



Why Dish...



What you get from Dish:

- Award winning catering
- Forward thinking menu design
- High standard of food
- Excellent knowledge of our venues
- Exceed client expectations
- Friendly and helpful sales team
- Strong operations team

What Dish can do for you:

- Canape Receptions
- Dinner Dances
- Awards Dinners
- Networking Events
- Conferences
- Weddings, Barmitzvahs
- Bespoke

What Dish cooks for you:

- Secrets' for our salads
- New Covent garden vegetables
- Mark Jones finest Welsh meat
- 100% of our chicken, beef and lamb is from Great Britain
- Direct seafoods sustainable fish
- British Cheese from Neals Yard

Dish are delighted to present you with our seasonal catering packages for the wonderful Merlin venues, Madame Tussauds, London Dungeons and Sealife London Aquarium.

Dish has a strong kitchen, creating innovative menus and cutting edge concepts for the most discerning clients.

Dish has gone from strength to strength building a reputation within the event industry for excellent food and service, exceeding client expectations time and again. Dish has obtained numerous venue listings at London's most prestigious venues, catering for a diverse corporate and private client base.

Dish have won numerous awards including both the CEA Awards and the Event Award for Catering Company of the Year. With our experience at the venues combined with our award winning food - we are looking forward to making your event a party to remember.

What your package includes:

- 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



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Dish Cocktail Party... Please select 8 canapes to be served at your party

Cold Canapes

- Slow roasted tomato, olive tapenade and ricotta (v)
- Wild mushroom palmiers, creamed goats cheese and dragachelio (v)
- Courgette roll with sun blush tomato and mozzarella (v)
- Truffled quail egg on toast with beetroot salad (v)
- Cornish crab meat with chilli and herbs in a light tart
- Cornish brown crabmeat on toast with Tabasco
- Dill and vodka cured salmon, buckwheat blini and chive sour cream
- Asian infused duck pancake with hoisin sauce
- Beef Carpaccio roll with a rocket and pine nut salad (skewer)
- Chicken Caesar salad cone with Parmesan flake
- Serrano and mozzarella croustade with sun blush tomato and balsamic
- Chorizo and manchego on ciabatta toast with muscatel chutney and celery leaf
- House smoked chicken salad with spring onion and potato

Hot Canapes

- Quail egg Florentine with hollandaise sauce (v)
- Broccoli and pecorino tart with a sharp hollandaise (v)
- Pearl onion tartan with Pedro ximnez reduction (v)
- Bubble and squeak and fried egg (v)
- Tomato and mascarpone tartlet with red basil (v)
- Eggs royal with pink and hollandaise
- Warm smoked salmon and beetroot salad in a roasted potato cup
- Crab and preserved Lemon cakes with tartar
- Honey and ginger glazed salmon skewer
- Eggs benedict on muffin
- Beef Wellington with bearnaise sauce
- Thai insired beef skewers with cashew and coriander dip
- Poached yakatori chicken skewers

Cocktail Party	Madame Tussauds	London Dungeons	Sealife London Aquarium
50 - 75	£45	£38	£43
76 - 100	£40	£33	£38
101-150	£33	£33	£33
151 - 200	£33	£28	£33
201 - 250	£28	£28	£28
251 - 300	£28		
301 - 350	£28		
351 - 400	£26		
401 - 600	£26		
601 - 800	£26		
801 - 1000	£26		

Cocktail Party - 7pm - 10pm

All prices exclude VAT

These are guideline prices, please call us to discuss your requirements in further detail



Dish Party... Please select 4 canapes, 3 bowls and 1 dessert canape to be served at your party

Bowls fresh from the ground

Pad Thai with nuts and red chilli crisps
 Mezze of vegetables with polenta cake, rocket pesto and aged balsamic
 Squash and pumpkin seed salad, caramelised red onion and dolcelata
 Pea ravioli with a white wine cream and roast cherry tomatoes
 Open courgette and fontina lasagne with rustic tomato sauce
 Char grilled courgette, feta, prune and parsley salad tossed with pine nuts and lemon dressing
 Oyster mushroom salad, pickled shallots, roast potatoes, rocket and pomegranate kernels

Bowls fresh from the sea

Fish and chips with crushed pea and tartar sauce
 Traditional paella with calamari prawns and chicken
 Crab and prawn cocktail with lemon toast
 Pan-fried sea bass, artichoke puree and spinach potato cake
 Milk poached haddock with creamy mash, watercress and lemon hollandaise
 Prawn cocktail
 Tuna Nisôise with quail egg
 Seared swordfish, watermelon and cucumber salad with poppy seed
 Salmon tartar with cauliflower puree, parmesan crisp and truffle
 Smoked trout with new potato, garlic and lemon aioli

Bowls fresh from the field...

