



State of the art food



Head Chef: Christopher Hackett

Gunnery House - 9 Gunnery terrace - The Royal Arsenal - London SE18 6SW

www.terracecatering.co.uk

0781 - 496 - 1903



State of the art food

We can provide you with the best
Drinks in London from our world class mixologist and our renowned wine sommelier

Prices from

Canapé - £13.99 per person

Office lunches - £10.99 per person

Wedding Breakfast, 3, 4 and 5 course dinners - £25.00 per person

Bowl food - £14.00 per person

Buffets - £14.99 per person

Breakfast - £9.99 per person

Wine and Champagne - £15.00 per bottle

spirits and cocktails - £5.00 per glass

Beer and cider - £3.00 per bottle

Chefs/Waiter/Waitress - £120 day/night

Sparkling wine for your reception Wines, beer and cocktails Can be charged per bottle
(See our drinks menus for prices and please ask for our advice on how much alcohol you will need for your event)

Please note that all prices are subject to VAT and to our terms and conditions enclosed at the end of this proposal.
We require final minimum catering numbers 5 working days before the event and a confirmed menu 10 working days before. Any cancellations or reductions in numbers are subject to our terms and conditions.
Please sign and return our terms and conditions at the end of this proposal to confirm your event with Terrace .

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Canapé - Buffets - Dinners - Lunches - Breakfast

Terrace Catering supports farmers, fishermen and local producers, who follow responsible and sustainable practices. We have developed strong relationships with reliable local suppliers who share both our commitment to quality, and interest in promoting rare breeds and heritage varieties. The produce they supply is principally organic, free range, and traceable to source.

Canapé reception

We would recommend serving a minimum of 6 canapés and 2 dessert canapés per person for your reception.

Dinner

We would recommend serving a minimum of 3 courses

Buffets

We would recommend serving a minimum of 8 dishes

Canapé trays - Dinner plates - Glass - Table Design - Themes - Venues

Contemporary/Simple: Plain black or white perspex, wood or slate

Seasonal: Stems of fresh seasonal flowers or samples of your product in perspex boxes

Printed: Trays 'printed' with your logo or images to compliment the theme of your event

Bespoke: Trays to complement styled events are priced individually

Allow from. £2.00 pre tray.

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Welcome to the Terrace Catering for all your catering needs from offices lunches to canapé receptions. We pride ourselves on using the best ingredients and all food handmade by our team of experienced chefs. We offer simple hassle free bookings to save you time and we are on average 20% cheaper than Pret and Marks & Spencer

Price list

Sandwich platters 6-8 people
(including a choice of wraps, baguette, and hand made bread)

Cake platters 6-8 people

Fruit platters 6-8 people

Canapé boxes 6-8 people
(A selection of our finger food from mini brownies to beef kebabs)

Lunch boxes
(Full lunch including drink, sandwiches, sweet, and 1x canapé)

Salad box

Free delivery on orders over £30 or £10 delivery charge

All menus available online.
Simply email or call To book

1. Call or email what you would like or your request
2. A quote email
3. Ordered confirmed
4. Delivered to you office ready to enjoy

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Sandwich, baguette or wraps menu
Platters will feed 6-8 people

Prepared by: Christopher Hackett

Meat:

beef, roast onion
grilled chicken and bacon
Honey roast ham, cheese
Cumberland honey and mustard sausages and apple

Fish:

soy tuna, rocket and pickled cucumber
roast salmon, tomato chutney
Lemon, cress and prawns
Smoked salmon and lemon cream fresh

Vegetable:

Roast veg salad
Grilled pepper and goats cheese
Tomato and mozzarella
Sweet onion and blue cheese

Fruit:

Mellon
Pineapple
Apple
Banana
Orange

Water

(Plain, lime, strawberry, blackberry, Apple and Tropical)

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Finger food
Spring/Summer 2016

Prepared by: Christopher Hackett

Meat:

Grilled peppered beef
Greek yogurt grilled chicken
Lemon and pomegranate lamb
Honey roast pork
Mini meat kebabs
Handmade crispy sausage rolls
Cumberland honey and mustard sausages
Morocco lamb roll
Pulled pork wrap
Chorizo and halloumi

Fish:

Grilled soy tuna
Miso roast salmon
Crab, baby apple and avocado
Thai chill prawns
Smoked salmon and lemon cream fresh

