



Simply Delicious

Brochure

2017



Head Chef: Christopher Hackett

9-11 Gunnery House - Gunnery terrace - The Royal Arsenal - London SE18 6SW

www.terracecatering.co.uk

0208 - 306 - 3166



Simply Delicious

We can provide you with the best catering in London from our world class chefs and waiting staff and our renowned wine semolina

Price List

(priced per person)

Canapés - £15.00

3,4 and 5 course dinners & wedding breakfasts - £55.00
(includes waiting staff, table linen, plates & Cutlery)

Bowl food - £19.00

Finger Buffets - £9.50

Fork Buffets - £17.50

Street Food - £21.00

Breakfast - £9.50

Hot Breakfast - £18.00

Drinks Packages - from £11.75

Champagne, spirits and cocktails - from £5.00

Beer and cider - from £3.90

Chefs/Waiter/Waitress - £20 Per Hour (min 4 hours)

Please note that

We require final minimum catering numbers 3 weeks 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

A choice of serving 8 canapés and 2 dessert canapés per person for your reception.

Dinner

A choice of serving a 3 course, 4 course or 5 course meal. Ideal for weddings and special occasions

Buffets

A choice of serving 10 dishes

Bowl Food

A choice of serving 5 bowls

Street Food

A choice of serving 4 dishes from your favourite countries

Hot Breakfast

A choice of a buffet-style breakfast serving everything from pastries to full breakfasts

Drinks Packages

A choice of Champagnes, Wines, Cocktails, & Juices

Note: waiting staff are not included. We recommend 1 waiting staff per 12 guests.

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

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Our Story

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 coordinators 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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Menus 2017



Please note these are just our guide menus chosen from most popular dishes. If you would like to create your own menu or have any dietary requirements we will be happy to work with you to provide your own customised menus for your perfect event.

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Canapé Menu

Fish and Seafood

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 shiso dressing and rock chive mayonnaise
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 salmon with Indian spices and a poppadom crisp, served with cucumber raita

Meat and Chicken

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
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
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

Vegetarian

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
Caramelised tomato, shallot and olive tatin with pesto
Mini Stilton soufflé with quince purée
Pumpkin, spinach and chestnut risotto in a parmesan cone
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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Sit Down & Wedding Breakfast Menu

Starters

Hot smoked fillet of salmon, spiced cauliflower purée with a fennel, pickled radish and cucumber slaw
 Terrine of braised ham hock,
 corn-fed chicken and dry-cured bacon with red onion marmalade
 Seared scallops, minted pea purée, crisp pancetta and pea shoots,
 Thin-sliced poached pork loin salad, Parmesan and pancetta, quail egg, grain-mustard vinaigrette
 Warm stuffed free-range chicken terrine, baby-leaf salad and creamed Madeira jus
 Scotch beef carpaccio with goats' cheese and asparagus spring roll, virgin olive oil and Parmesan shavings
 Warm tartlet of lobster and king prawns, lemon butter and chive sauce
 Smoked bacon Scotch egg, apple purée and crisp pancetta
 pork and apple spring roll, salad of celeriac and grain mustard
 Grilled Crottin goats' cheese crostini, aged balsamic vinaigrette
 Spears of warm asparagus, soft-poached egg and hollandaise sauce

Main courses

Lamb two ways, braised shoulder and roast cutlets on garlic and rosemary crushed potatoes
 Grilled fillet of halibut, potato rösti and buttered spinach, red pepper fondue
 Beef two ways, Scotch blade and fillet; potato dauphinoise, butternut squash purée, crisp horseradish
 Fillet of Scotch beef, ravioli of peppers and Parmesan, warm asparagus, tomato and basil vinaigrette
 Fillet of beef Wellington, celeriac and potato purée, roast shallots and parsnip crisps, red wine and port jus Roast Barbary
 duck, tortellini of slow-cooked leg meat; orange, clove and redcurrant sauce
 Pan-roasted monk fish and tiger prawns, nut brown butter, caper berries and at-leaf parsley
 Organic chicken with truffle and morel mousse, broad beans, Madeira cream
 Fillet of beef, potato dauphinoise, green peppercorn sauce
 Roast rump of English lamb, shallot, garlic and rosemary jus
 Fillet of sea bass, leek tartlet, balsamic butter sauce