Cumberland sausages, creamy mash, greens, jus and crispy shallots
 Hong Kong sweet and sour chicken, sticky rice and fried chillies
 Confit duck, baked borletti beans and a tomato and spinach ragout
 Thai Mossman curry with chicken and jasmine rice
 Honey roasted ham, potato puree and homemade pickle
 Green Thai beef salad with cucumber and avocado
 Ginger infused grilled beef, sweet potato chips and rocket salad
 Smoked chicken and crispy bacon Caesar salad
 Pork Rillettes with apple puree and croutons
 Yoghurt marinated BBQ shoulder of lamb with raisin cous cous

Dessert Canapes

Chocolate devil in a dark chocolate cup
 Mango and ginger mousse in a green tea cone
 Lemon meringue cone
 Dark chocolate cone with a green olive ganche and a fresh raspberry
 White and dark chocolate cups filled with classic flavoured ice cream
 Banoffee pie spoon
 Strawberry, blueberry and raspberry marshmallows with a warm chocolate dipping sauce
 Chocolate lollipops with flavoured sherbets
 Mixed seasonal fruit flans



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101-120	£33	£33	£33

Party - 7pm - 11pm

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Dish Party... Please select 2 food shows to be served at your party

Food shows

Indian

Chicken korma
Lamb dansak
Onion bhajis and vegetable samosas
Sag panneer
King prawn tandoori
Cardomom rice
Selection of naan breads and poppadoms

British

Steak and ale pie with red wine onions and mushrooms
Scottish smoked salmon with all the trimmings
Best of Cumberland sausages with creamy mash potato and crispy onions
Duck fat roasted potatoes
Buttery Chantilly carrots

Italian

Sliced Parma ham, Salami, Brasola and Mortadella
Marinated olives, pickles, and capers
Rocket and Parmesan salad
Panzzanella salad
Marinated anchovies, sardines and octopus
All served with Italian breads and oils

Oriental

Sweet and sour chicken Hong Kong style
Chilli and spring onion beef
Prawn stir-fry noodles
Egg fried rice
Vegetable wontons, vegetable spring rolls
Prawn crackers and sweet chilli sauce

Spanish

Serrano ham with cumquat chutney
Manchego cheese with quince jelly
Seafood paella
Mediterranean vegetable salad
Spanish bean salad
All served with breads and balsamic's

Greek

Grilled Octopus, Haloumi, Calamari with roasted peppers
Stuffed vine leaves
Vegetable moussaka
Lamb koftas
Greek salad
All served with dips and breads

Brazilian

King prawn boo boo
Feijoada
Carne de Panela
Hot salad vinaigrette
Pao de queijo
Chilli and coriander rice
Greens and pancetta

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76 - 100	£40	£33	£38
101 - 150	£33	£33	£33
150 - 200	£33	£28	£33
201 - 250	£28	£28	£28
251 - 300	£28		
301 - 350	£28		
351 - 400	£26		
401 - 600	£26		
601 - 800	£26		
801 - 1000	£26		

Party - 7pm - midnight

All prices exclude VAT

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Dish 3 Course Dinner...

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

Sample Starters

Smoked Gressingham duck breast with sweet winter fruits with a micro cress salad
Smoked Halibut with cucumber Carpaccio and mustard coated beets
Baked rabbit and chorizo puff, house made piccalilli, chorizo oil and lemon bourge cress
Woodland mushroom and wild garlic stuffed aubergine with pine nut and pomegranate salad (v)
Roasted butternut squash and minted pea puree risotto, Parmesan shards (v)

Sample Mains

Braised spiced belly of pork with potato puree, Savoy cabbage and sweet baby apples
Veal wrapped in pancetta, caramelised apple and spring onion, chorizo potato, spring greens and rhubarb and apple jelly
Duo of lamb mint: Crusted rump of lamb, vanilla pomme puree, port jus. Lamb and pea hot pot served in a small copper dish with pea shoots
Roasted chicken roulade with tomato, spinach and wild mushrooms, rosemary fondant potato, baby vegetables and a light chicken jus
Sea bass with potato gnocchi, artichokes hearts, sautéed chanterelles and truffled beurre blanc
Roasted cod on a potato puree with chorizo shavings, baby fennel and red pepper coulis
Gratin of rainbow chard with pomme anna's potato, roasted root vegetable and rocket pesto (v)
Pan fried gnocchi served with apple, Stilton and chestnuts topped with a Parmesan crisp (v)
Cannelloni of aubergine stuffed with roasted butternut squash served with a Mediterranean vegetable stack (v)

Sample Desserts

Passion fruit cheesecake with a white chocolate mousse
Chocolate fondant with banana ice cream, banana tart tatin and banana crisp
Lemon panacotta with lemon curd doughnuts and lemon drizzle
Apple and calvados bavorois, cinnamon shards and macerated sultanas
White Chocolate parfait, with a jelly of orange and star anise with candied orange slices

Party	Madame Tussauds	London Dungeons	Sealife London Aquarium
50 - 75	£65	£63	£65
76 - 100	£65	£63	£63
101 - 150	£63		£58
150 - 200	£63		£58
201 - 250	£58		£55
251 - 300	£58		
301 - 350	£55		
351 - 400	£55		

Dinner - 7pm - 11pm

Dinner Dance - 7pm - midnight

Reception canapes available @ £6.00 per person

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FOR MORE INFORMATION

0208 269 0398
www.dishcatering.co.uk