Vegetable:

Roast autumn veg salad
Spinach and basil pesto pasta
Stuff Grilled pepper and couscous
Spring vegetable rolls
Tomato and mozzarella
Grilled Mediterranean vegetable bruschetta
Sweet onion and blue cheese frittata
Vegetable tart
Mediterranean breads.
Spinach and ricotta parcels

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Healthy Menu

(Please note all food on our healthy menu is cooked using no fats or sugars we will only use natural oils such as coconut oil or none at all we make sure the food is fresh and healthy at all times)

Prepared by: Christopher Hackett

Meat:

Grilled peppered fillet beef
lemon grilled chicken
Lemon and pomegranate Lamb
roast Apple and pork
Thai coconut Turkey
Peanut chicken

Fish:

Grilled soy tuna with sumac
Thai roast salmon
Sweet potato and Cod fish cakes
Chilli and lime swordfish

Vegetable:

Chilli Roast vegetable burrito
Spinach, feta and sweet potato salad
Stuff Grilled pepper and couscous
Sweet onion and blue cheese frittata
Stuffed goats cheese mushroom
Pea and spinach risotto
Tomato and mozzarella

Sweet:

Grilled pineapple with mint honey
Greek yogurt and strawberry
Banana in oats with 70%coconut and cream fresh

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Hot buffet Menu

Prepared by: Christopher Hackett

Meat:

Grilled peppered beef stroganoff
Greek yogurt and lemon grilled chicken
Lemon and pomegranate Lamb tagine
roast Apple and pork
Mixed meat kababs
Cumberland honey and mustard sausages with onion gravy
14 hour slow cooked chilli
Terrace vine tomato and beef lasagna

Fish:

Grilled soy tuna with sumac grilled vegetables
Thai roast salmon curry
Terrace fish pie
Salmon Wellington

Vegetable:

Roast autumn veg lasagne
Spinach and ricotta ravioli pasta
Stuff Grilled pepper and couscous
Sweet onion and blue cheese frittata
Stuffed goats cheese mushroom
Pea and spinach

Sides:

Stir fry noodles
Vegetable rice
Jacket potatoes
Sweet potato wedges
Couscous salad

Pesto pasta Gunnery House - 9 Gunnery terrace - The Royal Arsenal - London SE18 6SW

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Hello my name is Christopher and I am the head chef at Terrace Catering. With my 12 years' experience of cooking and hospitality, I aim to provide you with amazing food at even better prices.

I realised my great passion for food when I was only very young, and as soon as I left school went straight to college to study hospitality and then onto Thames Valley University. During this time I also took an apprenticeship at Conran Restaurants which ignited my passion and where I came up with the concept for fine-dining at affordable prices. After this, I was honoured to receive the title of 'Young Chef of the Year' in 2008. Around this time I also worked and gained great experience from some of the finest restaurants in London, including Fat Duck, Bluebird and The Savoy.

In 2009, I was one of the lucky few to be selected for the BBC2 show 'The Restaurant', where I was given the great privilege to work alongside Raymond Blanc, who mentored me throughout the show. Finishing in 2nd place, I found that this experience gave me the confidence and drive to open up my own café, The Terrace Café. From here I come up with exciting and delicious menus, to serve to my clients across the country.

At Terrace, our USP is that we aim to be the very best caterers at the very best prices, only settling for perfection. We are very affordable, due to the fact that we go direct to farmers and suppliers and miss out the middle man. This also enables us to get the very best quality ingredients. We then pass this onto our clients who we work closely with to give them exactly what they want.

We have built great relationships with clients over the years, including companies such as Converse, Bank of America and many more, and are always looking to branch out to more venues and customers. Whether it be 3 or 300 people we're catering for, a birthday or a wedding, we can make it happen.

Our very experienced event coordinator Katy, will tailor your event to any style and service to meet our client's needs is something we put a lot of emphasis on. From intimate private gatherings to lavish banquets or a business lunch at work, we deliver with the upmost quality and are dedicated to serving with a smile.

