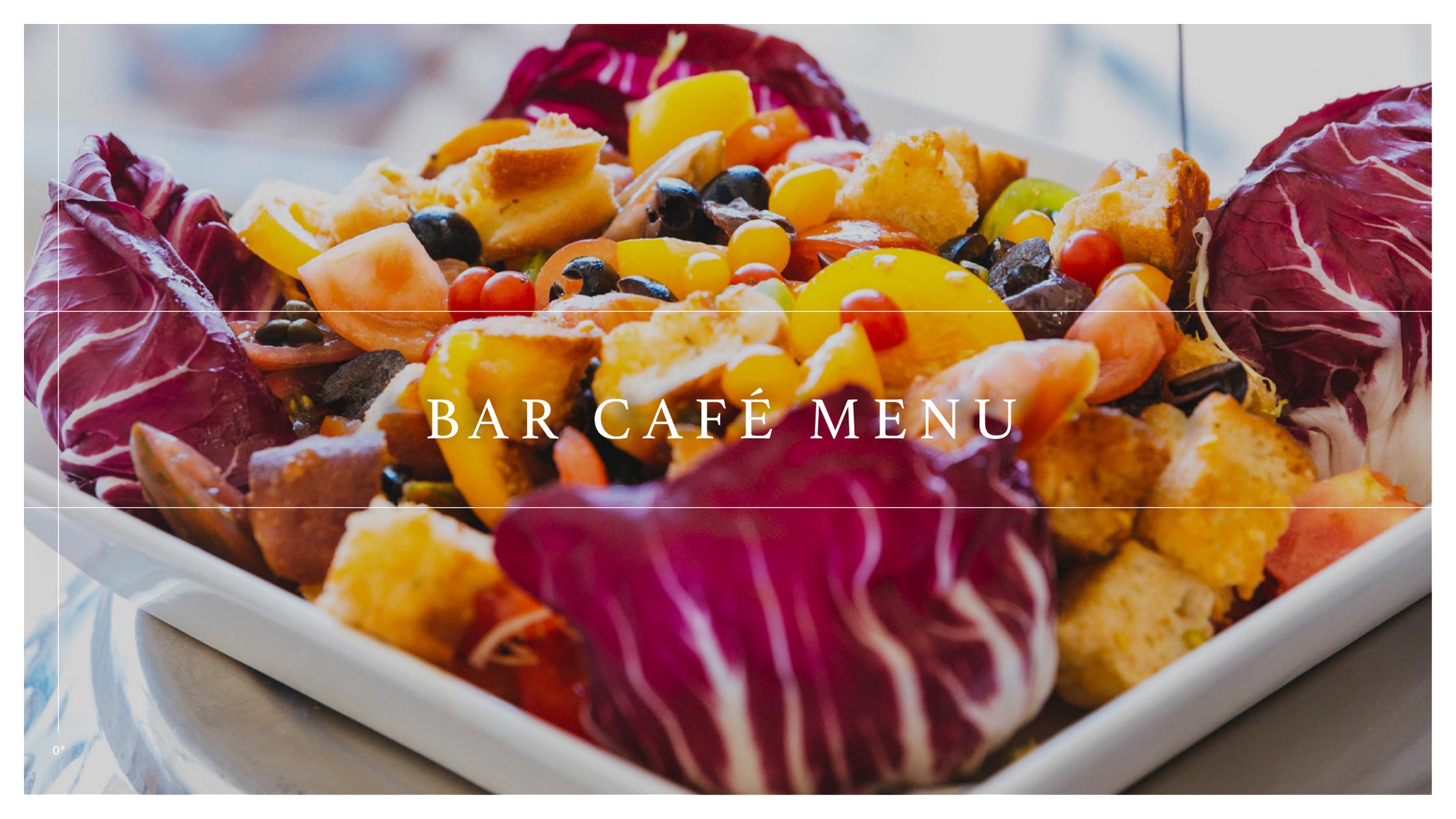




SAMPLE MENU

SM
HOSPITALITY



BAR CAFÉ MENU

BAR CAFÉ MENUS

LIGHT LUNCH SHOW DAYS

SALADS

Cauliflower, raisin and cumin (v)

Red cabbage, apple and parsley (v)

Farfalle with garden peas, pumpkin, broccoli, avocado and asparagus topped with sunflower seeds (v)

SALADS

Broccoli, feta and cherry tomato (v)

Butterbean, smoked bacon, garlic

Tiger prawn, penne pasta, cherry tomatoes, rocket

SANDWICHES

Parma ham, toasted brie and fig jam served on rosemary focaccia

Roasted pepper, mozzarella and rocket pesto served on rosemary focaccia (v)

