

SINCE 1987

FOOD · SHOW

London



AUTUMN / WINTER & FESTIVE
CATERING PACKAGES

WHITECHAPEL GALLERY

FOOD · SHOW

A Recipe for Magic

Our recipe for magic begins with our four decades reputation and long-serving team of culinary artists.

We blend creativity and passion with delicious seasonal and sustainable ingredients
alongside an abundance of charming and surprising details.

The result is an unforgettable gastronomic adventure that captivates all the senses.

FOOD · SHOW

Our Story

At Food Show, we are utterly obsessed with creating exceptional food.
Ask anyone who has experienced our renowned 'Steak Frites' canapé
– the devotion invested in its creation is palpable in every delectable bite...

For instance, did you know that our chefs will only use muddy Pierre Kofman potatoes?
Which, after peeling, are painstakingly cut into matchstick-sized pieces and then rinsed to remove excess starch
before being blanched for 1 minute, strained and then left to cool.

The potato chips are then fried for around 4 minutes at 155°C exactly,
during which time they are carefully turned to ensure the perfect level of crispiness.
Finally, we remove any excess oil with absorbent paper and sprinkle the fries with fine sea salt.

And what about the Irish striploin steak or the béarnaise dip? Take it from us – the approach is just as meticulous...

STEAK & CHIPS



Fig. 1:
Peel potatoes



Fig. 2:
Cut potatoes



Fig. 3:
Cut potatoes into
straws

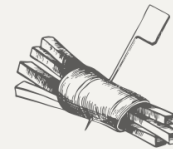


Fig. 4:
Wrap potatoes
into bacon



Fig. 5:
Serve

FOOD · SHOW

VENUE OVERVIEW



WHITECHAPEL GALLERY

“A Historic and Contemporary Space in East London”

Located in East London, Whitechapel Gallery offers a unique and stylish setting for events. With a mix of historic and contemporary spaces, it's ideal for receptions, launches, and dinners. The venue combines a creative atmosphere with professional facilities, perfect for any memorable occasion.

Food Show would be delighted to advise you on the various spaces available and to make suggestions on how to best utilise these spaces in order to create an unforgettable experience for your event.

FOOD · SHOW

FESTIVE CANAPE MENU

CHRISTMAS CANAPES

SAVOURY

TINY TURKEY FEAST TARTLET

Organic roast Suffolk turkey, cranberry, chestnut stuffing and turkey gravy gel

SATSUMA-CURED SALMON BLINI

Citrus-cured organic Forman's salmon, dill crème fraiche and satsuma dressing

IBERICO PATA NEGRA

Pedro Ximenez Glazed Fig, Gorgonzola Picante

MINI WAGYU BEEF WELLINGTON BITE

Wagyu rare beef fillet, mushroom duxelles, puff pastry and Madeira jus

CORONATION CHICKEN ÉCLAIR

Light savoury éclair, organic coronation chicken, almond and mango gel

LOBSTER COCKTAIL & HERITAGE TOMATO CONE

Native lobster, Nuthourne tomato, lime caviar and corn flowers

SWEET

VALRHONA CHOCOLATE BOX

Chocolate Shavings (VE, DF)

MINI CHERRY CLAFOUTIS

Vanilla Crème Fraiche

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CANAPÉ PACKAGES

FOOD · SHOW

EVENT OVERVIEW

CANAPÉ RECEPTIONS

The Assembly Event Space, Drinks & Canape Reception x 200 guests.

SUGGESTED TIMINGS

16:30 Food Show on site for access & setup
18:15 All areas set and ready for guests
18:30 Guests arrive, drinks & canapes served in Assembly Events Space
21:30 Food & drink service ends
22:00 Final guests depart
23:00 Food Show off site

PACKAGE OPTIONS

A

£85 per head

Based on a choice of 8 canapés
Food Show Drinks Package
Full Food & Drink Staff
Equipment, Furniture & Servingware
Food Show Delivery & Collection

Please see full details overleaf

B

£100 per head

Based on a choice of 10 canapés
Food Show Elevated Drinks Package
Full Food & Drink Staff
Elevated Equipment, Furniture & Servingware
Food Show Delivery & Collection

Please see full details overleaf

C

£120 per head

Based on a choice of 12 canapés
Food Show Elite Drinks Package
Full Food & Drink Staff
Elite Equipment, Furniture & Servingware
Food Show Delivery & Collection