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Terrace Catering Canapé Menu

Spring/Summer 2016

If you would like any further suggestions for your event, or have any dietary requirements, please do not hesitate to ask

Fish and Seafood

Served cold

Gravadlax of Chermoula salmon on flatbread with preserved lemon and coriander yoghurt

Sashimi of tuna on spiced rice cracker with wasabi mayonnaise, pickled ginger and shiso cress

Scallop ceviche served on a china spoon with sour mango and papaya salad and Nam Jim dressing

Salt cured Loch Duart salmon on crisp rye bread with smoked crème fraîche, grilled cucumber, herring caviar and dill Home smoked mackerel in a beetroot cone, horseradish and apple salad and daikon shoots

Carpaccio of sea bass on ginger sticky rice with shizo dressing and rock chive mayonnaise

Served warm

Salt cod Scotch quail eggs with smoked paprika aioli

Sesame crusted crayfish tails wrapped in sushi rice with spring onion and wasabi Marinated

tiger prawns wrapped in kataifi pastry with a chilli crème fraîche dip Mini fish pie with haddock, salmon, leeks and a cheddar mash topping

Roast fillet of sea bass on a china spoon with fennel mash and Merguez sausage salsa Spiced

Thai crab cakes with a mango and ginger dressing

Roast salmon with Indian spices and a poppadom crisp, served with cucumber raita

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Meat and Chicken

Served cold

Foie gras cured with brandy and Madeira, Chinese five-spice sablé biscuit and a pineapple and ginger relish Home smoked Merrifield duck breast with blood orange jelly on toasted date loaf
Chorizo Scotch quail's egg with a smoked garlic aioli
Chicken liver parfait, crisp skin crackling with mulled grapes, enoki mushrooms and chives
Slow braised lamb breast on a chickpea fritter with wood roasted peppers and salsa verde
Jellied ham hock and pork rillettes on toasted Poilâne with pickled mustard seeds and apple
Seared carpaccio of Scottish beef on toasted sourdough with a truffle artichoke purée and parmesan

Served warm

Pork belly braised with Chinese spices, sweet potato purée and a plum and tea relish with crisp crackling
Crisp duck confit and kataifi lollipops with sweet peach centre
Grilled steak and chips with béarnaise sauce
Roast venison sausage rolls with spiced red cabbage purée
Slow cooked lamb shoulder wrapped in an almond crust with Ras el Hanout and red pepper jam
Braised beef rib beignets with red wine, herbs and a truffled cauliflower purée
Char-grilled chicken chatujak satay skewers with peanut dipping sauce
Serrano ham and béchamel croquettes

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Vegetarian

Served cold

Cornish Brie panna cotta on rosemary shortbread with grilled pears and pear cider jelly
Home smoked tomato, lime and red onion salsa on a black bean and sweetcorn fritter
Wigmore goat's cheese with red pepper jelly on toasted basil bread with Arbequina olives
Parmesan custard on a crisp wafer with grilled artichoke, truffle dressing and rocket
Herbed polenta with imam bayildi and a tomato and basil salsa
Char-grilled courgette on toasted olive bread with red pepper hummus and coriander

Served warm

Caramelised tomato, shallot and olive tatin with pesto
Mini Stilton soufflé with quince purée
Pumpkin, spinach and chestnut risotto in a parmesan cone
Crispy croustade shell with basil, ratatouille, poached quail's egg and hollandaise sauce
Wild mushroom tart with St Nectaire cheese, truffle and crisp leeks
Warm cauliflower and truffle soup shot with cauliflower crumbs
Goat's cheese, red pepper and black olive fritters wrapped in kataifi pastry

Dessert

Mini lime cheesecake on a lemon shortbread biscuit
Szechuan pepper chocolate square on a raspberry shortbread
Passionfruit and orange brûlée on a Financier biscuit
Poached apple with star anise and lemon cream in a sesame croquant
Mini rhubarb crumble tart
Mini banoffee pie
Iced peanut butter parfait dipped in milk chocolate
Crisp pear and ginger money bag
Mini marshmallow tea cake

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Finger food/Buffer lunch

Meat:

Spicy chicken goujons
#BBQs chicken
Grilled peppered beef
Greek yogurt grilled chicken
Lemon and pomegranate lamb
Honey roast pork
Mini meat kebabs
#Handmade crispy sausage rolls
Cumberland honey and mustard sausages

Fish:

Grilled soy tuna
Miso roast salmon
Crab, baby apple and avocado
Thai chill prawns