Vegetarian

Sage infused potato lined with a wild mushroom duxelle, with butter bean and courgette blanket, chestnut and pistachio
 Tortillas filled with black bean, sweet potato, sweetcorn, soft onion and coriander in tomato sauce, with guacamole,
 Thai Green Curry Vegetables in a thai spiced creamy coconut sauce served with sticky rice
 Wild mushroom risotto served on pan fried risotto cake finished with a creamy cep sauce,
 beetroot tart flaky puff pastry topped with creamed caramelized onions,
 Yorkshire Wensleydale truckle cheese served with herb cream sauce and wilted spinach.
 Aubergine Schnitzel layered with applewood smoked cheddar, basil pesto, roasted red peppers & plum tomatoes,

Desserts

Vanilla cheesecake with raspberry coulis
 Triple-chocolate brownie with vanilla ice cream
 Glazed lemon tart with raspberry coulis
 Lemon posset with lemon jelly and shortbread
 Red wine poached pears with mascarpone cream
 Apple and blackberry compote with a hazelnut crumb and caramel custard Caramelised bread-and-butter pudding Seasonal
 crème brûlée Scone with strawberries
 White chocolate mousse with cinnamon-spiced almonds and raspberries Panna cotta and balsamic marinated strawberries
 Trio of desserts Choose any three of the listed desserts to create your own trio



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Bowl Food Menu

Bowl food is a great way to give your guests something more substantial than canapés. Our mini plates and bowls of food served to your guests by our waiting staff can give your event a real WOW factor

Meat

Red thai chicken
Grilled peppered beef and chips
Greek yogurt grilled chicken
Lamb tagine and couscous
Cumberland honey sausages and mustard mash
Grilled chicken flatbread and couscous

Fish

Grilled soy tuna and noodle salad
Roast salmon and pesto new potatoes
Crispy cod and peas
Thai chill prawns and chorizo
Crab cakes and thai salad

Vegetable

Sweet potato coconut curry
Spinach and ricotta tortellini pesto pasta
Stuffed grilled pepper and couscous
Crispy tampura vegetables
Vegetable burrito with avocado salad

Desserts

Roast apple with cream fresh
Kent strawberry and panna cotta
Lemon and lime tarts
Chocolate cream brûlée
Mini fresh fruit platter
Chocolate and raspberry skewers



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Finger Buffet Menu

This is a perfect option for an informal lunch or for the evening of a wedding. All food is served on beautiful platters and are easy to pick up and eat

Meat

Grilled peppered fillet beef
Lemon grilled chicken
Lemon and pomegranate lamb
Roast apple and pork
Thai coconut turkey
Peanut chicken
Greek yogurt grilled chicken
Honey roast pork
Mini meat kebabs
Handmade crispy sausage rolls
Cumberland honey and mustard sausages
Morocco lamb roll
Pulled pork
Chorizo and halloumi

Fish

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

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

Dessert

Selection of fresh fruit skewers and homemade cake platter



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Fork Buffet menu

Our high quality fork buffet is a selection of hot and cold dishes ideal for an alternative to a wedding breakfast or great for large conferences

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
Fish Goujons

Vegetable

Roast autumn vegetable 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
salt and thyme chips

Dessert

Selection of fresh fruit skewers and homemade cake plater
Fruit crumble with vanilla bean custard
Dark chocolate torte with white chocolate sauce
Forest fruit syllabub with a shortbread biscuit
Sticky toffee pudding with caramel sauce



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Street Food Menu

Street food is a great way to add a buzz and excitement to your event with a great selection of food. Ideal for the evening of a wedding.

Italian

Stone baked deep filled meat and vegetable pizzas and garlic breads with fresh salads

Spanish

Giant paella, with a selection of tapas dishes of meat, vegetables and fish

Asia

The best of Asia dishes, duck, meat and vegetable curry with rices and noodles

Mexican

Meat, vegetable and fish tacos and burritos with rices and guacamole

American

Deep filled beef burgers, fried chicken and hot dogs with french fries

BBQ Grill

Ribs, pulled pork, smoked meats, grilled vegetables and meat kebabs with fresh salads and a selection of fresh breads

Spit Roasts

Choice of hog roast, chicken or lamb roast apples, crispy scratchings with fresh salads and a selection of fresh breads

Ice Cream Parlour

A selection of ice creams with an endless supply of toppings and sauces from chocolate brownies to salted caramel sauce



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Breakfast Menu

If you need a breakfast for a meeting or for the morning after your wedding this is the perfect option

Fruit & Pastries

Fresh Seasonal Fruit Kebabs
Danish viennoiserie
Fresh Berries with Organic Natural Honey
Granola, Wildflower Honey
Selection of Fresh Baked Mini Pastries
Tropical Fruit Platter
Buckwheat, Blueberry & Ricotta Pancakes with Maple & Seeds

