

PINK ginger catering

pinkgingercatering.london

DINING MENU

For a dinner party we can offer a drop off service where we will provide full instructions on the final preparation and cooking/reheating of the dishes. Alternatively you can employ one of our very capable chefs to complete and serve the meal to your guests.

Below provides you with a flavour of the type of food we love to cook. Choose to have two or three courses and as a guide we suggest choosing one or two main course options and 2-3 accompaniments.

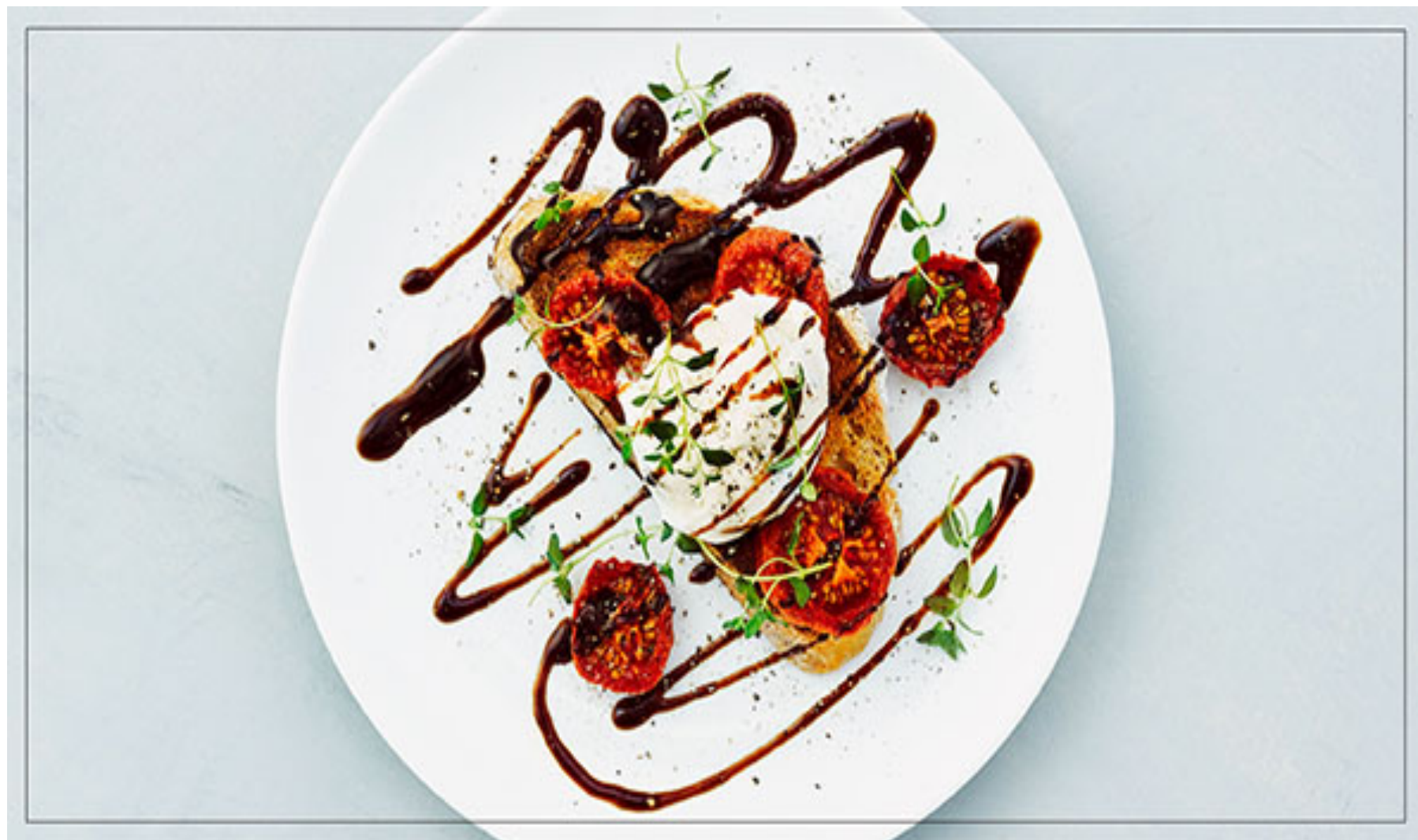
Please email for more information. Minimum order is for 8 people. Minimum spend £400.00.

check out our Vegan Main Course Section as well as Starters and Desserts marked as Vegan (VG) where appropriate as well as showing you which of our dishes is Gluten Free (GF) and Dairy Free (DF)

GF = Gluten Free

DF – Dairy Free

V = Vegan



Starters

Chicken Liver Parfait with Orange and Whisky Marmalade and Sourdough Toast

Smoked Salmon Tartlets served with Dill and Horseradish Cream

Beef Tataki with Oyster Mushroom and Herb Emulsion (GF, DF)

Thai Salmon Fishcakes served with Cucumber Raita and Chilli Dipping Sauce

Roasted Squash, Gorgonzola, Pear and Walnut Tartlets with Salsa Verde

Smoked Salmon Terrine with Melba Toasts

Twice Baked Goats Cheese Soufflés with Baby Leaf and Walnut Salad

Cauliflower Fritters with Herby Dipping Sauce (VG, GF)

Butternut Squash Soup with Crisp Sage and Croutons (V, DF)

Miso Grilled Aubergine with Pickled Cucumber (V, GF, DF)



Main Course

Fish

Roasted Whole Salmon with Lemon and Almond Crust (GF, DF)

Whole Steamed Salmon with Tahini, Pomegranate, Rocket and Lemon (GF, DF)

Lime and Chilli Coriander Prawns with Toasted Coconut and Spring Onion (GF, DF)