Please see full details overleaf

FOOD · SHOW

A

CANAPÉ MENU

COLD CANAPES

HOISIN DUCK DONUT
Spring Onion, Cucumber, Sesame Snow

FORMAN'S ORGANIC SMOKED SALMON
Beetroot Macaron, Ragstone Goat's Cheese Mousse

SMOKED AUBERGINE PESTO
Parmesan Biscuit, Slow Roasted Tomato (V)

RAINBOW ASIAN VEGETABLES
Rice Paper Rolls, Pickled Ginger, Coconut & Tamarind Dip (VG, DF, GF)

HOT CANAPES

JAMAICAN JERK CHICKEN BURGER
Homemade Sweet & Sour Relish

MINIATURE FISH PIE
Baby Potato Cup (GF)

CEP & TRUFFLE ARANCINI
Parmesan Snow (V)

LEEK & STILTON RAREBIT
Toasted Bread Boxes (V)

DRINKS MENU

PROSECCO EXTRA DRY, QUADRI NV
Light, delicate with a fragrant bouquet.
Fresh and light on the palate, with balanced acidity and body.

ANCIENS TEMPS BLANC, VIN DE FRANCE 2023
Superb all-rounder from the rolling foot-hills of the Pyrenees.

ANCIENS TEMPS ROUGE, VIN DE FRANCE 2023
Superb all-rounder from the rolling foot-hills of the Pyrenees.

PERONI NASTRO AZZURO

ORGANIC APPLE, WILD ELDERFLOWER & GINGER SPRITZ

HILDON STILL & SPARKLING MINERAL WATER

FOOD · SHOW

B

CANAPÉ MENU

COLD CANAPES

CORNISH SEA BASS CEVICHE
Micro Coriander, Tomato Salsa (GF, DF)

GOALONG GIN CURED ORGANIC SALMON
Wild Rice Cracker, Passionfruit Gel (GF)

RAGSTONE GOAT'S CHEESE MOUSSE
Black Pepper Shortbread, Candied Walnut (V)

MARINATED BARREL AGED FETA
Watermelon Cup, Black Olive Dust, Pine Nuts (V, GF)

HOT CANAPES

LOBSTER THEMIDOR TARTLET
Keen's Cheddar Cremeux

AGED PEDRO XIMENEZ SHALLOT TARTINE
Saint-Maure De Touraine (V)

ORGANIC LAKE DISTRICT AGED STEAK & FRITES
Warm Bearnaise

KATAIFI CRUSTED TIGER PRAWN SKEWER
Saffron Aioli

SWEET CANAPES

VALRHONA CHOCOLATE OPERA CAKE
Toasted Feuilletine (V)

MINIATURE TIRAMISU
Mascarpone, Amaretto, Espresso (V)

DRINKS MENU

HATTINGLEY VALLEY, CLASSIC RESERVE NV
Delicate perfume of hedgerow flowers, a flavour of green apples
and a fine, rich toastiness on the finish. Awarded 96/100 at Decanter World Awards.

MUSCADET SEVRE ET MAINE, POYET 2022
The quintessential aperitif wine from the Loire, a perfect partner for canape receptions.
Bracingly refreshing, with a wonderful complexity due to lees contact.

CHIANTI CLASSICO, CASTELLANI 2022
An elegant abundance of cherries, raspberries & blackberries, complemented by a perfume of flowers.
Medium bodied, this is ideal for both drinks receptions and seated dinners.

NOAM ORGANIC UNFILTERED LAGER
FOOD SHOW HOMEADE LEMONADE
HILDON STILL & SPARKLING MINERAL WATER

FOOD · SHOW

C

CANAPÉ MENU

COLD CANAPES

DORSET CRAB WALDORF SALAD
Apple, Candied Walnut, Chicory (GF)

ORGANIC HEREFORD BEEF TARTARE CORNET
Yoghurt Espuma Foam, Togarashi

FOIE GRAS & CHERRY BON BON
Gold Leaf

IBERICO PATA NEGRA
Pedro Ximenez Glazed Fig, Gorgonzola Picante

HOT CANAPES

PAN FRIED ISLE OF MULL KING SCALLOP
BBQ Cauliflower Emulsion, Pancetta Dust (GF)

