



GINGER JAR

Menu Inspiration

CANAPÉS & BOWLS



WHAT TO EXPECT FROM GINGER JAR



Creative food, delivered with flair

WHO IS GINGER JAR?

Ginger Jar Food is a boutique catering company based in London and Yorkshire, committed to designing innovative menus for the events industry.

Started in 2009 by owner and head chef Jenny McNeill, Ginger Jar has worked for some of the UK's best known brands, at a range of the London's top venues and for a huge number of private individuals.

Our ambition is to ensure the food is a perfect match for the ambience and style of every event we cater, be that formal fine dining, bowl food and canapés, or pop up street food style service.

We also have roots in the wider event industry, so can ensure all elements of your event are delivered seamlessly, with flair.

WHO IS JENNY?

Jenny has a professional diploma from Leiths School of Food & Wine, which she trained for after spending time working as a private chef in Alpine Chalets.

Jenny has worked at restaurants such as the Fat Duck and Tate Modern, and now has 12 years experience as head chef of Ginger Jar, overseeing 100's of events from canapé parties to weddings, PR launches and office inaugurations.

Her philosophy for Ginger Jar is simple – to offer bespoke, high quality catering to individuals and companies, large and small.

First and foremost, her team are nice AND good fun to work with, taking the stress out of event planning and turning it all into the most enjoyable experience.

WHAT DO WE DO?

WEDDINGS

Our advisory approach comes into it's own when working with wedding couples, who aren't experienced in organising large scale events. From our individual menu to design to advising on event flow & timings, we minimise stress from enquiry to delivery.

CORPORATE CATERING

From canapés to fine dining, Ginger Jar is at it's best when designing bespoke menus to suit the chosen occasion. Be that tailoring cuisines, service styles or delivery methods, our team will ensure your guests always feel looked after.

MARKETING & PR

Our creative team has bags of experience working with brands / performances / concepts to help use food as a key part of a brand strategy or experience.

FOOD TO START A CONVERSATION

Bite sized to bowl sized...

INSPIRATION MENUS

In this pack you'll find some menus to spark conversation and hopefully give you some inspiration about what we could achieve at your event.

From light bites of deliciousness – canapés – to bowl food, sharing tables and street food, these menus are designed to provide brilliant bursts of flavour!

GO BESPOKE

Ginger Jar is known for innovation with many of our clients choosing to go bespoke, either by using one of these menus as a base or by telling us a more about themselves, the event and the feel of the event, so we can design a menu for them.

THE FULL PACKAGE

And if you're for more than just food, our team is on hand to offer a full package from event styling to staffing, bar service to performance.

Our additional services include:

Front of House / Waiting staff

Bar services & Bar staff

Styling from tablescapes to full room theming

Booking of performance or talent



GINGER JAR



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Signature Menus



WHET YOUR APPETITE, FEED THE PARTY

Canapés - GJ Signature Bites

MEAT

Steak frites w/ medium rare sirloin, straw potatoes & pink peppercorn hollandaise **E.M. GF**

Chorizo & manchego croquette w/ sweet roast garlic aioli **G.E.Mu.M.**

Olorosso braised pork fritter w/ grain mustard aioli & crisp apple **G.Mu.E.**

Katsu bao bun w/ fried chicken escalope, Japanese curry sauce, & pickled red chilli **G.S.**

Smoked chicken tostada w/ whipped avocado & grilled corn **Se.S. GF**

Buttermilk chicken slider w/ chipotle mayo & rainbow 'slaw **E.G.M.Mu.**

FISH

King scallop, curry oil, tempered mustard seeds, cauliflower puree **M.Mu. GF**

Crispy cod in sesame crumb w/ spiced tartar sauce & chives **F.E.Mu.G.**

Hand picked white crab salad crostini w/ fennel & pink grapefruit **C.**

Citrus cured sea bass on sweet potato crisp w/ labneh & sumac **F.M. GF**

Confit king prawn w/ lime, wasabi mayo & toasted coconut on blue corn tortilla **C.Mu.E. GF**

Yuzu cured salmon on wonton nacho w/ wasabi mayo **F.Mu.G.**

VEGETABLE

Arancini cacio y pepe w/ melting Pecorino & black pepper **G.E.M.**

Dolcelatte on polenta crisp w/ quince glazed red grape **.M. GF**

Miso roast baby aubergine poké spoon w/ sushi rice, pickled red pepper & spring onion **VEGAN S. GF**

Indonesian aromatic sweetcorn fritter w/ tomato sambal **E. GF**

Char sui celeriac bao bun w/ pickled daikon, cucumber & crispy onions **G.S.Se.Su.**

SWEET / PETIT FOURS

Key lime posset w/ torched Italian meringue **M.E. GF**

English custard tart w/ orange powder & pistachio praline **G.M.E.N.**

Dark chocolate & salted almond brownies **G.M.E.N.**

Mandarin scented white chocolate & raspberry lollipops **M. GF**

Spoon of sticky toffee pudding w/ dulce de leche sauce **G.E.M.**

Spiced rum, chilli & dark chocolate 'cocoa' shot w/ torched marshmallow **M.E. GF**