Roasted Sea bass with Sliced Crispy Garlic Potatoes and Herb Salsa (GF, DF)

Sesame Crusted Seared Tuna Tataki with Ginger Soba Noodles (£3/person supplement) (GF, DF)

Miso Cod with Rice Noodle Salad with Cucumber and Poppy Seed (GF)

Meat

Slow Roasted Sumac Lamb, served with pistachio, fresh mint and salsa verde (GF, DF)

Bang Bang Chicken with Roasted Crushed Peanut, (GF, DF)

Roasted Lemon and Garlic Marinated Boneless Chicken Thighs or Breast with Toasted Hazelnuts (GF, DF)

Harissa Chicken Portions with Pistachio and Greek Yogurt Dressing (GF)

Vietnamese Shredded Chicken (or Duck) Salad with Carrot and Courgette Ribbons (GF, DF)

Rare Roast Beef with Horseradish Crème Fraiche and Roasted Beetroot (£3/person supplement) (GF)

Slow Cooked Beef Short Rib with Korean Sticky Glaze and Pickled Mushroom (DF)



Vegetarian

Stuffed Roasted Red Peppers with Halloumi, Cherry Tomato, Roasted Red Onion and Basil (GF)

Roasted Butternut Squash with lentil and Chickpea Dahl (GF, DF)

Spinach and Feta Filo Pastry Pie

Goat Cheese, Caramelised Onion and Thyme Pastry Tartlet

Creamy Porcini Mushroom Risotto, with Basil and Toasted Pinenuts

Beetroot Risotto with Crumbled Blue Cheese and Parmesan Crips

Vegan (all dishes are dairy free)

Roasted Cauliflower Steaks with Harissa and Red Pepper Sauce (GF)

Courgetti with Avocado and Basil Pesto (GF)

Chestnut and Pumpkin Spelt Risotto

Falafel, Beetroot and Sweet potato Buddha Bowl (GF)

Vegetable Fajita with Cauliflower Rice

Roasted Aubergine Tagine (GF)

Thai Green Vegetable Curry with Jasmine Rice (GF)

Slow Roasted Vegetable Ratatouille with Garlic Sour Dough Crips

Accompaniments

Grilled Aubergine Slices with Tahini Dressing and Toasted Hazelnuts (V, GF, DF)

Chargrilled Cauliflower with Home-Dried Tomatoes, Dill and capers (V, GF, DF)

Tender Stem Broccoli, Blanched Almonds and Orange Salad with Sumac and Extra Virgin Olive Oil (V, GF, DF)

Roasted Carrots and Beetroot with Salsa Verde (V, GF, DF)

Roasted Butternut Squash and Pecan served on Baby Leaves with Yogurt and Mint Dressing (GF)

Black Rice Salad with Roasted Vegetable and Feta with a Mint Dressing (GF)

Boulangere Potatoes (sliced potatoes, onion, rosemary and garlic cooked in a homemade vegetarian stock) (V, GF, DF)

Butterbean Mash with Garlic and Rosemary (V, GF, DF)

Potato Gratin with Caramelised Red Onion (GF)

Light New Potato Salad with Whole Grain Mustard and Mint Dressing

Caesar Salad, with Cos Lettuce, Fresh Anchovy and Giant Crispy Croutons

Pomegranate Jewelled Couscous with Chopped Parsley and Lemon (V, DF)

Heirloom Tomato, Avocado and Buffalo Mozzarella with Olive Pesto Dressing (GF)

Cauliflower 'Tabbouleh' with Parsley and Lemon (GF, DF)



Dessert

Apple Frangipane Tart with Crème Fraiche

Pavlova with Salted Cream and Balsamic Berries

Lemon Posset with almond shortbread

Blackcurrant Frangipane Cake

Salted Caramel and Pear Tart

Sour Cherry Meringue Pies

Pistachio, and White Chocolate Profiteroles

Dark Chocolate Profiteroles

Blackberry and Vanilla Cheesecake Squares

Chocolate Tahini Tartlets

White Chocolate and Macadamia Cheesecake (V, GF, DF)

Millionaire Bars with Date and Cashew (V, GF, DF)

Matcha and Fig Cheesecake (V, GF, DF)

Vegan Chocolate Tart with Almond Crust (V, GF, DF)

Pink Ginger Terms & Conditions

Your booking is confirmed upon receipt of a deposit payment. By paying the deposit you are agreeing to the terms and conditions set out below.

If you wish to make changes to the booking this must be made in writing.

Deposits are payable as follows,

50% of the estimated cost for the catering must be paid upon booking.

We charge a handling fee of 15% for the organisation of additional services such as hire of equipment, marquee, entertainment or any other third party who provides services at your event.

The balance of the catering will become due 7 days in advance of your event.

Dietary Requirements or allergies, Please let us know in advance if you or any of your guests have any dietary requirements or allergies. Pink ginger are not responsible for any adverse reactions to our food if we have not been forewarned in writing before the event.

Our cancellation Policy

All cancellations by the customer must be made in writing to Pink Ginger Catering. The following charges apply,

Cancellation with in one month will incur 50% of estimated cost

Cancellation with in two weeks will incur 75% of estimated cost

Cancellation within one week will incur 100% of estimated cost

We require confirmation of **final numbers one week prior to your event. We cannot decrease the order but can increase with reasonable notice.**

Where Pink Ginger provides **Staff, we** will agree with you the level of staffing required and the hours. If staff are required to stay beyond the agreed time, additional charges will be due. We always provide taxis for our staff beyond 11pm. This cost is charged back to the client.

Where Pink Ginger have hired equipment, should this be **lost or damaged** during the event the client will be due to pay for any cost incurred.