Vegetable:

Roast autumn veg salad
#Sweet potato and grilled pepper
Spinach and basil pesto pasta
Stuff Grilled pepper and couscous
Spring vegetable rolls
Tomato and mozzarella
#Grilled Mediterranean vegetable bruschetta

Sandwiches:

Smoked salmon bagels
#Roasted vegetable and halloumi wraps
Chicken and bacon crusty rolls
Egg and cress brown bloomer
#French bread with ham and cheese
#Roast beef on onion sourdough

Extras:

#Variety crisps & dips
Soft drinks
#Lemon custard tarts
Brown sugar cheesecake
#Strawberry tart
Mini Apple pie and custard

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(Sample)
Sit Down Menu
Menu

Starters

Baked pressed ham with cola poached cherries
(Ham hock terrine, fruit crouton, cola jelly, cola cherries, postaio crumbs, sugar snaps, parsley, cola glaze)

Beef carpaccio with glazed carrots
(Beef carpaccio, glazed baby carrots, sugar snaps, carrot purée, Parmesan, beef cake, pesto mayo)

Fish course

Saffron cod with chorizo crisps and pea purée
(Cod poached in saffron, chorizo crisps, chorizo oil, pea purée, lemon, pea shoots)

Smoked haddock, cream and poached egg yolk
(Smoked haddock, cream broth, leaks, spinach, egg yolk)

Main course

Duck Breast with duck crackling red cabbage purée and baby summer vegetables
(Rare duck, crispy duck skin, red cabbage purée, baby summer vegetables)

Lamb rack, sweet potato chips and red pepper jelly
(Lamb rack, sweet potato chips, pea purée, red pepper jelly, roasted red peppers)

Dessert

Poached Strawberries, Yorkshire pudding and clotted
(Poached strawberries, amaretto Yorkshire puddings, white chocolate, clotted cream, strawberry purée)

Chocolate and coconut cream brûlée
(Chocolate, coconut cream brûlée, coconut biscuit, coconut ice cream)

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Breakfast menu

Meat:

Min bacon/sausage rolls
Smoked bacon frittata
Honey mustard sausage turnover
Handmade crispy sausage rolls
Roast tomato and bacon brioche

Fish:

Mini salmon bagels
Smoked salmon and lemon cream fresh

Vegetable:

Spinach and basil filo wraps
Vegetable and goats cheese turnovers
Tomato and mozzarella bruschetta
Sweet onion and blue cheese frittata

Fruit:

Fresh fruit platters
(Tropical, Red berry, Citrus, Mix fruit)
Yogurts & Granola
(Mango, strawberry, cherry)
Chocolate banana bread
Baked honey Apple
Pastries

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Cocktail List 2016

“It warms both the soul and body and is fit to be put in a vessel of diamonds”
This sparkling description of a gin cocktail, taken from James Fennimore Cooper’s 'The Spy' ,
defines the sheer delight that can be found in a perfectly mixed drink. From long, zesty
cocktails filled high with crushed ice, to flutes of delicately fizzing champagne flavoured with a
tart quenching fruit, we have an exquisite cocktail to suit every event. This season we have
infused some of our cocktails with fresh herbs and chillies and others with a selection of
delicious fruits, designed to make your mouth water!

Cocktails

Cherry Mojito

Apple Martini

Elderflower and Lime margarita

Ameretto and coconut Pina Colada

Strawberry Cosmopolitan

peach bellini

Raw sugar long Ireland

Mojitos

Grapefruit Picador

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Wine List 2016

Our wine list has been designed to complement our menus and represents our standard selection of wine and drinks. If you cannot find a specific wine or drink for your event we will be pleased to provide them upon request.

All bottles are charged on a consumption basis unless stated otherwise. All wines offered are subject to availability and to VAT at 20%

Sparkling Wine and Champagne

Arcobello Prosecco, N.V.

Prosecco La Marca Cuvee

Laytons Brut Réserve

Pierre Vaudon 1er Cru de Champagne NV - Rosé

Moet et Chandon Brut Imperial

Epernay Veuve Clicquot. Brut Yellow Label

Joseph Perrier Blanc de Blancs Vintage '04

Bollinger, Special Cuvée NV

Krug Grande Cuvée NV

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For any more menus or information

Call: 0208 306 3166

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