SANDWICHES

Smoked chicken Cesar, baby gem lettuce, free range egg served in a baguette

Tomato, basil and mozzarella served on a sundried tomato focaccia (v)

HOT

Olive stuffed lamb with lemon zest and fennel served on a mint and feta salad

HOT

Whole roast corn fed chicken with Amalfi lemon and thyme served with crushed olive oil new potatoes



DINING ROOM

DINING ROOM

3 COURSE LUNCH

STARTERS

Beef carpaccio, pecan, rocket and shaved truffle

Burrata, mint, pink grapefruit and planeta olive oil (v)

STARTERS

Ceviche of bass fillet, pink grapefruit, peas, mustard, coriander

Cucumber, potato, olive, cashew nut cream, nasturtium leaf pesto, potato ash (vg)

MAIN COURSE

Guinea fowl, artichoke tortellini, golden raisin sauce

Roast hake, girolles, sweet corn and confit garlic

Confit duck leg, puy lentil salad and pickled walnut vinaigrette

Butternut squash gnocchi, sage butter and amaretti (v) – *served on request*

MAIN COURSE

Rib of beef, artichoke, porcini mushrooms and smoked bone marrow crumble

Sea bream, herb crushed new potatoes, fennel, chilli and pistachio

Seared tuna Nicoise salad

Spiced aubergine, confit San Manzano tomatoes, pine nut and basil leaves (v) – *served on request*

DESSERT

Eton Mess – Prosecco strawberries, crushed pistachio meringues, whipped cream and fresh mint

DESSERT

Honey roast peaches, amaretti crumb, salted almond ice cream

DINING ROOM

3 COURSE LUNCH

STARTERS

Calamari, potato, green olives and paprika

Roast asparagus, crème fraiche,
pink grapefruit, dill (v)

STARTERS

Lyonnais salad frisse, bacon and poached egg

Pickled melon and chicory salad
with smoked almonds (v)

MAIN COURSE

Corn fed chicken breast, charred baby gem,
pine nuts, rocket pesto

Red mullet, courgettes, soused tomato,
Puttanesca dressing

Chilli beef, green papaya and mango salad

Kale pearl barley risotto with goat's cheese, peas,
tarragon and crispy shallots (v) – *served on request*

MAIN COURSE

Lamb rump, salsa verde, black olive crust,
grilled courgette, pommes anna

Roasted Pollock, celeriac, baby gem, toasted
pumpkin seeds, chilli

Prosciutto di Parma, Zebrinati melon

Ravioli sunflower filled with asparagus and
ricotta, grilled asparagus, warm tomato and basil
vinaigrette dressing (v) – *served on request*

DESSERT

Muscovado tart, crème fraiche

DESSERT

Chocolate Caprese torte, mascarpone

A top-down view of a teal ceramic bowl filled with a colorful salad. The salad consists of shredded orange carrots, sliced radishes, green peas, and other vegetables. Two wooden spoons are placed in the bowl, one on the left and one on the right. The background is a light-colored wooden surface. A small black sign with white text is visible in the upper right corner.

MEDIA INFORMAL DINING

MEDIA INFORMAL DINING

LUNCH BUFFET

MEDITERRANEAN SALAD BAR

Red cabbage, apple and parsley

Farfalle with garden peas, pumpkin, broccoli, avocado and asparagus topped with sunflower seeds

MEDITERRANEAN SALAD BAR

Tiger prawn and penne pasta with cherry tomatoes and rocket

Broccoli, feta and cherry tomato

SANDWICHES

Parma ham, toasted brie and fig jam served on rosemary focaccia

Roasted pepper, mozzarella and rocket pesto served on rosemary focaccia (v)

SANDWICHES

Chicken, bacon, lettuce, tomato, chicken served on farmhouse multiseed

Chargrilled vegetable wrap, roasted red pepper hummus (v)

PICNIC

Chorizo scotch egg

Mushroom, pine nut quiche (v)

PICNIC

Pork, apple and sage sausage roll

Courgette, red pepper quiche with crumbled feta (v)

SWEET SHOT

Chocolate mousse, burnt white chocolate and milk crumb

SWEET SHOT

Tiramisu sweet shot (v)

MEDIA INFORMAL DINING

LUNCH BUFFET

MEDITERRANEAN SALAD BAR

Broccoli, squash, Bocconcini, orecchiette (v)

Chilli beef, green papaya and mango salad

SANDWICHES

Atlantic prawns, lemon mayonnaise, crisp iceberg lettuce served on granary bread

Tzatziki, roasted red and yellow peppers served in a bagel (v)

PICNIC

Kedgerie scotch eggs

Broccoli and stilton quiche (v)

DESSERT

Lemon posset with thyme and salted shortbread (v)

