



COLE & HOUGH

Bespoke events catering

SAMPLE MENUS

WHO WE ARE

Based in South West London, we are a boutique hospitality company specialising in private events for any number of guests and deliver delicious culinary experiences inspired by decades of experience catering all over the globe .

We work closely with each client to deliver the culinary vision they have for their event, whether it's indulgent fine dining, a canape reception or a lavish summer barbecue paired with vibrant Ottolenghi-style salads.

Every menu is crafted with imagination and care, and where possible celebrates the very best local and seasonal produce available.



A white plate with a salmon fillet, a vegetable medley, and garnishes. The salmon is on the left, and the vegetable medley is on the right. There are also some garnishes like cherry tomatoes and green onions scattered around the plate.

"They were incredible. They delivered exceptional food, flawless service, and brought a calm, professional energy to our large event. Every dish was beautifully presented and delicious, our guests are still talking about it! Highly recommend for any occasion."

Lara Harcombe-Smee



CANAPES

Menu A

Pork Meat Balls
with a smoky tomato sauce

Chicken Skewers
with a satay dip

Gazpacho Soup Shots
with cucumber

Chorizo Skewers
with feta & avocado

Mini Sausage Rolls
with apple & sage

Mini Chipolatas
with honey & mustard

Tomato Skewers
with mozzarella & basil

Olive Tapenade Tartlet
with olive crumb

Chilli Rarebit
with chives

Goat's Cheese Seed Cracker
with fig & walnut

Blue Cheese Tartlet
with caramelised onion

Mini Bruschetta
with basil

Menu B

Seared Sirloin Steak Lollypops
with chimichurri

Pulled Pork Spring Rolls
with hoisin sauce

Mini Choux Buns
with a gruyere mousse & pear

Gochujang Chicken Tacos
with a mango salsa

Mini Yorkshire Pudding
with sautéed beef fillet & horseradish

Chili Crab Tartlets
with cucumber & chives

Hoisin Duck & Cucumber
with pickled ginger

Spiced Lamb Koftas
with Tzatziki

Chicken Tartlet
with sriracha emulsion

Seasonal Fish Ceviche
with avocado & tomato salsa

Confit Chicken Terrine
with a lemon & chicken emulsion

Smoked Salmon Blinis
with dill cream cheese

Menu C

Apricot & Chive Chicken Mousse
on brioche with truffle mayonnaise

Spiced Lamb Croquettes
with a harissa emulsion

Black Pudding & Haggis Bonbons
with a whiskey & mustard sauce

Slow Cooked Chicken Ballotine
with a burnt red miso glaze

Truffle & Mushroom Arancini
with pickled radish & truffle emulsion

Butternut & Mozzarella Arancini
with miso & chives

Crab & Cucumber Cannelloni
with quail egg

Truffle Gougere
with pickled daikon

Tuna Tataki
with citrus ponzu & wasabi emulsion

Lobster Cakes
with a preserved lemon sauce

Tuna or Salmon Sashimi
with soy & pickled ginger

Confit Garlic Beef Tartare Tartlet
with cured egg yolk

FINE DINING

Menu A

Starters

Charred cauliflower velouté

with pecorino tuille & black garlic emulsion served with focaccia (v)

Roasted red pepper & sweet potato, harissa soup

served with sourdough (v)

Beetroot tartare

with pickled shallot, mushroom parfait & melba toast (v)

Warm beetroot & goat's cheese salad

with candied walnuts (v)

Chestnut & wild mushroom pâté

with toasted sourdough & red onion chutney (v)

Mains

Cauliflower steak

with leek & potato gratin, pickled walnut & chimichurri (v)

Slow-cooked beef shin ragu

with pappardelle, garlic & lemon spinach

Crusted pork tenderloin

with rosti, heritage carrot purée, cavolo Nero & blackberry jus

Wild mushroom & barley risotto

with thyme, aged Wookey hole cheddar & crispy sage (v)

Chicken thigh tagine

with toasted bulghur wheat, aubergine puree & roasted red peppers

Desserts

Sticky toffee pudding

with toffee sauce & vanilla ice cream (v)

Apple & blackberry crumble

with vanilla custard (v)

White chocolate tiramisu

with honeycomb (v)

Poached pear in mulled wine

with ginger snap & mascarpone cream (v)

Blackberry & sloe gin trifle

with custard, sponge & whipped cream (v)



FINE DINING

Menu B

Mains

Braised juniper venison

with confit garlic pomme puree crispy kale & honey parsnips

Pan-roast cod

with roasted Jerusalem artichoke, pancetta crumb, pea puree & roasted new potatoes

Celeriac fondant & miso velouté

with hen of the woods & seasonal greens (v)

Beer braised beef cheek

with confit garlic potato puree, pickled radish & seasonal greens

Cider braised pork belly

with a cider jus, apple & mustard ketchup, hazelnut roasted tender stem & parsnip puree

Desserts

Pear & almond tart

with cinnamon Chantilly (v)

Blackberry & hazelnut Eton mess

with hazelnut meringue & whipped cream (v)

