shoot salad

goat's cheese tarte tatin, rocket and elderflower salad (v)

welsh goat's cheese tarte tatin served with spiced fig chutney, rocket and elderflower salad and balsamic dressing

mains

lamb shank 'en crepinette', giant couscous salad

slow cooked lamb shank 'en crepinette' with a tian of mediterranean vegetables, giant couscous salad and a rich tomato sauce

crispy chicken breast, rosemary dauphinoise

crispy breast of chicken with a rosemary infused potato dauphinoise, buttered spring greens and a port jus

sea bream, crushed potato cake

pan-fried sea bream with vanilla butter, crushed potato cake, steamed broccoli and a fresh tomato and chilli salsa

"dish" vegetable lasagne (v)

Grilled aubergine, courgette and peppers with basil infused gnocchi dressed with a rich tomato and herb sauce and balsamic reduction

desserts

lemon and raspberry tart

lemon and raspberry tart with whole dried raspberries and lime salsa

dish "cookies and cream"

canilla pannacotta served with soft dark chocolate cookies and a rich chocolate sauce

vanilla crème brûlée

eggs filled with vanilla crème brûlée, raspberry consommé and a fresh raspberry and basil salad



something special

After something special for your event, but not quite sure what? Please speak to one of our team for further information.

Late night bites menu -

If you are worried that your guests might get peckish towards the end of the evening then look no further:

Selection of mini calzone pizza's : Margarita, mushroom, pepperoni

Bacon sarnies with a selection of sauces

Cumberland sausages in baguettes with a selection of sauces

Traditional mini burgers with mozzarella cheese and mustard

Cheese board -

A selection of English cheeses, surrounded by a beautiful array of accompaniments for your guests to help themselves to. Complimented by a wide selection of traditional and unusual bites to enhance the cheeses you select.

Sushi belt -

Why not try something fun and interactive? Add a live sushi belt to your event with a chef rolling whilst you are entertained amongst the stars.

Celebrating and need a cake? -

Design your cake with our head pastry chef to create maximum impact for the occasion. No cake is too big or too small!

Make your own dessert -

Find your inner chef and build your own dessert:

Eton Mess, knickerbockerglory, ice cream and waffles, cheese plate, afternoon tea, dessert shots.

Theme our staff -

If you are having a themed party then why not brand or theme our staff to accentuate the party vibe.

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