



# 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