



**Tobacco Dock**  
Spring Summer 2019  
Conference Breaks

### **ARRIVAL BREAKFAST BITES**

(please select 3 of the below)

Selection of Mini Danish Pastries [v](#)

Nordic Yoghurt, Toasted Almond Granola and Berry Compote [N](#) [V](#)

Kale, Cucumber and Ginger Juice Booster Shot [DF](#) [GF](#) [VE](#) [V](#)

Sour Cherry and Hazelnut Bircher Muesli [N](#) [VE](#) [V](#)

Watermelon, Cantaloupe, Red Grape and Raspberry Fruit Pots [DF](#) [GF](#) [VE](#) [V](#)

### **WARM BREAKFAST ADD ON OPTIONS**

(pick 2 options for an additional £3.95 ex VAT)

Hot Smoked Salmon, Spiced Black Bean and Guacamole Taco

Smoked Streaky Bacon and Blushed Tomato Slider

Cumberland Sausage and Pepper Jack Cheese Slider

Asparagus, Young Pea and Mint Tortilla [v](#)

### **MID MORNING BREAK**

(please select 2 of the below)

Home Baked Lemon Oat and Ginger Cookies [v](#)

Vegan Pecan, Chocolate and Caramel Slice [DF](#) [N](#) [VE](#) [V](#)

Jalapeno Spiked Corn Bread Muffins [GF](#)

Young Pea, Mint and Feta Cheese Tarts [v](#)

### **AFTERNOON TEA BREAK**

(please select 2 of the below)

Warm Chocolate and Hazelnut Doughnuts with Star Anise Sugar [N](#) [V](#)

Vegan Chocolate and Cinder Toffee Brownie [DF](#) [GF](#) [N](#) [VE](#) [V](#)

Mini Scones with Cream and Strawberry Preserve [v](#)

Sticky Dark Ginger and Lemon Cake [v](#)



**Tobacco Dock**  
Spring Summer 2019  
Grab and Go Menu

### **SERVED COLD**

(please select 2 options)

Aromatic Basmati Rice, Coriander, Green Onion, Apricots, Almonds and Toasted Coconut with Shredded Chicken and Curry Emulsion [GF N](#)

Sliced English Striploin of Beef, Wakami, Cucumber and Watercress, Sesame Chilli Dressing [DF GF](#)

Grilled Breast of Chicken, Torn Coz, Ciabatta Croutes, Caesar Mayo and Shaved Parmesan

Corn Tortilla Chips, Shredded Chicken, Black Bean Salsa and Guacamole [DF](#)

Citrus Poached Salmon, Tender Stem Broccoli, Asparagus, Snow Peas and New Season Potatoes with Mint and Lime Yoghurt [GF](#)

Summer Beans , Shoots and Roots, Sunflower and Pumpkin Seed, Quinoa with Virgin Chive Dressing and Alfalfa [DF GF VE V](#)

### **SERVED WARM**

(please select 2 options)

North African Spiced Shredded Shoulder of Lamb, Mint, Pomegranate and Feta Cheese Cous Cous

Ham Hock and Mustard Croquettes Crushed Summer Peas, Pickled Cauliflower Florets and Pea Shoots [GF](#)

Roasted Hake with Slow Cooked Butter Bean, Tomato, Chorizo [DF GF](#)

Smoked Haddock Rarebit , Heritage Tomato Salad and Chive Oil

Ruby Beetroot and Goats Cheese Gnocchi, Wild Rocket, Soft Herb Oil and Pecorino [v](#)

### **MINIATURE DESSERTS**

(please select 2 options)

Sour Cherry Chocolate Tiffin Bites [v](#)

Gin and Tonic Poached Baby Pears [DF GF VE V](#)

Balsamic Poached Strawberries, Basil Anglaise, Black Pepper Crumb [v](#)



**Tobacco Dock**  
Spring Summer 2019  
Canapés

### **SERVED COLD**

Shredded Duck, White Radish, Japanese Mayo and Shiso [GF](#)

Smoked Duck, Burnt Orange and Feta [GF](#)

Chicken Liver Mousse, Apple gel and Sesame Cone, Fennel Crisp

Moroccan Spiced Chicken, Preserved Lemon Yoghurt, Sesame Cone, Cucumber Salsa

Quails Egg, Bacon Hollandaise and Raw Asparagus [GF](#)

Cured Mackerel, Pickled Cucumber and Dill Cream [GF](#)

Gin Cured Salmon, Elderflower Tonic Gel and Lime Powder [DF GF](#)

Goats Curd, Herb and Crispy Onion Cornetto [v](#)

Sweetcorn Panna Cotta, Crispy Kale and Spiced Yoghurt [v](#)

### **SERVED WARM**

Rosti Potato and Roast Beef Chimichurri [GF](#)