Or ask for a bespoke menu tailored to your event



GINGER JAR

Canapés - The Classics



MEAT

Gourmet sausage roll w/ fennel seed & sweet smoked paprika **E.M.G.**

Jenny's Yorkshire puddings w/ roast beef, horseradish cream & confit cherry tomato **E.M.G.**

Puff pastry tartlet w/ tarragon roast chicken, confit leek & chive **E.M.G.**

Chicken liver & cognac parfait on brioche toast w/ quince **E.M.G.Su.**

Bacon & eggs - Parma ham basket w/ soft boiled quail's egg & spinach **E. GF**

FISH

Smoked salmon on home made blini w/ crème fraiche, lemon & chive **F.E.G.M.**

Brioche fish finger sandwich w/ tartar sauce & little gem **F.E.G.M.Mu.**

Spoon of kedgeree w/ smoked haddock, spiced pilaf rice, peas & soft boiled quail's egg **F.E. GF**

Pan-fried scallop w/ pea purée & smoked bacon crumb (optional) **Mo. GF**

VEGETABLE

Goat's cheese & red onion compote tartlet w/ thyme **G.E.M.**

Whipped stilton w/ poached pear & candied walnuts in croustade **G.E.M.N.**

Roast butternut squash, British brie & sage tartlet **G.E.M.**

Tikka roast cauliflower on a mini poppadum w/ cucumber oat raita **GF VEGAN**

Mini stuffed jacket potato w/ sour cream & chive **M. GF**

SWEET / PETIT FOURS

Lemon posset w/ torched meringue & candied lemon **E. GF**

Mini berry tartlet w/ vanilla pastry cream & fresh mint & **E.G.M.**

Seasonal Eton Mess (fruit changes seasonally) w/ mini meringue kisses, cream & compote **E. GF**

Chocolate pot w/ a dash of whisky **E. GF**

Or ask for a bespoke menu tailored to your event

Drop off Canapés



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NO ROOM FOR CHEFS?

Choose drop off canapés

MEAT

Rare roasted, smoky sirloin w/ green bean, teriyaki glaze & sesame S.Se.

Chicken liver & Cognac parfait in pastry cup w/ quince jelly & freeze dried raspberries G.E.M.

Duck rillettes on rye & nigella seed cracker w/ celeriac remoulade G.E.Mu.

Parma ham, blossom honey & red grape on Parmesan shortbread G.E.M.

Chorizo cup w/ mi-cuit tomato, feta & baby basil M. GF

Merguez spiced sausage roll w/ harissa & tahini yoghurt G.E.M.Se.

FISH

Ahi tuna poke pot – sashimi grade tuna, cucumber, ponzu dressing, chilli mayo & toasted quinoa crunch F.E.Mu.S. GF

White crab salad w/ mirin pickled pear & baby mizuna leaf C. GF

Smoked salmon on paprika & chive rosti w/ cream cheese F.M. GF

Potted shrimp w/ whipped cayenne butter, granary bread cup C.G.M.

Thai ginger king prawn w/ toasted coconut & black pepper C. GF

Crayfish tail in cucumber cup w/ mango gel & red chilli C. GF

VEGETABLE

Whipped dolcelatte w/ glazed red grape on rosemary polenta shard M. GF

Tartlet of carrot & labneh w/ toasted bulgar wheat & torched mandarin G.M.

Ricotta, sour cherry, aged Pecorino & baby rocket on ciabatta crostini G.M.

Saffron poached pear w/ crumbled Stichelton, caramelised walnut & micro sorrel M.N. GF

Roast delicata pumpkin & goat's cheese tartlet w/ sweet roast garlic & sage G.E.M.

Maple glazed beetroot, carrot & chickpea burek G. VEGAN

SWEET / PETIT FOUR

Fresh lemon posset w/ blackberry powder M. GF


Sticky toffee muffin w/ salted caramel frosting G.M.E..

Cardamom & orange spiced dark chocolate brownies G.M.E.

Honey, almond & pistachio tartlet G.E.N.

Black Forest dark chocolate cup w/ cherry mousse M. GF

S'mores cheesecake w/ chocolate & toasted marshmallow G.M.E.

The image shows three bowls of street food arranged on a woven mat. The bowls are made of light blue ceramic with a speckled pattern and a gold-colored rim. The food in the bowls consists of a white base, possibly rice or noodles, topped with sliced purple sweet potatoes, green tomatoes, and garnishes like crushed peanuts and fresh herbs. The text 'Bowls & Streetfood' is written in a black, cursive font across the middle of the image.

Bowls & Streetfood

FEELING A LITTLE MORE HUNGRY?