GALICIAN OCTOPUS
Crispy Chicken Skin Granola, Confit Tomato

AGED PEDRO XIMENEZ SHALLOT TARTINE
Saint-Maure De Touraine (V)

ORGANIC LAKE DISTRICT AGED STEAK & FRITES
Warm Bearnaise

CONFIT BERKSHIRE ORGANIC PORK BELLY
Pommes Puree, Jear Jelly, Jus (GF)

SWEET CANAPES

VALRHONA CHOCOLATE BOX
Chocolate Shavings (VE, DF)

WILD STRAWBERRY CRÈME BRÛLÉE
Raspberry Spun Sugar (V, GF)

COCONUT & PINEAPPLE PANNA COTTA
Lemon Verbena (VG, DF, GF)

DRINKS MENU

TAITTINGER, BRUT RESERVE NV
"Probably the finest Champagne in the world" (James Bond, Casino Royale).
A crisp, citrusy sparkling wine with subtle notes of brioche and white flowers.

GAVI DI GAVI, LA MINAIA, NICOLA BERGAGLIO 2022
Delicate and supremely well balanced, a superb expression of classic Piedmont wine-making.

LES MOUGEOTTES PINOT NOIR, PAYS D'OC 2023
Clean and precise bouquet with black cherries and raspberry aromas.
An elegant, lighter wine, perfectly suited to drinks receptions and dinners with duck or rich fish dishes.

NOAM ORGANIC UNFILTERED LAGER
RASPBERRY & LIME COOLER
HILDON STILL & SPARKLING MINERAL WATER

FOOD · SHOW



CANAPÉS & BOWL PACKAGES

FOOD · SHOW

EVENT OVERVIEW

CANAPÉ & BOWLS RECEPTIONS

The Assembly Event Space, Drinks, Canape & Bowl Food Reception x 200 guests.

SUGGESTED TIMINGS

16:30 Food Show on site for access & setup
18:15 All areas set and ready for guests
18:30 Guests arrive, drinks & canapes served in Assembly Events Space
21:30 Food & drink service ends
22:00 Final guests depart
23:00 Food Show off site

PACKAGE OPTIONS

A

£135 per head

Based on a choice of:

5 canapés

2 bowls

Food Show Drinks Package

Full Food & Drink Staff

Equipment, Furniture & Servingware

Food Show Delivery & Collection

Please see full details overleaf

B

£155 per head

Based on a choice of:

6 canapés

3 bowls

Food Show Elevated Drinks Package

Full Food & Drink Staff

Elevated Equipment, Furniture & Servingware

Food Show Delivery & Collection

Please see full details overleaf

C

£180 per head

Based on a choice of:

8 canapés

3 bowls

Food Show Elite Drinks Package

Full Food & Drink Staff

Elite Equipment, Furniture & Servingware

Food Show Delivery & Collection

Please see full details overleaf

FOOD · SHOW

A

CANAPÉ & BOWL FOOD MENU

COLD CANAPES

FORMAN'S ORGANIC SMOKED SALMON
Beetroot Macaron, Ragstone Goat's Cheese Mousse

SMOKED AUBERGINE PESTO
Parmesan Biscuit, Slow Roasted Tomato (V)

HOT CANAPES

MINIATURE FISH PIE
Baby Potato Cup (GF)

CEP & TRUFFLE ARANCINI
Parmesan Snow (V)

HOT BOWLS

PAN-FRIED SEA BASS
Buttered Spinach, Poached Cod Cheeks, Miso Fish Bone Caramel (GF)

SMOKED LEEK HEARTS
Wilted Sorrel, Kalamata Olive Gel, Bergamot
(VE, GF, DF)

DRINKS MENU

PROSECCO EXTRA DRY, QUADRI NV
Light, delicate with a fragrant bouquet.
Fresh and light on the palate, with balanced acidity and body.

ANCIENS TEMPS BLANC, VIN DE FRANCE 2023
Superb all-rounder from the rolling foot-hills of the Pyrenees.

ANCIENS TEMPS ROUGE, VIN DE FRANCE 2023
Superb all-rounder from the rolling foot-hills of the Pyrenees.

