

51°29'04.7"N 0°02'15.8"W

MOVING VENUE

VENUE CATERERS

VIRTUAL EVENTS

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MOVING VENUE

INTRODUCTION



We are the original London event caterer, celebrating our 36th birthday this year.

The events industry is ever changing and as our name suggests we are always moving with times and understand the vital need to adapt. At the start of the pandemic we worked with COOK-19 to open up our kitchens to produce much needed meals for our incredible NHS frontline staff.

This saw us produce over 50,000 meals and deliver to 13 hospitals across London.

With annual conferences and dinners now taking place from the comfort of our own homes via the wonderful Zoom and the need to be connected with our colleagues more important than ever, we want to ensure that our clients are still able to enjoy top quality event catering.

With this in mind we have adapted our delicious menus to enable us to deliver directly to your home and have launched The Moving Menu.

Over the coming pages we share with you our vision to make your event incredible, even if it is virtual for now!



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Please note delivery and collection is an additional charge dependent upon final destinations of deliveries.

BRUNCH BOXES



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Our brunch boxes are pre-packaged in recyclable disposable cardboard packaging.

CONTINENTAL BRUNCH BOX

Freshly baked croissant with apricot preserve and butter

Greek yoghurt, berry compote, toasted oat and seed granola

Banana and walnut bread muffin, coffee creamed butter

Chunky cut fruit salad pots with passion fruit syrup



CONTEMPORARY BRUNCH BOX

Mini fruit Danish

Dark fruit and watermelon salad, yuzu syrup

Montgomery cheddar, red onion and thyme quiche

Ruben slider pretzel

Gazpacho

Brookie - brownie/cookie hybrid



BRUNCH BOXES

VEGAN ENERGY BOOST BREAKFAST BOX

Peanut butter breakfast bar

Dark fruit and watermelon salad, yuzu syrup

Mango, turmeric coconut yoghurt, banana bread granola, blueberries

Corn bread, avocado, black bean salsa

Mushroom, spinach and grilled cheese toastie, tomato and cayenne

Raw cacao and British chia seed energy balls

SUPERFOOD VEGAN BRUNCH

Chocolate chia seed pudding, blueberry compote, toasted coconut

Crudites (sugar snap peas, radish, mini cucumber, baby carrots, sweet baby peppers) green goddess hummus

Basil and butternut grilled cheese toastie

Broccoli and quinoa fritters, sour cream

Date and banana cake

Pineapple, mango, pomegranate salad, mint syrup



A top-down view of a bento lunch box. The box is filled with a variety of fresh ingredients. In the center is a piece of cooked salmon, topped with a green herb dressing. To the left of the salmon is a slice of pink radish. Below the salmon are green watercress leaves and sliced cucumbers. To the right of the salmon is a small glass bowl containing a yellow dressing, a cucumber roll, and a small purple and yellow pansy. The box is set against a dark blue background.

BENTO LUNCH BOXES

BENTO LUNCH BOXES

Bento boxes allow for individual seasonal, substantial and healthy meals. They are pre-packaged in recyclable disposable boxes.

MEAT

Roast Cornish sirloin of beef with an English mustard glaze, crushed new potato with caramelized leek, salad of green beans, sugar snaps, and peas (£1.50 + VAT supplement applies)



FISH

Poached Scottish salmon delice with a herb oil rub, baby new potatoes with a minted dressing, pickled cucumber and mint salad, summer leaves

VEGETARIAN

Roasted summer squash, beetroot hummus, shaved raw heritage beets, feta and olive salad

VEGAN

Sesame soba noodles, Korean fried tofu, tenderstem broccoli, edamame beans, Asian slaw





BUILD YOUR OWN CANAPÉ KIT

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Canapés are for many the favourite part of an event, an explosion of flavour in just one bite. Just because we aren't meeting at live events doesn't mean that canapés are off the menu! We have selected some of our favourite canapés to transform into 'Build your own canapé kits' which allow your guests to challenge themselves in the art of producing the perfect bite. You will be able to choose 6 canapés from a more extensive menu, and your box will then be complete with all the ingredients, instructions and imagery on how to construct a beautiful canapé.

MEAT

Smoked chicken salad taco, compressed mango, celery, pecan nuts

FISH

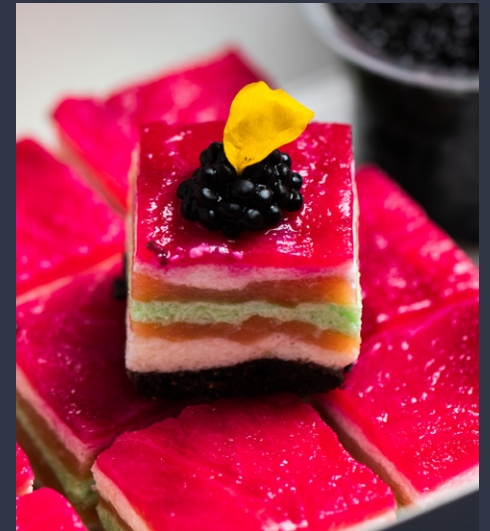
Salmon trio gateaux

VEGETARIAN

Ceviche of radish, chilli spiced avocado, tortilla crunch

VEGAN

Broad bean mousse with summer bean salsa on charcoal sourdough croute



A top-down view of a cheese and charcuterie platter arranged in a rectangular cardboard box. The platter features a variety of meats including salami, prosciutto, and cured ham. It is accompanied by several types of cheese, including a wedge of blue cheese and a block of soft cheese. Fresh bread is sliced into rounds, and the platter is garnished with green olives, radishes, and small roasted vegetables. Two clear plastic containers with blue geometric logos are also present. The text "CHEESE AND CHARCUTERIE" is overlaid in the center.