Bowls of deliciousness - small starter size portions

TASTING PLATES & BOWLS

MEAT

- Bavette steak w/ Louisiana fries & parsley garlic butter **E.M.Mu GF**
- Warm salad of crispy duck, shredded spring onion, smashed cucumber & plum sauce **S.Se. GF**
- Mint & harissa lamb slider w/ spiced aioli & wild rocket **G.E.Mu.**
- Roast chicken, pea & tarragon risotto w/ crispy chicken skin **M.Su.GF**

FISH

- King prawn paella w/ cherry tomato & artichoke **C. GF**
- Seared scallop w/ burnt butter cauliflower purée, curry infused oil & edible flowers **Mo.M. GF**
- Sashimi grade tuna tataki on white bean puree w/ crispy onions **F. GF**
- Treacle cured salmon w/ shaved cucumber & celeriac remoulade **F.E.Mu. GF**

VEGETARIAN

- Roast cauliflower w/ romesco sauce, soused raisins & toasted seeds **VEGAN N.Su. GF**
- Gnocchi w/ seasonal roast squash, amaretti, Pecorini & rocket **G.E.M.Mu.N.**
- King oyster mushroom 'scallops' w/ toasted yeast & cauliflower puree, pickled grapes & lovage oil **VEGAN S.Su. GF**

STREET FOOD

MEAT

- Buttermilk fried chicken w/ New Orleans 'slaw & pecans **E.M.Mu.N. GF**
- Banh Mi - Vietnamese baguette w/ pulled pork, fresh herbs, tangy pickled carrots, cucumber & Sriracha **G.M.E.So.Se**
- Shawarma wrap w/ braised lamb w/ tahini & roast garlic yoghurt **Se.M.G.**
- Smokey beef wonton nacho bowl w/ wasabi guacamole, lime macerated tomatoes, sriracha mayo & crispy onions **G.M.E.Mu.**

FISH

- Mexican king prawn salad w/ toasted corn, whipped avocado, lime, heritage tomatoes & blue tortilla **C. GF**
- Crispy fish corn taco w/ radish, rainbow slaw & salsa rojo **G.F.E.M.Se.So.**
- Gambas pil pil w/ sour dough croutons & sweet garlic aioli **G.C.E.Mu.**
- Korean style shrimp burger w/ crispy little gem, tomato & home made burger pickle sauce **C.G.E.M.Mu.**

VEGETARIAN

- Mac & triple cheese w/ toasted truffle crumb **G.E.M.Mu.**
- Gobi 65 - spiced, crispy cauliflower w/ cashew, cucumber & yoghurt **M. GF**
- Char sui celeriac bao bun w/ pickled slaw & sriracha mayo **VEGAN G.Se.S.**



Appetitivo



GINGER JAR

FEED THE PARTY WITH GUSTO

Apéritivo - Italian Style Grazing

MEAT

San Daniele prosciutto crostini w/ pickled griddled nectarine & Vin Santo reduction

Bresaola w/ rocket & Grana Padano

N'duja & fennel pizzette

Crostini of Tuscan chicken liver paté w/ caper butter

VEGETABLE

Tempura tenderstem broccoli w/ black truffle aioli **VEGAN**

Whipped dolcelatte on polenta crisp w/ quince & amaranth

Carcioffi fritti - fried artichoke hearts in polenta crust w/ roast garlic aioli

Fettunta w/ goat's cheese & roasted peppers

Tallagio & mushroom pizzette

Torta de ceci w/ griddled aubergine

FISH

Griddled scallop w/ orange & shaved almond

White anchovy crostini w/ parsley pesto & lemon

Crostini of confit salmon w/ whipped cannellini beans & spinach



THANK YOU

JENNY@GINGER-JAR-FOOD.COM

Allergens

PLEASE FIND BELOW A FULL KEY OF ALLERGENS PLUS SOME INFO ON OUR ALLERGENS POLICY

ALLERGENS KEY

G. Gluten
C. Crustaceans
E. Eggs
F. Fish
N. Nuts (other than peanuts)
P. Peanuts
S. Soya
M. Milk
Ce. Celery
Mu. Mustard
Se. Sesame
Su. Sulphites
Lu. Lupin
Mo. Molluscs

FURTHER ALLERGENS INFO

GF = GLUTEN FREE

If no G. is present in the allergens key then the item is not made using gluten as a core ingredient. Please note we don't operate a gluten free kitchen, however, so cannot guarantee that trace elements of gluten will not be present.

M. = MILK

If no M. is present in the allergens key then the item is free from lactose.

N. = NUTS

If no N. is present in the allergens key then the item is not made using nuts as a core ingredient. Please note we don't operate a 100% nut free kitchen, however, so cannot guarantee that trace elements of nuts, including peanuts, will not be present.

F. C. Mo. = FISH, CRUSTACEANS, MOLLUSCS

If no F. C. or Mo. Are present in the allergens key then the item is free from fish, crustaceans or molluscs. However, our fish supplier does transport these items in the same van so we cannot guarantee 100% against cross contact.