

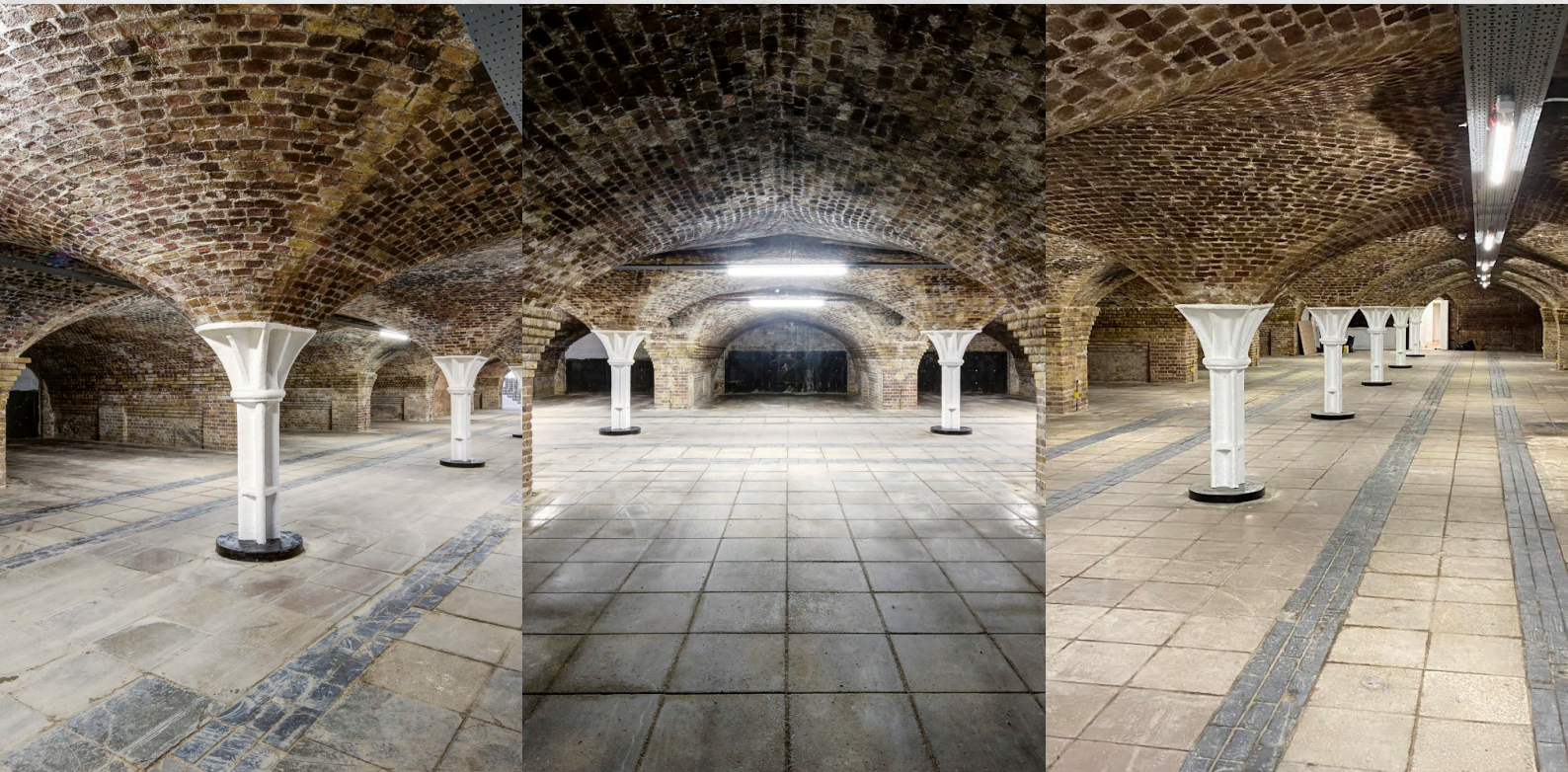


DOCKSIDE VAULTS

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IVORY HOUSE  
EIW IBP

ST KATHARINE DOCKS





DOCKSIDE VAULTS



# FOOD

RICHARD LLOYD  
EXECUTIVE CHEF

## INTRODUCTION

Richard Lloyd was traditionally trained in Michelin Star restaurants. This was followed by a sixteen year career working professionally in renowned establishments, with chefs such as Angela Hartnett, David Cavalier, Luke Holder and John Campbell. During this time, Richard amassed experience in advanced techniques, creativity and the science behind food. Richard made the decision to move on and accept a new and bigger challenge in the events catering world and is now highly regarded in this field.