Fried Crab Ravioli, Dill and Parmesan Aioli

Crispy Cod Cheek, Sate and Coriander [DF GF](#)

Beetroot and Broad Bean Falafel, Jalapeno Ketchup [DF GF N VE V](#)

Goats Cheese Bon Bon, Rhubarb and Orange Chutney [v](#)

Pea and Mint Arancini, Carrot Tapenade [v](#)

Parmesan Gnocchi, Caramelised Onion Purre and Semi Dried Tomato [v](#)

Mac and Cheese Croquettes [v](#)

### **DESSERT CANAPES**

Salt Caramel Millionaires Shortbread [v](#)

Warm Chocolate and Raspberry Beignets [N V](#)

Lemon Curd Tart, Cornish Clotted Cream and Caramel Crisp [v](#)

Havana Club Rum Roasted Pineapple Skewers [DF GF VE V](#)

Please inform your catering manager of any allergens or dietary requirements 14 days ahead of your event

DF = Dairy Free GF = Gluten Free N = Contains Nuts VE = Vegan V = Vegetarian



**Tobacco Dock**  
Spring Summer 2019  
Bowl Food

### SERVED COLD

Beef Striploin, Wakami, Cucumber, Watercress, Sesame Chilli Dressing  
DF GF

Lime Roasted Salmon, Curry Spices, Sultana Pilaf and Coriander DF GF

Grilled Chicken, Baby Spinach Avocado and Crispy Bacon, Blue Cheese  
Yoghurt GF

Hot Smoked Salmon, New Potato, Young Peas, Buttermilk Dressing GF

Buratta, Shaved Button Mushrooms, Baby Spinach, Croutons, Sherry  
Vinegar Dressing v

Watermelon, Feta and Crumpet Bread Panzanella , Toasted Pumpkin  
Seeds v

Roasted Cherry Tomatoes, Buffalo Mozzarella, Basil Pesto Rocket and  
Toasted Pine Nuts v

Baby Spinach, Roasted Butternut, Quinoa, Mung Beans, Alfalfa Sprouts  
and Toasted Pumpkin Seeds with Herby Virgin Rape Oil DF GF VE V

### SERVED WARM

Slow Cooked Salt Marsh Lamb, Parisien Potatoes , Lemon and Cumin  
Jus GF

Slow Cooked Pork Belly, Sesame Gem, Korean Spiced Emulsion DF GF

Pan Seared Sea Bass, Crayfish Orzo, Parsley and Dill Gremolata DF GF

Pan Roasted Mullet, Creamed Corn, Burnt Leek and Popcorn

Stir Fried Tiger Prawns, Pods, Shoots and Egg Noodles, Plum Sauce and  
Black Sesame

Roasted Gravalax Salmon, Dauphinoise Mash, White Wine and Dill  
Cream GF

Ruby Beet and Rosary Goats Cheese Gnocchi, Rocket Pesto and  
Pecorino v

Summer Pea and Mint Ravioli, Asparagus, Pea Shoots and Lemon  
Verbena v



**Tobacco Dock**  
Spring Summer 2019  
3 Course Meal

## STARTER

Rillette of Duck, Black Rice, Pickled Cucumber, Mango Gel, Coriander Oil

Tian of Crab, Fennel, Orange, Panko Soft Shell Crab, Tum Yum Caramel

Soy Salmon, Pak Choi, Edamame Pesto, Caramelized Cashews DF GF N

Pressed Watermelon, Inca Tomatoes, Burrata, Olive Crumb, Avocado Sorbet, Charcoal Wafer V

Ragstone Goats Cheese Brûlée, Textures of Apple, Toasted Walnut, Sweet Pea Shoots, Cider Jelly GF N V

## MAIN

Breast of Maize Fed Chicken, Tomato, Pancetta, Thyme Roasted Carrots, Chicken Stock Potato, Watercress GF

Herb Roasted Salt Marsh Lamb Rump, Wild Garlic, Heritage Carrots, Truffle Dauphinoise Potato, Red Wine Reduction GF

Peppered Hereford Beef Fillet, Pomme Anna, Asparagus, Slow Cooked Vine Tomato, Red Wine Jus and Tarragon Emulsion DF GF

**(£4.00 supplement)**

Pan Seared Sea Bream, Paella Croquette, Shellfish Fondue, Tenderstem Smoked Bacon

Sweet Potato Pave, Pine Nut Crumble, Asparagus, Spinach, Coconut Cream N VE V

## DESSERT

Warm Chocolate Fondant, Strawberry Sorbet, Strawberry Soil, Crème Anglaise

Raspberry and Lemon Curd Cheesecake, Basil Gel, Vanilla Ice Cream

White Chocolate Mousse, Raspberry Financier, Mango Sorbet Gel, Dried Raspberries N

Strawberry Tart, Pistachio Custard, Apricot Sorbet, Strawberry Gel, Pistachio Dust N