Open Bagels

Avocado, Lemon & Smoked Chilli flakes
Smoked Scottish Salmon with Dill Cream Cheese
Parma ham and Goats cheese and honey
Cream Field Mushrooms with Chives
Roasted Tomatoes and Mozzarella

Breakfast Baguettes

Smoked Bacon
Grilled Lincolnshire Sausages
Egg & Roast Tomato
Spinach & Mushroom
Ham & Emmental
Smoked Salmon & Avocado Crème Fraîche

Hot Breakfast

A selection of Teas and coffees, Fresh juices and Smoothies
Fresh pastries, fruit and yogurts
Full buffet breakfast



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Drinks



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Drink Packages

We believe that a well-chosen drink makes any wedding or event stand out and our prices and choice offer superb value for every budget.

Package One

An arrival glass of Bucks Fizz, Prosecco or Juice

A glass of house wine with the meal

A glass of house sparkling wine to toast

£11.75 per person

Package Two

2 arrival glasses of Champagne, Bucks Fizz, Bottled Beer or Juice

Half a bottle of house wine with the meal

House Champagne for the toast

£17.15 per person

Package Three

2 arrival glasses of Champagne, pimm's, Bottled Beer or Juice

Half a bottle of house wine with the meal

Champagne for the toast

After dinner cocktail

£21.15 per person

Arrival Drinks

Champagne - £6.50 Glass

Bucks Fizz - £4.25 Glass

Prosecco Sparkling Wine - £4.35 Glass

Brut Rose - £4.25 Glass

Cocktails - £5.00 Glass

Beers & Cider - £3.90 Bottle

(Full beer, cider and spirit menu available on request)



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Cocktails

“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

Gin Sin Slings

Mojitos
(cherry, mint, strawberry)

Apple Martini

Elderflower and Lime Margarita

Amaretto and Coconut Pina Colada

Strawberry Cosmopolitan

Peach Bellini

Raw Sugar Long Island

Grapefruit Picador



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Wine

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. We have great contact with vineyards and wine suppliers so if you want vintage Champagne or a rare Burgundy we will be happy to help

All bottles are charged on a consumption basis unless stated otherwise.

Sparkling Wine and Champagne

- Arcobello Prosecco, N.V. £18
- Rose Arcobello Prosecco, N.V £18
- Prosecco La Marca Cuvee £22
- Laytons Brut Réserve £28
- Pierre Vaudon 1er Cru de Champagne NV - Rosé £45
- Moet et Chandon Brut Imperial £50
- Epernay Veuve Clicquot. Brut Yellow Label £58
- Joseph Perrier Blanc de Blancs Vintage '04 £72
- Bollinger, Special Cuvée NV £75
- Krug Grande Cuvée NV £230

White

- Pinot Blanc, Kientzler £18
- Riesling, Thalberg, Domaine Roland Schmitt £25
- Roussanne, Domaine La Croix Gratiot, Pays d'Oc £30
- Chardonnay, Domaine du Pélican, Marquis d'Angerville, Arbois, Jura £50
- Mas de Daumas Gassac Blanc, Vin de Pays de l'Hérault £65

Rose

- Bandol Rosé, Domaine La Suffrène, Provence, France £18
- Domaine Gobelsburg Rosé, Niederösterreich, £25
- 2015 Bandol Rosé, Domaine La Suffrène, Provence £35

Red

- Moulin de Gassac, Vin de Pays d'Hérault £18
- Carignan, L'antidote, Dom. Les Terres Promises, £25
- Dolcetto d'Alba, Priavino, Roberto Voerzio £30
- Château des Tours, Côtes du Rhône £50
- Château La Croix de Gay, Pomerol £85



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Simply Wedding Package

Our Simply Wedding Package is everything you will need for your big day. It includes a complete package of drinks, canapés, wedding breakfast and evening buffet. We will work with you every step of the way to ensure your perfect day

Whats Included

£90 Per Person

2 arrival glasses of Champagne, Bucks Fizz, Bottled Beer or Juice

A choice of serving any 6 canapés per person for your reception

3 course wedding breakfast with tea & coffee

Half a bottle of house wine per person with the meal

House Champagne for the toast

Evening buffet

All waiting staff

All plates and Cutlery

Table linen

Glasses for Drinks

Event planner to help with any needs on your big day

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It is our motto so we aim to make your event as easy and simple for you as possible

If you would like us to make a menu specific for your event or for more information

Call: 0208 306 3166

Email: christopher@terracecatering.co.uk

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