Richard is the creative force behind our amazing food. He is a master in sourcing the best seasonal ingredients to create fabulous menus for all types of functions. Richard heads a team of inspired and dedicated chefs who produce the great catering for your event.



DOCKSIDE VAULTS

# TO START

REFINED AND CONSIDERED SEASONAL FARE

## STARTERS

### FROM THE LAND

Dedham Vale Beef Carpaccio,  
Baby Organic Beetroots, Burnt Onions, Capers & Wild Flowers (GF) (DF)

Wild Wood Pigeon,  
El Gray Tea Smoked, Pearl Barley, Caso Franco & Juniper Scented Yogurt (GF)

BBQ Norfolk Quail  
Charred Garlic & Lemon Courgette with Olive Oil & Basil Puree (GF) (DF)

Truffled Chicken & Leek Terrine,  
Pickled Roots & Fermented Mustard (GF) (DF)

Creedy Carver Duck Liver Parfait,  
Compressed Brioche, Salted Sunflower & Pumpkin Seeds

Smoked Lamb Neck Salad,  
Organic Beetroot, Lambs Leaf, Crispy Capers & Lemon Zest (GF) (DF)

### FROM THE SEA

Loch Duart Poached Salmon  
Purple Violet Potato Salad (GF) (DF)

Octopus Carpaccio,  
Blood Orange, Shaved Pickled Fennel & Greek Basil (GF) (DF)

Torched Cornish Coast Mackerel  
Torched Soused Mackerel Fillet, Carrot Escabeche, Wild Herbs & Baby Gem (GF) (DF)

Smoked Cod Roe Mousse  
Vegetable Crudites, Fennel Lavoche & Smoked Paprika (GF)

Grilled Red Mullet,  
BBQ White Onion & Pesto Gnocchetti (DF) (GF)

Potted Brown Shrimp & Dorset Crab  
Toasted Sourdough, Black Pepper & Parsley (GF)



DOCKSIDE VAULTS

# TO START

REFINED AND CONSIDERED SEASONAL FARE

## STARTERS

### FROM THE SOIL

Blackened Peppered Leeks  
Crispy Oyster Mushrooms, Parsley and Grated Lemon (VV) (GF)

Tuscan Panzanella Salad,  
Stale Soaked Ciabatta, Heirloom Tomatoes, Black Olives & Torn Basil (DF) (VV)

Goats Cheese & Squash Crumble  
New Season Pumpkin & Squash, Neal's Yard Goats Cheese, Pumpkin Seed  
Crumble & Due Valle Balsamic. (GF) (V) (VV OPTION AVAILABLE)

Spring Garden  
Local Curd, Spring Vegetables & Sprouting Shoots, Black Olive Top Soil  
& Lavender Honey. (GF) (V) (VV OPTION AVAILABLE)

Aubergine Carpaccio,  
Sicilian Caponata, Baby Aubergine & Wild Flowers (VV) (GF)



DOCKSIDE VAULTS

# THE MAIN

ELEGANT, TIMELESS AND CREATIVE

## MAIN COURSE

### FROM THE LAND

Creedy Carver Confit Duck Leg,  
Ratte Potato, Charred Asparagus, Pickled Onions & San Manzano Tomatoes. (GF) (DF)

Dedham Vale Flat Iron Steak,  
Charred Flat Iron, Burnt Onions, Rocket, New Potatoes & Single Estate Olive Oil (GF) (DF)

Chicken & Leek a la Grecque  
Charred Baby Leeks, Pousse, Elephant Garlic & Jersey Royals (GF) (DF)

Traditional Braised Feather Blade of Beef,  
Cumin & Whole Grain Mash, New Season Broccoli & Balsamic Glazed Shallot. (GF) (DF)

