



Catering at HereEast

BY SMART HOSPITALITY



Here East benefits from in-house caterer Smart Hospitality, who have a very straightforward approach to food; select the best seasonal ingredients to create fresh, vibrant dishes.

Smart Hospitality is renowned for delivering outstanding catering for large-scale corporate, charity and sporting events. They are driven by creating memorable, delicious catering experiences, each crafted and tailored to the style, budget and needs of their clients.

Whether preparing elegant party canapés, Michelin star precision for thousands at an exclusive dinner or eclectic street food stalls for an outdoor event, Smart Hospitality's passionate and creative team of chefs will deliver food that your guests will simply love.



Sample Canapés



Cold Canapés

SAMPLE MENU



Meat

Spiced duck, sweet potato rosti,
pineapple caviar

Teriyaki beef skewers, sesame crust,
wasabi mayonnaise

Garden pea marshmallows, parma ham
crisp, mint salsa



Fish

Coriander crusted tuna carpaccio with chilli jam on
black onion seed bread

Grilled Mexican spiced tiger prawn in taco cones
with pimento salsa

Kampot pepper poached salmon, avocado
mousse, mouli, chives



Vegetarian

Vanilla roasted sweet potato, crispy coconut and
kaffir lime leaves halloumi (v)

Goat's cheese and quince balls with
walnut crumb (v)

Celeriac brulée with caramelized red onion (v)

Saffron rice cake with hummus and teriyaki
mushrooms (v)

Hot Canapés

SAMPLE MENU



Meat

Fired Peruvian chicken skewer with chilli, toasted peanuts and green herb sauce

Miniature beef wellington with a horseradish cream sauce

Ras el hanout spiced lamb skewers, apricot and onion chutney

Open little quail pies with manchego and chorizo crust



Fish

Knufa 'candyfloss' monk fish, passion fruit and blood orange salsa

Chilli cromer crab cakes with lime and spring onion dipping sauce

Mussels with parsley and a parmesan sauce served in pipettes

'Fish pie' - steamed new potato, fish pie mix, brioche crust



Vegetarian

Sun blushed tomato risotto balls with balsamic caramel (v)

Gorgonzola and walnut cannelloni, parsley and pear salsa (v)

Beer batter enoki mushrooms with truffle curry mayo (v)

Sample Bowl Food Menu



Bowl Food

SAMPLE MENU



Cold

Seared fillet of beef with pickled black radish and wasabi

Escabeche of salmon with spiced aioli, radish, watercress and nasturtium salad

Salt baked Heritage carrot salad with toasted hazelnuts, lemon and tarragon cream (v)



Hot

Sticky braised beef with creamy mushroom polenta and parsnip crisps

Roast Hake with savoy cabbage, wasabi and spring onion

Tortellini filled with gorgonzola and walnut, tomato and sage sauce (v)



Desserts

Panettone and cranberry jam pudding with spéculoos tuille and cinnamon ice cream

Rum and raisin chocolate parfait with a white chocolate glaze

The 'Jaffa Bombe' - Orange jellied centre encased in dark chocolate mousse and dusted in orange sherbet

Sample Seated Dinner Menu



Seated Dinner

SAMPLE MENU



Starter

Honey glazed salmon fillet, salad of spelt and young winter vegetables with a horseradish and chive crème fraiche

Spicy fillet of beef salad with miso mushroom ketchup, rainbow radish, crispy enoki and hazelnuts

Chargrilled vegetable tart topped with baby mozzarella, basil cress, balsamic caviar and a roasted red pepper sauce (v)



Mains

Treacle roast fillet of beef with watercress and horseradish emulsion, glazed carrots, anna potatoes, bone marrow crumble and red wine sauce

Sage stuffed breast of chicken with pancetta, roast hispi cabbage, onion and bread sauce, parsley potato and roast chicken gravy

Pumpkin and ricotta filled gnocchi with grilled courgettes and squash, a sage butter sauce and shaved twineham grange cheese (v)



Desserts

Milk chocolate and salted caramel ganache, poached pear, cinnamon crumb, vanilla ice cream

Blackberry, bramley apple and hazelnut crumble

Lemon posset with ginger shortbread

Sample Conference Menu



Hot and Cold Buffets

SAMPLE CONFERENCE MENU



Hot Lunch

Corn fed chicken legs in smoked paprika with butterbeans, harissa and sour cream

Cornish fisherman's pie with crispy cheese topping and buttered spinach

Sun blushed tomato and bocconcini tartlet with pesto dressing (v)

Pulled lamb neck, white bean, cauliflower and Welsh rarebit cheese crumb

Classic cod and herb fish cake, with caper and watercress salad and tartare sauce

Asparagus and mushroom strudel with wild mushroom cream (v)

Braised Scottish feather blade steak with pearl onions, mushroom and red wine gravy

Yellowfin tuna with green olives, cherry tomatoes and capers

Mixed squash with sweet potato, spinach and goats cheese (v)

Big Bowls

SAMPLE CONFERENCE MENU



Cold

Roasted butternut squash
with quinoa, chilli and broccoli

Bulgur wheat with goat's
cheese, pea and beetroot

Israeli couscous with cucumber,
feves, radish and tomato and a green
goddess dressing

Curried chickpea
with carrot and raisin

Wild rocket, spinach and
water cress with pomegranate
and blood orange

Hot

Thyme roasted spuds

Creamy mash potatoes

Sweet carrots with
butter and parsley

Tender stem broccoli polonaise

Sweet potatoes wedges
with chilli salt

Desserts

SAMPLE CONFERENCE MENU



Sweet Shots

Tiramisu Italian biscotti with mascarpone and sweet marsala wine

Dark chocolate and chilli mousse with a raspberry coulis centre

Fresh mango compote with mango mousse, crushed amaretto biscuit and papaya syrup



Eton Mess red cherries with kirsch, cream and crushed meringues

Oloroso Sherry Trifle with Chantilly cream and maraschino cherry

Vanilla crème brûlée



Afternoon Treats

Rocky road

Mississippi mud pie

Cappuccino brownie

Maple pecan pie

Exotic fruit tart