

51°29'04.7"N 0°02'15.8"W

# MOVING VENUE

VENUE CATERERS

## CHRISTMAS MENUS

51°29'04.7"N 0°02'15.8"W

WINTER 2019



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# MOVING VENUE

## INTRODUCTION

Moving Venue have been impressing clients with outstanding events since 1984. Our reputation for delicious food and continued operational excellence has secured us a place on the accredited supplier list of over 50 venues, in and around London.

This is testimony to the professionalism, consistency and uncompromising quality of the company.

We have gained a reputation for being able to cater for logistically demanding events, whether that's due to the location, size of the event, the number of elements, or the diverse and individual needs of the guests attending. The scale and variety of our events illustrate our talent for handling challenging projects, while continually pushing the boundaries of what is achievable.



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CANAPÉS

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A creative presentation of canapés. Eight small, round, golden-brown fried items, possibly croquettes or dumplings, are skewered on thin wooden sticks. The sticks are planted into a cross-section of a dark, textured tree log. The log sits on a light-colored wooden board. At the base of the log, there is a decorative arrangement of fresh green herbs, including pea shoots and small purple flowers, along with some brown crumbs. The entire presentation is set against a solid blue background.



## COLD CANAPÉS

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### VEGETARIAN AND VEGAN

Shaved turnip ravioli filled with horseradish, roasted truffle potato (Vegan)

Beets on toast, fig, Shropshire blue, nettle jam (v)

### FISH

Mini shrimp okonomiyaki, bonito flakes, Japanese mayonnaise

Salmon trio gateaux

### MEAT

Teriyaki beef fillet skewers, sesame crust, and wasabi mayo

Smoked chicken terrine with mango piccalilli



## HOT CANAPÉS

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### VEGETARIAN AND VEGAN

Vegetable gyoza (v)

Dhal burger, onion pickle and cucumber chutney (vegan)

### FISH

Grilled mango and tiger prawn skewers

Lobster arancini, roasted romesco sauce

### MEAT

Braised pork belly, apple, mustard, ketchup sub

Asian flavour duck beignet, sesame dressing





## SWEET CANAPÉS

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Milk chocolate, earl grey and raspberry tartlet topped with Christmas decor

Christmas pudding macarons

Black forest mini cones - dark chocolate cones filled with spiced cherry compote,  
tonka bean cream ganache

Banana mousse with miso caramel and puffed rice (vegan)

CHRISTMAS  
BOWLS

0°







COLD

0°

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#### VEGETARIAN AND VEGAN

Spicy Venus burrito bowl, black rice, avocado, edamame beans, tomlberries, courgette, coriander (vegan)

Superfood salad, broccoli and pumpkin seed pesto, miso and lime dressing, crispy kalettes (vegan)

#### FISH

Maple glazed hot roast salmon, apple and cider dressed beets, treacle bread

Mexican shrimp cocktail with cherry tomatoes, oregano, hot sauce

Ponzu marinated tuna, avocado, spring onion and sticky rice, crispy seaweed, soy dressing

#### MEAT

Confit duck and orange salad, organic English lentils, pickled watermelon mouli, crumbled feta

Roast sirloin of Cornish beef, black garlic mayonnaise, baked avocado, sweet and sour radish, gem leaves





HOT

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#### VEGETARIAN AND VEGAN

Chickpea, vegetable and lentil curry, coconut rice cakes (vegan)

Mac and cheese with mature farmhouse cheddar (v)

#### FISH

Butter poached Cornish pollock, courgettes, roast tomato and dill sauce

Pan fried seabass with bouillabaisse sauce and a lemon risotto

#### MEAT

Cornish braised beef in red wine, crushed winter roots, parsley crumble

Pigs in blankets, cheddar and mustard mash, and cabbage jam,  
toasted chestnuts, red onion gravy

Sage roast breast of turkey, mini duck fat roast potatoes, buttered sprouts,  
cranberry relish



## DESSERTS

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Sticky toffee pudding, orange scented sticky sauce, clotted cream

Pear and blueberry, vanilla custard, hazelnut and cinnamon crumble

Dark chocolate mousse, honeycomb and raspberry

Milk chocolate and chestnut tart

Stout cake, cherry and white chocolate



CHRISTMAS  
DINNER

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## STARTERS

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London cured smoked salmon, beetroot, apple and dill salad, apple pancakes, caviar crème fraîche

Wiltshire smoked trout, trout roe dressing, almonds, broccolini salad, confit tomatoes

Duck foie gras terrine, maple syrup, port pickled apple, gingerbread crumble

Ham hock and pea terrine, golden pea, quinoa, sweet shallot and parsley salad, mild grain mustard dressing

Double baked cheddar cheese soufflé, caramelised fig and red onion jam, rocket and hazelnut salad, apple cider vinegar dressing (v)

Spiced pumpkin and goats cheese filo cracker, wild rocket salad, white balsamic, pomegranate dressing (v)

Roasted fig tart fine with mozzarella, honey pecan crumble (v)

Wild mushroom and truffle vol-au-vent, mushroom cream, pickled mushroom, chervil salad (v)





## MAINS

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Rosemary and butter roast breast of Cotswold white chicken, potato gratin, caramelised white onion and sage puree, roast winter greens, thyme and red wine sauce

Slow braised beef, truffle mash, sticky glazed parsnip, buttered kale, red wine sauce

Pressed lamb shoulder, honey and black garlic glazed fondant, squash cream, goats curd, mint oil