Guinea Fowl  
Black Beef Steak Tomato, Lemon Thyme & Basil, BBQ Spring Onion & Confit Leg Salad (GF)

Langley Chase Rump of Lamb  
Rainbow Carrots, Broad Beans, Artichoke & Lemon. (GF) (DF)

### FROM THE SEA

Stone Bass, & Wild Fennel  
Asparagus, Pickled Muscat Grapes, Cornish Crab & Pink Pepper (GF) (DF)

Loch Duart Seared Salmon  
Grilled Fillet, Wye Valley Asparagus, Organic Spinach & Lemon Confit Potatoes (GF) (DF)

Gilthead Sea Bream  
Lemon Scented "Peas a la Francaise" Spinach, Gem Lettuce & Torn Basil (GF)

Traditional Bouillabaisse  
English Coast Gurnard & Shellfish, Marjoram, Tomato & Saffron (GF) (DF)

Cornish Cod Fillet  
Smoked Cornish New Potatoes, Sea Purslane & Puttanesca. (GF) (DF)

Lemon Sole  
Steamed Fillet, Smoked Razor Clam & Sweetcorn, Tomato Soubise & Salted Olive (GF) (DF)



DOCKSIDE VAULTS

# THE MAIN

ELEGANT, TIMELESS AND CREATIVE

## MAIN COURSE

### FROM THE SOIL

Open "Carciofo" Lasagne  
Spring Truffles, Fresh Pasta, Artichoke & Tropea Onions  
(DF) (VV)

White Polenta & Truffle Ravioli  
Purple Violet Artichokes, Dried San Marzano Tomatoes, Oregano & Parmigiano Reggiano (V)

Seasonal Wellington  
Candied Beetroots, Heritage Carrots & Artichoke. Thyme, Roasted New Potatoes & Salsa Verde. (DF) (VV)

Basil Gnocchi  
Broccoli Tops, Tomato Fondue, Black Pepper & Cumin Leaf. (DF) (VV)

Peperonata,  
Paprika Spiced Sweet Potato, Roasted Peppers & Barrel Aged Balsamic Vinegar (DF) (VV) (GF)

Portobello  
Garlic & Thyme Infused Mushroom, Burnt Onions & Roasted Mini New Potatoes (DF) (VV) (GF)



DOCKSIDE VAULTS

# FOR DESSERT

DECADENT, INVITING AND COLOURFUL FINAL COURSE

## DESSERTS

Tiramisu,

Coffee Soaked Muscovado Sponge, Chocolate Ganache & Marsala Sabayon

Lemon & White Chocolate Cheesecake

Candied Oats, Braised Berries, Basil & Lemon Balm Cress

Charred Peach Eton Mess

Charred Peaches, Crushed Meringue, Lemon Verbena Chantilly

Goat's Milk Panna Cotta

Cardamom, Wild Honey Jelly, Borage Flowers & Honey Comb

Lemon Posset

Blueberry, Greek Basil & Roasted White Chocolate Crumb

Amedei Dark Chocolate Mousse

Crushed Cherries & Amaretto Espuma

ALL THE DESSERTS CAN BE SUITABLE FOR VEGAN DF GF ON REQUEST



DOCKSIDE VAULTS

# BOWL FOOD

DELICIOUS AND EXCITING, DISTINCTIVE AND FULL OF FLAVOUR

## BOWL FOOD

### MEAT

Beef Bourguignon,  
Braised Dedham Vale Beef, Button Mushrooms, Carrots, Celery, Rosemary & Thyme. Truffled Creamed Potato (GF)

Peppered Flat Iron Steak  
Tuscan Panzanella Salad, Single Estate Olive & Basil (GF) (DF)

Aged Beef Polpetta  
White Truffle Spaghetti Bianco (GF) (DF)

Pimento Spiced Chicken  
Sweet Potato, Spinach, Burnt Onion & Coriander Seed Ragout (GF) (DF)

Chicken Tikka  
Slaw Garam Masala Spiced Chicken, Yogurt Raita, Slaw & Spiced Salted Seeds (GF)(DF option)

Lamb Tagine  
Harissa Spiced Couscous, Apricots, Mint & Coriander (DF)