PERONI NASTRO AZZURO

ORGANIC APPLE, WILD ELDERFLOWER & GINGER SPRITZ

HILDON STILL & SPARKLING MINERAL WATER

FOOD · SHOW

B

CANAPÉ & BOWL FOOD MENU

COLD CANAPES

CORNISH SEA BASS CEVICHE
Micro Coriander, Tomato Salsa (GF, DF)

GOALONG GIN CURED ORGANIC SALMON
Wild Rice Cracker, Passionfruit Gel (GF)

RAGSTONE GOAT'S CHEESE MOUSSE
Black Pepper Shortbread, Candied Walnut (V)

MARINATED BARREL AGED FETA
Watermelon Cup, Black Olive Dust, Pine Nuts (V, GF)

HOT CANAPES

LOBSTER THEMIDOR TARTLET
Keen's Cheddar Cremeux

AGED PEDRO XIMENEZ SHALLOT TARTINE
Saint-Maure De Touraine (V)

ORGANIC LAKE DISTRICT AGED STEAK & FRITES
Warm Bearnaise

KATAIFI CRUSTED TIGER PRAWN SKEWER
Saffron Aioli

HOT BOWLS

CHARGRILLED RHUG ESTATE LAMB
Smoked Aubergine Puree, Minted Yoghurt Emulsion
(GF)

CONFIT COD, BURNT LEMON PUREE
Salt-baked Kohlrabi, Champagne Exmoor Caviar Sauce

ROTOLO OF POTATO, CAVOLO NERO
Squash, Grilled Artichoke, Tomato Coulis, Crispy Nori
(VE)

SWEET CANAPES

VALRHONA CHOCOLATE OPERA CAKE
Toasted Feuilletine (V)

MINIATURE TIRAMISU
Mascarpone, Amaretto, Espresso (V)

DRINKS MENU

HATTINGLEY VALLEY, CLASSIC RESERVE NV
Delicate perfume of hedgerow flowers, a flavour of green apples
and a fine, rich toastiness on the finish. Awarded 96/100 at Decanter World Awards.

MUSCADET SEVRE ET MAINE, POYET 2022
The quintessential aperitif wine from the Loire, a perfect partner for canape receptions.
Bracingly refreshing, with a wonderful complexity due to lees contact.

CHIANTI CLASSICO, CASTELLANI 2022
An elegant abundance of cherries, raspberries & blackberries, complemented by a perfume of flowers.
Medium bodied, this is ideal for both drinks receptions and seated dinners.

NOAM ORGANIC UNFILTERED LAGER
FOOD SHOW HOMEADE LEMONADE
HILDON STILL & SPARKLING MINERAL WATER

FOOD · SHOW

C

CANAPÉ & BOWL FOOD MENU

COLD CANAPES

DORSET CRAB WALDORF SALAD
Apple, Candied Walnut, Chicory (GF)

ORGANIC HEREFORD BEEF TARTARE CORNET
Yoghurt Espuma Foam, Togarashi

FOIE GRAS & CHERRY BON BON
Gold Leaf

IBERICO PATA NEGRA
Pedro Ximenez Glazed Fig, Gorgonzola Picante

HOT CANAPES

PAN FRIED ISLE OF MULL KING SCALLOP
BBQ Cauliflower Emulsion, Pancetta Dust (GF)

GALICIAN OCTOPUS
Crispy Chicken Skin Granola, Confit Tomato

AGED PEDRO XIMENEZ SHALLOT TARTINE
Saint-Maure De Touraine (V)

ORGANIC LAKE DISTRICT AGED STEAK &
FRITES
Warm Bearnaise

CONFIT BERKSHIRE ORGANIC PORK BELLY
Pommes Puree, Jear Jelly, Jus (GF)

HOT BOWLS

LAKE DISTRICT SHORT RIB OF BEEF
Bbq Maitake Mushroom, Courgette Pearls, Bordelaise
Sauce

MONKFISH TAIL, BLACKENED SPICES
Crushed Potato, Sea Fennel, Lightly Spiced Mussels

WONTON TORTELLINI, MAPO TOFU RICE
With Fermented Chilli Jam , Sichuan Peppercorn Oil,
Coriander (V)

SWEET CANAPES

VALRHONA CHOCOLATE BOX
Chocolate Shavings (VE, DF)

WILD STRAWBERRY CRÈME BRÛLÉE
Raspberry Spun Sugar (V, GF)

COCONUT & PINEAPPLE PANNA COTTA
Lemon Verbena (VG, DF, GF)

DRINKS MENU

TAITTINGER, BRUT RESERVE NV
"Probably the finest Champagne in the world" (James Bond, Casino Royale).
A crisp, citrusy sparkling wine with subtle notes of brioche and white flowers.