CHEESE AND CHARCUTERIE

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CHEESE PLATTER

A selection of British cheeses:
Cornish blue, pitchfork cheddar, Wensleydale, Ashlynn goats cheese,
Golden Cenarth

*All served with gooseberry and nettle relish, farmhouse pickle,
rye breads, seedless grapes, celery, Peter's yard biscuits*



CHARCUTERIE PLATTER

A selection of British and Italian meats

*Served with chargrilled piquillo peppers, Nocellara del Belice olives,
Picas de pan, roasted artichokes, lavage pesto, balsamic onions, fresh
ciabatta, potted duck confit*



PLATTERS

FISH PLATTER

Forman's finest Scottish smoked salmon, beetroot gravadlax, crayfish cocktail, smoked mackerel pate

Served with pickled vegetables, capers, rocket salad and fresh baguette



VEGAN PLATTER

Chargrilled aubergine, courgette and red peppers, tarragon roasted mushrooms, balsamic onions, cherry vine tomatoes, cashew cream cheese, pesto rosso, Nocellara del Belice olives, fresh grapes, vegan toasted bread





AFTERNOON TEA

AFTERNOON TEA

FINGER SANDWICHES

Coronation chicken

Farmhouse cheddar with tomato and onion chutney (v)

Free range egg and watercress (v)

SAVOURY ITEMS

Courgette and red pepper tart

Fennel and chilli crusted sausage roll

FRESHLY BAKED SCONES- ONE PER PERSON

Traditional scones, clotted cream, rhubarb, and ginger compote

SWEET TREATS

White chocolate and lime fondant fancy

Peach, Earl Grey and raspberry macaron

Strawberries and salted chocolate sauce



POST-TEA

Fresh Kent strawberries

Traditional scones with clotted cream and strawberry jam

Smoked chicken and duck terrine, toasted fruit bread

Salted caramel chocolate pot

Free range pork sausage roll with fennel and chilli crust

Hummingbird cake





CHEF COOK-A-LONG

CHEF COOK-A-LONG

We don't want your guests to miss out on enjoying delicious catering alongside your event, so we have created The Moving Menu, allowing you to create a fantastic plate of food from the comfort of your own home.

Your box will arrive with all the ingredients you need to create a high quality dish, along with instructions for you to follow. Some items will require preparation from scratch, whilst others will be partially prepared, to help you along the way. You will then be guided step by step by our fantastic Executive Chef David Ridgway, who will provide useful hints and tips along the way. This will be finished with the art of plating to ensure that your plate is looking Instagram-worthy by the end.

To finish off you will be invited to enjoy your creation whilst being able to catch up with colleagues, watch entertainment or keep up to date on business developments, recreating the 'event atmosphere' you are looking for.



CHEF COOK-A-LONG

MAIN COURSES

MEAT

Grilled free range Caldecott lemon and thyme chicken, red wine risotto and roast asparagus

Fillet steak with potato gratin, peppercorn sauce, hollandaise, tomato and red onion salad

FISH

Traditional fish pie, fresh peas, baby gem, mint

Grilled Scottish salmon fillet, niçoise salad, herb roast potatoes

VEGETARIAN

Grilled cauliflower steak with potato gratin, peppercorn sauce, hollandaise, tomato and red onion salad (v)



CHEF COOK-A-LONG

DESSERTS

OPTION ONE

Frangipane tart

OPTION TWO

British strawberry Eton mess

OPTION THREE

Peanut butter, malted milk chocolate, salt caramel, peanut brittle, dark chocolate disc





UPGRADES

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BUILD YOUR OWN CANAPÉS

Why not start your event with some delicious canapés? The perfect team building activity, you and your guests will build 6 delicious canapes. You can give even give prizes for the most creative presentation.



COCKTAIL MASTERCLASS

Provide your guests with a professional cocktail making kit and the opportunity to learn how to make some classic cocktails via a live Zoom demonstration. They will be provided with all the cocktail making equipment, ingredients and a mixologist.



UPGRADES

WINE TASTING

Engage your guests in a wine tasting of some of our most delicious wines. Hosted by a fantastic Sommelier who has endless knowledge on our wines, their producers and what they pair best with.



CHEESE COURSE

Finish off your meal with some delicious British cheeses including a Cornish blue and Pitchfork cheddar.



A close-up photograph of several bottles of Julien Collovrays Cognac nestled in a bucket of ice. The bottles are covered in condensation, indicating they are cold. The labels are white with gold and black text, featuring a crest with a crown and a monogram. The word 'COGNAC' is visible on the labels. The background is softly blurred, focusing attention on the bottles.

DRINKS

DRINKS

WINE

WHITE

Los Dos Marias Blanco, Galicia, Spain, 2018

Cape Heights Chardonnay, Western Cape,
South Africa, 2018

Rueda Blanco Isabelino Verdejo, Bodega Reina
de Castilla, Spain, 2018

Preamble' Picpoul de Pinet, Cave de l'Ormarine,
AC Coteauxdu Languedoc, France, 2018

RED

Los Dos Marias Tinto Galicia, Spain, 2016

Campo de Castillo, Campo de Borja,
Spain, 2017

Ajaya Cabernet Sauvignon, Robertson,
South Africa, 2018

Don Aparo Malbec, Mendoza,
Argentina, 2018



DRINKS

JUICES

Apple and beetroot juice

Orange and cranberry juice

Orange and watermelon juice

Kiwi and melon juice

SMOOTHIES

Mixed berry smoothie

Raspberry and apple smoothie

Strawberry, kiwi and banana smoothie

Watermelon and mint smoothie

Pineapple and strawberry smoothie



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