Espresso martini cheesecake

with crystalised coffee beans

Crème brûlée

with honey shortbread & berries (v)

Raspberry frangipane tart

with amaretto sauce (v)

Starters

Cod & sweet potato fishcakes

with harissa & lemon sauce & watercress

Confit chicken terrine

on toasted brioche, chicken velouté & black garlic

Courgette & saffron tagliatelle

with pangrattato (v)

Torched mackerel

with apple & fennel slaw, dill vinaigrette

Beetroot gravlax

with horseradish cream, pickled cucumber & dill tuille



FINE DINING

Menu C

Starters

Mushroom & truffle ravioli

in a white wine miso sauce (v)

Black pudding & haggis bonbons

with whiskey & mustard sauce, apple & sage crisps

Venison carpaccio

with pickled girolles, watercress & horseradish cream

Confit duck terrine

with spiced apple chutney, toasted brioche & pickled shallots

Game croquettes

with spiced plum ketchup & dressed winter leaves

Mains

Roasted guinea fowl supreme

with spiced parsnip purée, glazed carrots & thyme jus

Roasted duck breast & spiced jus

with anise carrots, fondant potatoes, cauliflower puree & honey apricot wafers

Chicken & parmesan ballotine in serrano ham

with potato roti, sauteed spinach & garlic & white wine sauce

Sous vide beef fillet & red wine jus

with pomme pave, celeriac puree roasted, kale & shitake mushroom

Pan fried crispy salmon & fennel cream sauce

with roasted cherry tomatoes, al Forno potatoes & greens

Desserts

Dark chocolate delice

with a white chocolate wafer & salted caramel ice cream

Salted caramel, praline & chocolate torte

with a brandy infused Chantilly cream (v)

Apple & hazelnut crumble tart

with cinnamon Chantilly (v)

Fig, vanilla & anise opera cake

with miso clotted cream

Miso caramel apple pave

with peanut & nutmeg brittle & vanilla ice cream (v)



BUFFET FOOD

Meat & Fish

Harissa spatchcock chicken

Miso glazed salmon side

Beef fillet or sirloin with chimichurri

Sage & onion pulled pork

Honey glazed ham

A selection of sausages & condiments

Braised beef burgers

Butterfly lamb leg

Vegetarian

Korean yangnyeom tofu

Spiced falafels with confit tomato pesto a selection of dips

Butternut squash & ginger bonbon with a sriracha & miso dressing

Beetroot tartar tartlets

Vegetable spring rolls with a citrus ponzu

Brie, cranberry & rosemary puff pastry

Light Salads

Grilled courgette with green peas, roasted kale & rocket

Spiced cauliflower & butter bean salad

Brussel sprout, kale & clementine salad

Panzanella

Goats cheese, beetroot balsamic & rocket salad

Fennel, mint, feta & orange salad

Apple, celery & lovage slaw

Kale, cranberry, toasted sunflower seeds, pickled onion & lemon tahini salad



BUFFET FOOD

Carb Salads

Citrus & herb potato salad

Honey roasted carrots & bulgar wheat salad

Winter leaf, parsnip & crystallised walnut salad

Roasted squash, rocket & hummus salad

Spiced root vegetables, raisin, cheddar & butter bean

Winter tabbouleh

Citrus pearl barley, caramelised onion, broccoli & pickled carrot salad

Orzo, with fresh basil, black olive & sundried tomatoes

Desserts

Apple & rhubarb tartlets

Crème brulee

Eton tidy

Chocolate & tahini mousse with meringue & berries

White chocolate & miso blondie with raspberries

Chocolate tiramisu

Seasonal fruit & vanilla profiteroles



BOWL FOOD



Teriyaki shredded duck

with a noodle salad, Asian slaw & sweet & sour dressed green vegetables

Lemon, garlic & thyme marinated chicken

with tabbouleh, tahini dressed vegetables & pickled slaw

Crispy gochujang beef strips

with kombu jasmine rice, pickled red cabbage

Lemon & honey glazed salmon

with a herb & cranberry pearl barley & roasted asparagus

Miso glazed cod

with lemon & herb new potatoes & a kale & shiitake salad

Loaded falafels

with feta & red pepper cous cous, baba ganoush & roasted Mediterranean vegetables (v)

Paneer & watermelon curry

with basmati rice & Sri Lankan green beans (v)





"Cole and Hough were and are awesome. They catered a massive BBQ for us at our offices, coping with the logistical challenges of the space perfectly. For corporate, party or office-events they are perfect. Food was awesome, preparations smooth and they were accommodating to our preferences and constraints."

Anthony Beaumont



EVENT HIRE

If required we can arrange the hire of a variety of items for your event, including:

Catering equipment

Temporary kitchen set ups, ovens, BBQs etc

Tableware & furniture

Crockery, serving dishes, cutlery, glassware, tables, chairs, linen etc

Decorative items

Table decorations, centrepieces, place settings etc

Floristry

From our partnered local florist

Staff

We have a lovely group of experienced front of house staff to help make your event run seamlessly

COLE & HOUGH

If you have any questions or would like to discuss anything food or event related we'd love to hear from you.

Please don't hesitate to get in touch.

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