Summer Pudding Terrine, Crispy Yoghurt, Blueberry and Lavender Ice Cream

Carpaccio of Pineapple with Mango, Passion Fruit, Basil Syrup, Blood Orange Sorbet DF GF VE V

Please inform your catering manager of any allergens or dietary requirements 14 days ahead of your event

DF = Dairy Free GF = Gluten Free N = Contains Nuts VE = Vegan V = Vegetarian



**Tobacco Dock**  
Crew Catering 2019

£35.00 per person, per day from 0800 - 2000

Package includes Rolling Tea, Coffee and Water Dispensers  
Cold Breakfast, Grab Bag and Hot Meal

### **BREAKFAST**

Selection of Pastries *v*  
Assorted Cereals and Muesli with Fresh Milk and Honey *v*  
Bacon (Egg for the Veggies) Sandwiches served with Ketchup and Brown Sauce (**£2.95 supplement**)

### **GRAB BAG**

Selection of Sandwiches  
Assorted Flavoured Crisps  
Chocolate Bar  
Piece of Whole Fruit

### **HOT MEAL**

(please select 1 option)

Sausages, Cheddar Mash Potato with Gravy  
Vegetarian Sausages, Cheddar Mash and Gravy *v*  
Garden Peas, Bread and Condiments *v*

Penne Pasta Bolognese  
Penne Pasta in a Tomato and Herb Sauce *v*  
Garden Salad with Garlic Ciabatta *DF V*

Lamb Moussaka  
Grilled Vegetable Moussaka (V) *DF GF VE V*  
Spiced Sautee Potatoes (V) *DF GF VE V*  
Selection of Artisan Breads (V) *DF VE V*

Turkey and Leek Fricassee *GF*  
Cauliflower, Leek and Spinach Fricassee *GF V*  
Sauteed Greens *DF GF VE V*  
Buttered New Potatoes *DF GF VE V*

Slow Cooked Beef in Ale  
Harissa Bean Cassoulet *DF GF VE V*  
Braised Seeded Rice *DF GF VE V*  
Selection of Artisan Breads *DF VE V*

Beef Stroganoff  
Mushroom Stroganoff *GF V*  
Braised Rice *DF GF VE V*  
Artisan Breads *DF VE V*

Chicken and Leek Pie  
Sweet Potato, Feta and Spinach Pie *v*  
Winter Root Vegetables *DF GF VE V*  
Artisan Breads *DF VE V*

Thai Red Chicken Curry  
Thai Red Vegetable Curry *DF GF VE V*  
Cumin Scented Rice *DF GF VE V*  
Flat Breads *DF VE V*

Slow Cooked Cottage Pie  
Porcini Mushroom Ravioli in a Mushroom Cream *v*  
Winter Greens *DF GF VE V*  
Artisan Breads *DF VE V*

Classic Beef Lasagne  
Classic Vegetable Lasagne *DF VE V*  
Selection of Salads *DF GF VE V*  
Garlic and Herb Bread *DF VE V*

### **Notes:**

All food service times are for up to 2 hours and must be between 0800 and 2000. Please speak to your Account Manager for additional times.  
Pricing includes staffing who will ensure all items are replenished  
This package does not include any seating for crew.  
This package includes any tabling that TDF require to service the offering  
The crew room must be signed in at the beginning of the tenancy before TDF are able to set up crew catering.  
Minimum numbers of 15 apply.



**Tobacco Dock**  
Spring Summer 2019  
Brazilian BBQ

## **SERVED FROM THE BBQ**

Pão da Queijo - Cheese bread

Mega King Prawn Skewers - Bobo, Palm Oil and Cassava Marinade [DF](#) [GF](#) Tropical Eton Mess [GF](#) [V](#)

Paupiettes of White Fish with Garlic Oil [DF](#) [GF](#)

Feijoada-Black Beans and Spicy Pork Sausage [DF](#)

Carne de Panela-Brazilian strip loin with Hot Spices [DF](#) [GF](#)

Roasted Vegetables, Brown Rice and Split Peas wrapped in Plantain Leaves [DF](#) [GF](#) [VE](#) [V](#)

Artichoke, Avocado and Cannellini Bean Salad [DF](#) [GF](#)

Rice and Coriander Salad [DF](#) [GF](#) [VE](#) [V](#)

Cucumber, Watermelon, Mango and Pineapple with Light Chili Dressing  
[DF](#) [GF](#) [VE](#) [V](#)

Selection of Flatbreads [DF](#) [VE](#) [V](#)

## **DESSERT**

Chili Chocolate Ice Cream Cones [v](#)



**Tobacco Dock**  
Spring Summer 2019  
BBQ

## MAINS

(please select 3 options)

Aberdeen Angus Burger in Brioche Buns [DF GF](#)