Confit Lamb Shoulder  
Peppered Courgettes, Charred White Italian Onions, Orzo, Capers & Mint. (DF)

Caribbean Spiced Salt Baked Goat  
Charred Plantain, Turtle Bean, Yellow Pepper & Chilli Salsa (GF) (DF)

### FISH

Cod Loin & Puttanesca  
SweetHeart Artichokes and Amalfi Coast Lemon. (DF) (GF)

Torched Mackerel  
Baby Gem, Mussels, Wild Garlic & Shellfish Vinaigrette (GF)

Olive Oil Poached Pollock  
Wild Rice, Caper & Raisin Puree, Bronze Fennel Top, Orange Zest & Basil (GF) (DF)

Thai Fish Cakes  
Green Papaya, Mint, Diakon, Red Chilli, Coriander & Shoots (DF)

Fish Tikka  
Kachumber Salad & Spiced Rice

Grilled Sea Bream  
Mixed Bean & Romano Pepper Cassoulet

Thai Red Prawn Curry  
Jasmine Rice & Asian Slaw

Salt & Pepper Squid Cones  
Spring Onion & Red Chilli Garnish





DOCKSIDE VAULTS

# BOWL FOOD

DELICIOUS AND EXCITING, DISTINCTIVE AND FULL OF FLAVOUR

## BOWL FOOD

### VEGETARIAN & VEGAN

Tuscan Panzanella Salad

Stale Soaked Ciabatta, Heirloom Tomatoes, Black Olives & Torn Basil (DF) (VV) (GF Option)

Rigatoni Napolitano

San Marzano Tomato Passata, Romano Peppers, Olives, Basil & Pangritata (VV) (DF) (V)

Vegan Bangers n Mash

Sage & Onion Gravy, Burnt Onions & Lemon Thyme (DF) (GF) (VV) (V)

Vegetarian Thai Green Curry

Thai Aubergine, Baby Corn, Sweet Potato, Red Pepper & Jasmine Rice (DF) (GF) (VV) (V)

Thai Corn Cakes Green Papaya

Mint, Diakon, Red Chilli, Coriander & Shoots (DF) (GF) (VV) (V)

Aloo Tikki Slaw Potato

Yogurt Raita, Slaw & Spiced Salted Seeds (DF) (GF) (VV) (V)

Masala Chickpea & Stewed Tomato Curry

Roasted Seeds, Coriander & Pickled Onion Salsa. (DF) (GF) (VV) (V)

### POTTED DESSERTS

Buttermilk & Cardamom Panna Cotta  
Wild Honey Jelly & Pain d'epice (V) (GF)

Lemon Posset  
Salted Candied Oats & Lemon Balm (V) (GF)

Seasonal Berry Eton Mess  
Crushed Meringue, Berry Coulis & Vanilla Chantilly (V) (GF)

Tiramisu  
Marsala & Coffee soaked Muscarvardo Sponge & Tuscan Chocolate (V)

Raspberry & Dark Chocolate Mousse  
Winter Spiced Braised Berries & Lemon Balm Cress (VV) (GF) (DF)

Potted Coffee & Chocolate Gateau  
Rich Dark Chocolate Sponge, Coffee Ganache & Black Sour Cherry (V)



DOCKSIDE VAULTS

# CANAPES

VISUALLY STRIKING RECIPES TO ENTICE THE SENSES AND WARM THE APPETITE

## CANAPES

### MEAT

Tea Smoked Lamb Neck,  
Red onion Caramel, Cumin Scented Crispy Shallots. (GF) (DF)

Minted Lamb Kofta  
Chilli & Oregano, Yogurt & Cucumber Raita (GF)

Sesame Seed Ginger Chicken,  
Honey, Dark Soy & Traditional Green Chutney (DF)

Thai Infused Chicken,  
Coconut Poached Chicken, Thai Green Sauce, Coriander & Kaffir Lime. (GF) (DF)

6 Hour Braised Salt Beef,  
Braised Brisket, Dijon & Honey Glaze, Chives & Cornichons (GF) (DF)

“Bresaola Con Rucola”  
Red Wine Cured Spiced Beef, Organic Rocket & Sticky Fig Compote (GF) (DF)