Crispy duck confit, wilted spinach, sarladaise potatoes, wild mushroom sauce

Aged Cornish fillet of beef, treacle glaze, mushroom emulsion, smoked potato, mustard and tarragon mousse (£5 supplement)

Herb roast rump of lamb, artichoke cream and crisps, heritage roast carrots with dill pesto, nasturtium oil, redcurrant sauce

Seabass fillet, truffle potatoes, roast parsnip cream, pears, lobster and tomato sauce

Broccoli, spinach and ricotta wellington, leek mash, roasted roots (v)

Risotto of roast Lancashire beetroot with caramelised onion puree, red chicory salad (vegan)



## DESSERTS

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Sticky date and orange pudding, toffee sauce, chocolate ice cream

Valrhona chocolate torte, passion fruit curd, mango and passion fruit confit

Mont Blanc tart, roast chestnut puree, spiced apricot, hazelnut, meringue and candied chestnuts

Pear, cinnamon, speculoos and vanilla panna cotta chocolate shell

Blackberry set cream, lemon thyme and caramelised puff pastry, dark chocolate crumbs

Banana and peanut parfait, almond shortbread, fresh raspberry, raspberry & lime gel

Mango mousse, toasted coconut oats, sake roasted pineapple, strawberry and yuzu ice cream (Vegan)



LIVE  
STATIONS

0°







## LIVE STATIONS

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### MASH BAR

Horseradish mash  
Herb mash  
Wholegrain mustard mash  
Sweet potato and roasted squash crush  
Crushed Jersey Royals with chive butter  
Truffle mash  
Roasted garlic mash  
Vegan coconut mash

*Choose two mashes*

### TOPPINGS AND SAUCES

Yorkshire pudding  
Caramelised red onions  
Bite size veal and sage meatballs  
Mini Cumberland sausage  
Crispy onions  
Pulled pork  
Crispy shredded lamb shank  
Mature cheddar  
Basil pesto  
Red wine sauce

*Choose six toppings*

### LEBANESE MEZE BAR

Baharat roasted breast of chicken  
Zaatar crusted seabass served with tarator sauce  
Grilled aubergine, radish, cucumber and red onion salad with mint and orange blossom dressing (v)  
Batata Harra with spinach and tahini sauce  
Cumin roasted flat breads with labneh, houmous and babaganoush, kabis and tabbouleh salad (v)

### HOTDOG BAR

Grilled Bratwurst sausage cooked on griddles  
Vegan alternative available (vegan)  
Served with a selection of toppings: roasted onions, crispy bacon, chilli, Monterey jack cheese, jalapenos, mustard and ketchup, soft demi brioche buns



## CURRY BAR

Tender beef madras

Chicken tikka masala

Khara masala lamb curry

Balti bass fillets with spicy coconut sauce

Potato and pumpkin curry with toasted paneer (v)

With yellow pea dahl, pilau rice, mini poppadum's and naan bread, with pickles and raita

**Choose three**

## MAC BAR

Mac and cheese served in large skillets

Served with a selection of toppings: barbecued short rib, crispy bacon, wild mushrooms, bone marrow crumble, extra cheese, crispy onions

**Choose three toppings**

## WOK BAR

Wok fried chilli beef with tenderstem broccoli and peppers

Stir fried tofu, green beans, spinach and garlic with noodles and crispy water chestnuts (v)

Prawn fried rice with pork, pineapple, coriander and fresh chilli

Duck braised with spiced orange, ginger, chilli, lemongrass and star anise

Chicken noodles with bok choy, Vietnamese hot dipping sauce

**Choose three**

## BEST OF BRITISH

Slow braised beef cheek cottage pie

Homity pies, leek and potato open pies topped with Lancashire cheese

Fish pie with cod, salmon and haddock and peas, topped with cheesy creamed potato

Lancashire hot pot with tender lamb belly, rosemary potatoes, pickled red cabbage

**Choose three**



## SLIDER BAR

Korean crispy chicken with kimchee

Cheeseburger with chipotle mayo and pickles

Thai crab cake patties, sweet chilli, Asian slaw

Cajun grilled chicken, sour cream, salsa

Beetroot and chickpea burger, apple chilli ketchup

All in brioche buns

**Choose two**

## PASTA BAR

*Freshly cooked penne pasta with a choice of sauces*

Carbonara with shaved ham, egg yolk and parmesan

Pomodoro with roast cherry tomatoes, fresh basil (v)

Braised beef ragout

Puttanesca (v)

Truffle oil, spinach and walnut (v)

**Choose three**



## DESSERT STATIONS

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### PUDDING SHOTS

Brandy panna cotta, fig compote and a mini mince pie

Mint chocolate cookie trifles

Caramelia mousse, peanut praline and banana milkshake crumb

Layered raspberry and lychee, vanilla cream, macaron top

Toast custard, cherry and cardamom jam, ricotta dumpling

Coconut yoghurt, mango and sweet coriander pesto

Champagne jelly, apple and ginger compote, pine nut crunch

Oat vanilla panna cotta, cranberry, mandarin foam and mini gingerbread man

*Choose four*

### ICE CREAM STICK/ SANDWICH

*Endless flavour and design combinations on a stick*

Cookie sandwich

Biscuit sandwich

Wafer sandwich

### CHEESECAKE BAR

Served in old fashioned coup champagne glasses or martini glasses with a scoop of New York style cheesecake

Toppings include caramelised pineapple, caramel Dulce de Leche, fresh raspberry sauce, raspberries, blueberries, strawberries, toasted almonds and drunken pecans





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