MEDITERRANEAN SALAD BAR

Puy lentils with spinach and goats cheese (v)

Orzo, hot smoked salmon, sugar snap peas, tenderstem broccoli

SANDWICHES

Dorset crab, bloody Mary dressing, avocado and pickled cucumber served in a baguette

Avocado, hummus, beetroot falafel and broad bean served in a baguette (v)

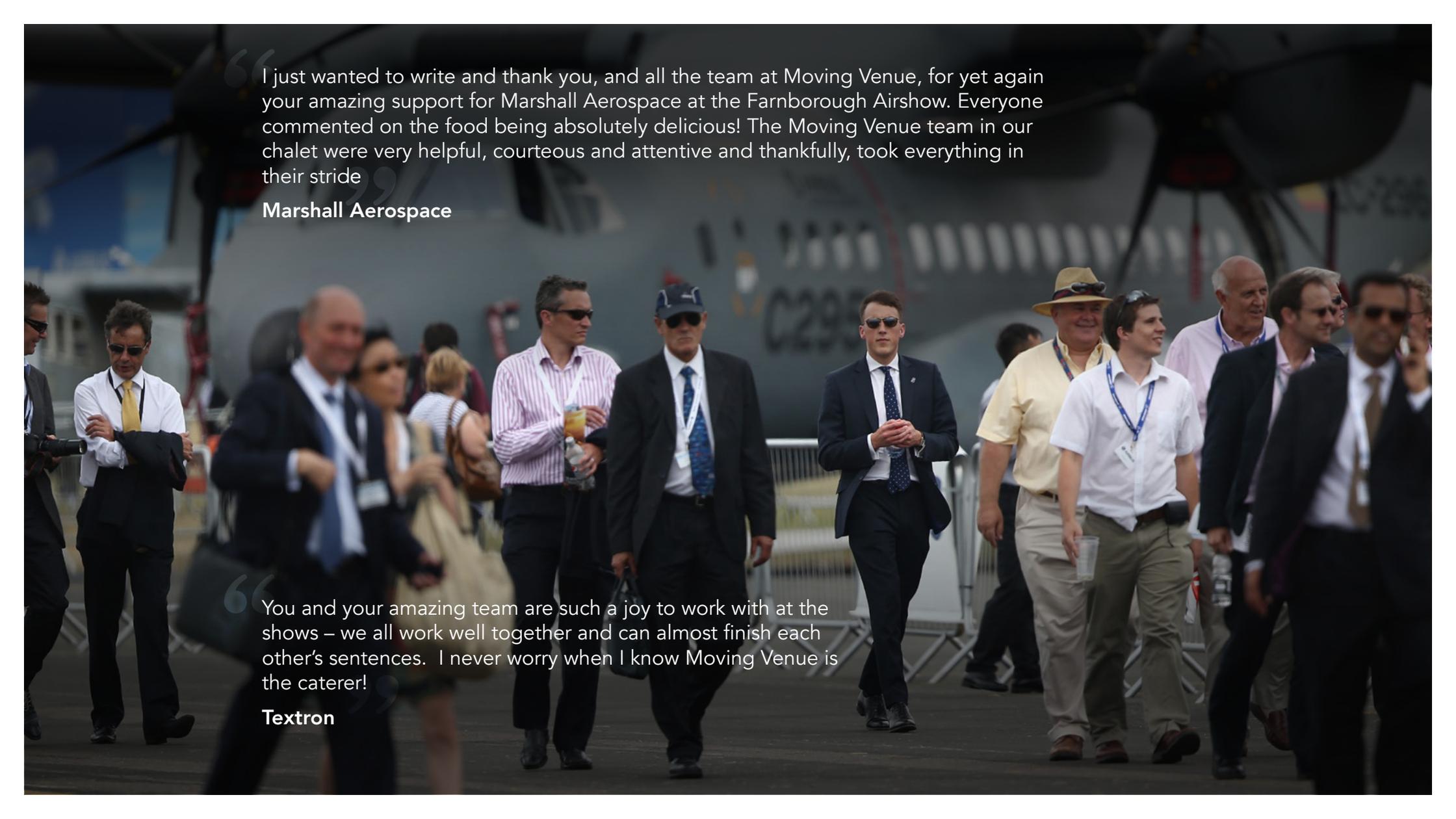
PICNIC

Boards of English and Italian cured meats

Spinach and goats cheese quiche (v)

SWEET SHOT

Tiramisu sweet shot (v)