Asian Style Pork Belly  
Coriander, Spring Onion & Red Chilli (DF)

Ham Hock on Toast  
Flaked Ham Hock, Baked Apple Compote, Mustard & Parsley (DF) (GF)

### FISH

Spiced Tuna Tartar  
Avocado, Green Chilli & Sesame Seed Cone (DF)

Smoked Belly of Tuna  
Yuzu & Hibiscus Glaze, Coriander & Garlic Shoots (GF) (DF)

Saffron Pickled Mackerel,  
Escabeche of Baby Vegetables & Squid Ink Tapioca (GF) (DF)

“Salt Cod Brandade”,  
Poached in Fennel Cream, Olive Tapenade, Lemon Thyme Croutons & Candied Seaweed (GF)

Polenta Crusted Baby Squid,  
Shallow Fried, Hot Smoked Paprika Harissa (GF)(DF)

Paprika Spice Prawns  
Chargrilled, Cayenne Pepper, Burnt Lemon & Marjoram (GF) (DF)

Smoked Mackerel Pate Cones  
Nutmeg & Cream Cheese, Onion Seed & Chive

Steve Hodges Smoked Salmon  
Toasted Pumpnickel & Oscietra Caviar (DF)



DOCKSIDE VAULTS

# CANAPES

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## CANAPES

### VEGETARIAN & VEGAN

Pea & Mint Arancini,  
Mozzarella, Preserved Lemon, Rosemary & Oregano.(V)

Heritage Beetroot Bom Boms,  
Roasted & Pickled Beetroots, Goats cheese, Spice Of Angels, Chilli & Coriander. (V)

Aubergine Caponata  
Smoked Aubergine, Garlic & Basil, Served On Toasted Ciabatta (DF) (VV)

New Season Muscat Grape  
Rolled in Burts Swell Blue, Salted Sunflower & Linseed Crust (GF) (V)

Avocado & Roasted Coffee Mousse Cones  
Red Chilli, Basil & Lime . (DF) (VV)

Isle Of Wight Tomato Bruschetta,  
Shallot, Garlic, Basil served on Toasted Ciabatta (DF) (VV)

Birds Nest Bhaji  
Turmeric, Onion , Chill, Cumin & Green Chutney (GF) (DF) (V)

Polenta Crusted Oyster Mushroom  
Basil & Oregano Pesto (GF) (DF) (VV)

Rolled Daikon Salad  
Red Peppers, Enoki Mushrooms, Rocket served with Ginger Dressing. (GF) (DF) (VV)

### ALLERGY NOTICE

THE FOOD IS PREPARED IN FACILITIES THAT HANDLE NUTS, MUSTARD,  
SESAME, GLUTEN, EGGS, DAIRY, CRUSTACEANS & PEANUTS



DOCKSIDE VAULTS

# STREET FOOD

ALL OF THE TASTE WITH WITH ALL OF THE VARIETY

## STREET FOOD

Dedham Vale Beef Burger

Gem Lettuce, Red Onion, & Dockside Tomato Relish (DF)

Hot Dog

Cumberland Sausage, Caramelised Onions & Sage (DF)

Pulled Shoulder of Pork Bap

Anise flavours, Celeriac Slaw (DF)

Grilled Lamb Tikka Skewers

Mint & Yogurt Raita (GF)

Jerk Chicken Skewers

Chard Chicken, All Spice, Lime, Chilli, Parsley & Mint

Three Joint Chicken Wings

Woodsmoked, Fiery Paprika & Honey Glazed (GF) (DF)

Salt & Pepper Squid Baskets

Spring Onion & Red Chilli Garnish

Cod Cheeks Skewers

Harissa Spiced, Smoked Sea Salt & Lime (GF) (DF)

Plant Based Burger

Gem lettuce, Red Onion, & Dockside Tomato Relish (DF) (VV) (V)

All the Baskets are served with Spiced Pimento Wedges (DF) (VV) (V) (GF)



## DOCKSIDE VAULTS

### ALLERGY NOTICE

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SESAME, GLUTEN, EGGS, DAIRY, CRUSTACEANS & PEANUTS