



Simply Delicious

Brochure  
2017



Head Chef: Christopher Hackett

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

[www.terracecatering.co.uk](http://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.

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### **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.

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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 tambda 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



## 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 rice and noodles

### **Mexican**

Meat, vegetable and fish tacos and burritos with rice 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, pimms, 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](mailto:christopher@terracecatering.co.uk)

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