GAVI DI GAVI, LA MINAIA, NICOLA BERGAGLIO 2022
Delicate and supremely well balanced, a superb expression of classic Piedmont wine-making.

LES MOUGEOTTES PINOT NOIR, PAYS D'OC 2023
Clean and precise bouquet with black cherries and raspberry aromas.
An elegant, lighter wine, perfectly suited to drinks receptions and dinners with duck or rich fish dishes.

NOAM ORGANIC UNFILTERED LAGER
RASPBERRY & LIME COOLER
HILDON STILL & SPARKLING MINERAL WATER

FOOD · SHOW



SEATED DINNER PACKAGES

FOOD · SHOW

EVENT OVERVIEW

SEATED DINNERS

The Assembly Room, Three-Course Seated Dinner x 100 guests.

SUGGESTED TIMINGS

15:30 Food Show on site for access & setup
18:45 All areas set and ready for guests
19:00 Guests arrive, initial reception in the Foyer
19:40 Dinner called
20:00 Guests seated in The Assembly Room, wine & water served
20:05 Starter served
22:00 Tea, coffee & petit fours served
22:30 Food & drink service ends
23:00 Final guests depart
00:00 Food Show off site

PACKAGE OPTIONS

A

£175 per head

Based on:

An Initial Drinks Reception
A Three-Course Dinner
Food Show Drinks Package
Full Food & Drink Staff
Equipment, Furniture & Servingware
Food Show Delivery & Collection

Please see full details overleaf

B

£195 per head

Based on:

An Initial Drinks & Canapé Reception
A Three- Course Dinner
Food Show Elevated Drinks Package
Full Food & Drink Staff
Elevated Equipment, Furniture & Servingware
Food Show Delivery & Collection

Please see full details overleaf

C

£225 per head

Based on:

An Initial Drinks & Canapé Reception
A Three- Course Dinner
Elite Food Show Drinks Package
Full Food & Drink Staff
Elite Equipment, Furniture & Servingware
Food Show Delivery & Collection

Please see full details overleaf

FOOD · SHOW

A

PRE-DINNER DRINK RECEPTION

DRINKS MENU

PROSECCO EXTRA DRY, QUADRI NV

Light, delicate with a fragrant bouquet.

Fresh and light on the palate, with balanced acidity and body.

ANCIENS TEMPS BLANC, VIN DE FRANCE 2023

Superb all-rounder from the rolling foot-hills of the Pyrenees.

ANCIENS TEMPS ROUGE, VIN DE FRANCE 2023

Superb all-rounder from the rolling foot-hills of the Pyrenees.

PERONI NASTRO AZZURO

ORGANIC APPLE, WILD ELDERFLOWER & GINGER SPRITZ

HILDON STILL & SPARKLING MINERAL WATER

FOOD · SHOW

A

Food Show caters for all cultural & dietary requirements. Please speak to your Event Planner who will be happy to advise on accommodating any specific requirements.

DINNER MENU

STARTER

PASSION FRUIT & LEMON GRASS CURED
SALMON
With chive blinis & yuzu

DIETARY ALTERNATIVE STARTER

BUTTERNUT SQUASH & SAGE RAVIOLI
With crushed hazelnut beurre noisette (V, DF, GF)

MAIN COURSE

CORN-FED STUFFED CHICKEN SUPREME
With truffle mousse, braised leeks & bordelaise jus

DIETARY ALTERNATIVE MAIN COURSE

WILD MUSHROOM & TARRAGON PITHIVIER
Wilted Pousse, Squash Puree (V)

DESSERT

LIME CHEESECAKE
Green Tea Crumble and Mango Sorbet (V, GF)

DIETARY ALTERNATIVE DESSERT

SWEET EDIBLE GARDEN
Carrot Fluid Gel, Carrot Spaghetti Wafers,
Coffee Granita (VE, DF, GF)

*ACCOMPANIED BY A SELECTION OF ARTISAN TEAS, FRESHLY BREWED
AND A SELECTION OF FOOD SHOW SEASONAL PETIT FOURS*

FOOD · SHOW

B

PRE-DINNER CANAPÉ RECEPTION MENU

COLD CANAPES

WAGYU BEEF TARTARE

Salted Air Bread, Pickled Shimeji, Truffled Hollandaise

MARINATED BARREL AGED FETA

Watermelon Cup, Black Olive Dust, Pine Nuts (V, GF)