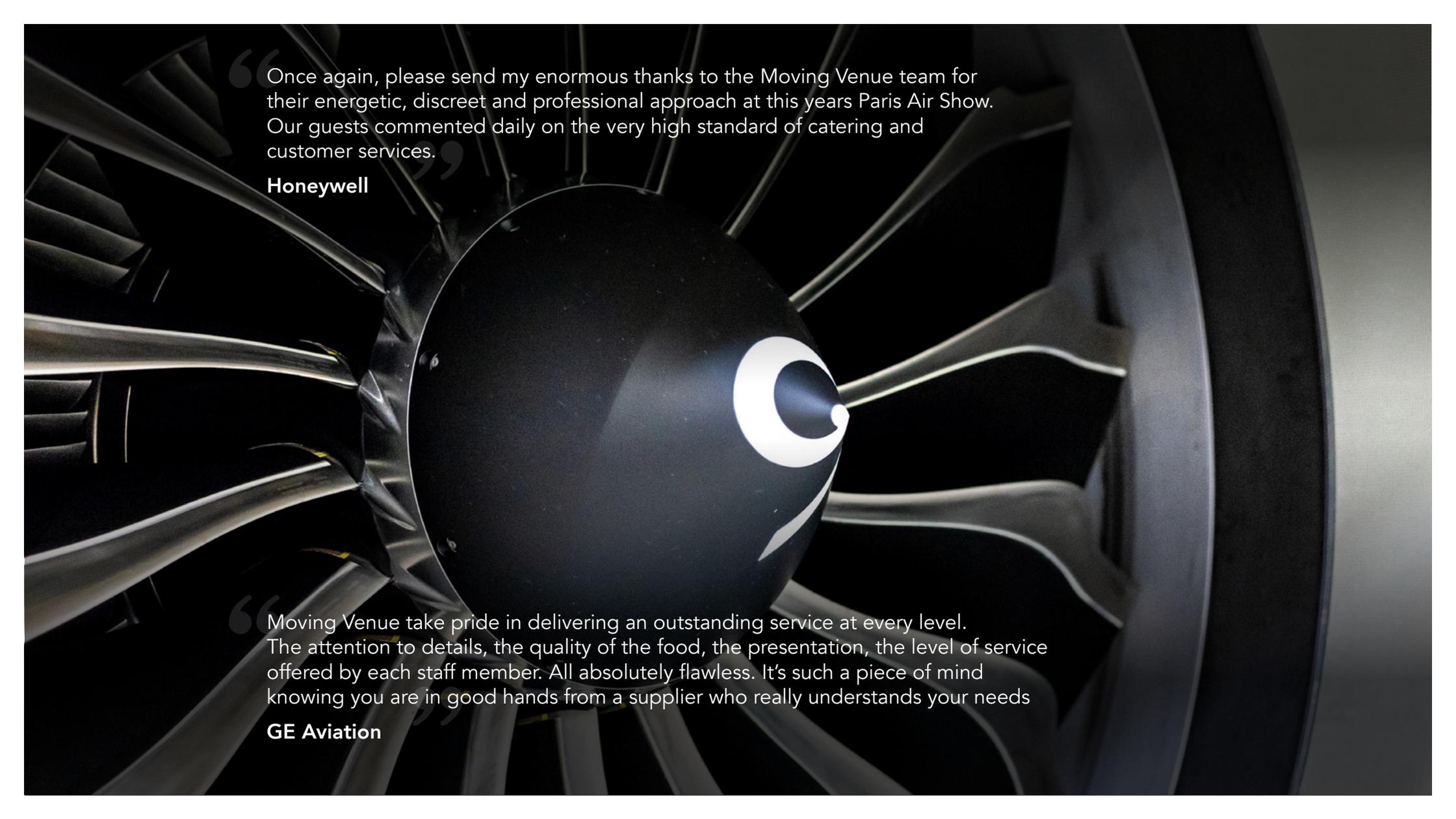
A group of men in business attire, including suits and shirts, are walking across an airfield. In the background, a large military aircraft is visible, with the tail number 'C295' partially legible. The scene is set outdoors during the day.

I just wanted to write and thank you, and all the team at Moving Venue, for yet again your amazing support for Marshall Aerospace at the Farnborough Airshow. Everyone commented on the food being absolutely delicious! The Moving Venue team in our chalet were very helpful, courteous and attentive and thankfully, took everything in their stride

Marshall Aerospace

You and your amazing team are such a joy to work with at the shows – we all work well together and can almost finish each other's sentences. I never worry when I know Moving Venue is the caterer!

Textron



“Once again, please send my enormous thanks to the Moving Venue team for their energetic, discreet and professional approach at this years Paris Air Show. Our guests commented daily on the very high standard of catering and customer services.”

Honeywell

“Moving Venue take pride in delivering an outstanding service at every level. The attention to details, the quality of the food, the presentation, the level of service offered by each staff member. All absolutely flawless. It's such a piece of mind knowing you are in good hands from a supplier who really understands your needs

GE Aviation