Cumberland Sausages with Real Ale Chutney [DF](#)

Pulled Pork Sliders with Classic Slaw and BBQ Sauce [DF GF](#)

Marinated Chicken Breasts with Lemon and Thyme [DF GF](#)

King Prawn Skewer Lime, Chili and Coriander [DF GF](#)

Brochettes of Red and Yellow Pepper with Halloumi Cheese [GF V](#)

The Vegan Hotdog, Onion, Frenchies and Red [DF GF VE V](#)

Hot Roasted New Potatoes with Garlic Virgin Oil and Rock Salt [DF GF VE V](#)

Mini Corn Coblettes Rolled in Garlic Butter [GF V](#)

## SALADS

(please select 3 options)

Traditional Coleslaw with Chives and Chervil [GF V](#)

Roasted Red and Yellow Pepper Couscous with Olives, Mint and Parsley [DF V](#)

New Potatoes, Crème Fraiche, Spring Onion and Chives [GF V](#)

Classic Caesar Salad, Romaine Lettuce, Croutons, Parmesan Shavings and Caesar Dressing [V](#)

Cherry Tomato and Baby Mozzarella with Roasted Garlic and Basil [GF V](#)

Mixed Leaf Salad Balsamic and Olive Oil Dressing [DF GF VE V](#)

## MINIATURE DESSERTS

(please select 1 from the below)

Trifle Bar [V](#)

Old English Sherry, Strawberry and Pimms, Summer Pudding

Brownie Bar [N](#)

Salted Caramel Chocolate, Dark Chocolate and Tangerine, Rocky Road White Chocolate and Raspberry





**Tobacco Dock**  
Spring Summer 2019  
Buffet

## TASTE OF THE WORLD

### SERVED COLD

Continental Meats including Pastrami, Serrano, Mortadella and Chorizo [DF GF](#)  
Manchego Cheese and Quince Jelly [GF V](#)  
Asparagus Spears, Charred Broccolini with Mozzarella and Pesto [GF V](#)  
Garlic Roasted Peppers, Capers, Sun Drenched Tomatoes and Marinated Olives [DF GF V](#)

### SERVED WARM

Guinea Fowl Schnitzel with a warm Caraway, Green Pepper and Vine Tomato Panzanella  
Roasted Salmon, Sautéed Juliette Potatoes, Sapphire and a Chive Butter Sauce [GF](#)  
Wild Mushroom and Ricotta Ravioli with Asparagus Tips, Semi Dried Tomatoes, Truffle Cream Sauce and Curly of Grana Padano [DF V](#)

### SALADS

Baby Mozzarella, Red and Yellow Cherry Tomatoes, Green Onion and Mango [GF V](#)  
Baby Gem, Wild Rocket, Avocado Salad with Croutons and Ranch [V](#)  
Cracked Green Wheat and Aduki Bean Tabbouleh with Marjoram, Parsley and Lemon Oil [DF V](#)  
Green Leaf Salad with Fresh Orange, Toasted Sunflower Seeds [DF GF V](#)

### DESSERT

Mini Bakewell Tart [N](#)

## TASTE OF SUMMER

### SERVED COLD

Rare Roasted Loin of Beef, New Potato, Tarragon and Shallot Salad [DF GF](#)  
Thai Chicken Noodles, Crispy Peppers, Spring Onions, Bean Sprouts [DF](#)  
Smoked Trout Fillet, Vegetable Fettuccini, Jersey Royals, Sorrel and Lemon Mayo [DF](#)  
Roasted Broccolini, Asparagus, Pine Nuts, Burnt Lime and Shiracha Crème Fraiche [GF V](#)

### SERVED WARM

North African Spiced Lamb, Minted Cabbage, Pomegranate Ketchup and Smoked Paprika Yoghurt, Khobaz Bread  
Chili, Lemon and Thyme Chicken Breast, Braised Gem and Young Peas with a Rosemary and Shallot Hash [DF GF](#)  
Pea and Mint Tortellini, Green Beans, Lemon Verbena Cream and Pecorino Shards [V](#)

### SALADS

Shaved Fennel, Carrot, White Radish and Hispi Cabbage Slaw [GF V](#)  
Baby Leaf Salad with Roasted Nuts and Herb Oil [DF GF N VE V](#)  
Garlic Roasted Beetroot, Wild and White Rice, Toasted Sunflower Seeds, Red Chard and a Maple and Sherry Vinegar Dressing [DF GF VE V](#)  
Baby Mozzarella, Red and Yellow Cherry Tomatoes, Green Onion and Mango [GF V](#)

### DESSERT

Chocolate and Hazelnut Pie [N](#)

Please inform your catering manager of any allergens or dietary requirements 14 days ahead of your event

DF = Dairy Free GF = Gluten Free N = Contains Nuts VE = Vegan V = Vegetarian