HOT CANAPES

CONFIT GRESSINGHAM DUCK RILLETTE

Puy Lentils, Bean Cassoulet (GF, DF)

CARAMELISED SHALLOT TARTE TATIN

Kidderton Ash Goat's Cheese Mousse (V)

DRINKS MENU

HATTINGLEY VALLEY, CLASSIC RESERVE NV

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CHIANTI CLASSICO, CASTELLANI 2022

An elegant abundance of cherries, raspberries & blackberries, complemented by a perfume of flowers. Medium bodied, this is ideal for both drinks receptions and seated dinners.

NOAM ORGANIC UNFILTERED LAGER

FOOD SHOW HOMEADE LEMONADE

HILDON STILL & SPARKLING MINERAL WATER

FOOD · SHOW

B

Food Show caters for all cultural & dietary requirements. Please speak to your Event Planner who will be happy to advise on accommodating any specific requirements.

DINNER MENU

STARTER

CORN-FED CHICKEN & LEEK TERRINE

Pressed cock a leekie terrine, baby leek, carrot, morel, mushroom & spiced pear chutney

DIETARY ALTERNATIVE STARTER

WONTON, TORTELLINI, MAPO TOFU RICE

Fermented Chilli Jam, Sichuan Peppercorn Oil, Corridander (VE)

MAIN COURSE

CONFIT DUCK LEG

Orange braised chicory, potato dauphinoise & spiced pork reduction

DIETARY ALTERNATIVE MAIN COURSE

ROAST PUMPKIN AND SPINACH TOTOLO

With light roasted tomato & basil coulis (V)

DESSERT

TUNWORTH CHEESECAKE

Rice Puffs, Honeycomb, Compressed Pear, Lavender & Blackberry
Sorbet (V, GF)

DIETARY ALTERNATIVE DESSERT

CARAMELISED WHITE CHOCOLATE & MISO
MOUSSE

Espresso Tequila Granita, Micro-Marigold (VG)

*ACCOMPANIED BY A SELECTION OF ARTISAN TEAS, FRESHLY BREWED
AND A SELECTION OF FOOD SHOW SEASONAL PETIT FOURS*

FOOD · SHOW

C

PRE-DINNER CANAPÉ RECEPTION MENU

COLD CANAPES

DORSET CRAB WALDORF SALAD
Apple, Candied Walnut, Chicory (GF)

FOIE GRAS & CHERRY BON BON
Gold Leaf

IBERICO PATA NEGRA
Pedro Ximenez Glazed Fig, Gorgonzola Picante

HOT CANAPES

PAN FRIED ISLE OF MULL KING SCALLOP
BBQ Cauliflower Emulsion, Pancetta Dust (GF)

ORGANIC LAKE DISTRICT AGED STEAK & FRITES
Warm Bearnaise

DRINKS MENU

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An elegant, lighter wine, perfectly suited to drinks receptions and dinners with duck or rich fish dishes.

NOAM ORGANIC UNFILTERED LAGER
RASPBERRY & LIME COOLER
HILDON STILL & SPARKLING MINERAL WATER

FOOD · SHOW

C

Food Show caters for all cultural & dietary requirements. Please speak to your Event Planner who will be happy to advise on accommodating any specific requirements.

DINNER MENU

STARTER

ORGANIC CHALK FARM
TROUT TARTARE
Yuzu Crème Fraiche, Dashi Cured Ikura Caviar

DIETARY

ALTERNATIVE STARTER

TEXTURE OF ISLE OF WIGHT TOMATOES
La Latteria London Burrata, Black Garlic Puree,
Olive Oil Ice Cream (V)

MAIN COURSE

LAKE DISTRICT SHORT RIB OF BEEF
Pommes mousseline, wild mushroom caramel & veal jus

DIETARY

ALTERNATIVE MAIN COURSE

WILD MUSHROOM
& TRUFFLE PITHIVIER
Black Truffle Emulsion, Parmesan Snow (V)

DESSERT

CLASSIC VALRHONA CHOCOLATE, PRAILINE &
ALMOND OPERA CAKE
Cherry Jelly, Blown Sugar, Valrhona Chocla (V)

DIETARY

ALTERNATIVE DESSERT

*ACCOMPANIED BY A SELECTION OF ARTISAN TEAS, FRESHLY BREWED
AND A SELECTION OF FOOD SHOW SEASONAL PETIT FOURS*

FOOD · SHOW

INCLUDED TABLEWARE



Sea Blue



Agave



Ochre



Lily White



Pearl



Duck Egg



Green Fields



Peony



Burgundy



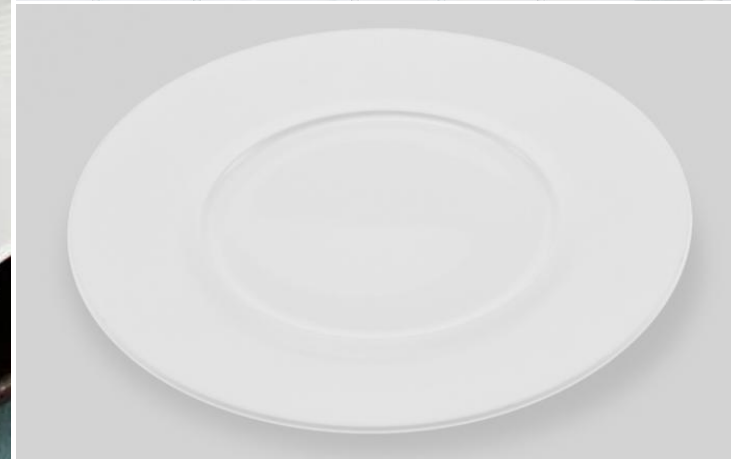
Ivory



Natural



Charcoal



FOOD · SHOW

STYLING / UPGRADE IDEAS



Looking for something a bit more elevated? Ask your event planner for upgrade options on tableware and styling.

FOOD STORY



COCKTAILS

FOOD · SHOW

COCKTAILS

COCKTAIL LIST

£12.50 per person

MULLED GIN BRAMBLE

Sacred Gin, Crème de Mure, Fresh Lemon Juice, Cane Sugar Syrup

Served: Over Crushed Ice, Tumbler Glass, Fresh Blackberries

BOURBON SOUR

Makers Mark Bourbon, Lemon Juice, Angostura Bitters, Cane Sugar Syrup, Silky Egg White

Served: Over Ice, Rocks Glass, Lemon Wheel & Maraschino Cherry Garnishes

NEGRONI

Portobello Road Gin, Rosse Vermouth, Campari

Served: Over Ice, Rocks Glass, Orange Wheel Garnish

PALOMA

Casamigos Blanco Tequila, Pink Grapefruit Juice, Grapefruit Soda, Lime Juice, Agave

Served: Over Ice, Highball Glass, Lime Wedge Garnish

NO SMOKE WITHOUT FIRE

Illegal Reposado Mezcal, Cointreau, Ancho Reyes Chilli Liqueur, Fresh Lime Juice, Agave

Served: Over Ice, Rocks Glass, Jalapeno & Lime Wheel Garnishes

FOOD · SHOW

SUSTAINABILITY & SOCIAL IMPACT

At Food Show, not only do we take our commitments to sustainability and our surrounding environment seriously, but our dedicated and experienced team are hugely passionate advocates for ensuring that Food Show is a force for good in the world.

Below are just a few of the key initiatives that Food Show are proud to play a part in:



ECOLOGI CLIMATE ACTION WORKFORCE

As a certified Ecologi Climate Action Workforce, in addition to taking steps to address our own impact on the environment we directly support climate positive global projects including in 2024 solar power in Morocco and peatland restoration in Indonesia.



FOOD WASTE & CHARITABLE CAUSES

Food Show works with multiple local charity partners including chef placements with Beyond Food and marine protection with the Sussex Wildlife Trust. We frequently design zero waste dishes, with donations to charitable causes made for each dish served on events.



LONDON LIVING WAGE EMPLOYER

Food Show is passionate about the wellbeing of all team members, irrespective of their role or experience. We are proud not only to be a London Living Wage employer, but we only work with suppliers and partners who are audited to ensure they likewise meet this requirement.

SINCE 1987

FOOD · SHOW

London

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Events

FOOD · SHOW
Contract

FOOD · SHOW
Festivals

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