

CAMM & HOOPER

A MESSAGE FROM CHRIS HAWKINS, OUR CULINARY DIRECTOR AT CAMM & HOOPER

WE EXPLORE GLOBAL & CREATE LOCAL

When it comes to delivering innovative, creative and extraordinary food for events, our culinary team of chefs have the freedom to express their personality by using the finest seasonal ingredients, delivering first-class British modern food with a twist to fuse fun with formal. Focused on using the best seasonal ingredients and building delicious dishes around those, the Spring Summer menus deliver fresh, colourful, vibrant, locally sourced and sustainable produce.

We have developed some very special menus- but if you need something bespoke, we're on hand to create a unique offering suitable for your event. No compromises are made when it comes to the quality of our food, and we make sure that every guest is indulged in our fabulous ingredients.

[Explore our Seasonal Spring/
Summer Menus](#)



/ CAMM & HOOPER SPRING/SUMMER MENU

Click section to view or simply scroll through to navigate the document.

[CANAPÉS](#)

[BOWL FOOD](#)

[SEATED](#)

[DDR/MEETINGS](#)

[BUFFET LUNCH](#)



CANAPÉS

Choice of 4

VEGETARIAN

Smoked watermelon tartare

On brioche (vg)

Pea & avocado guacamole

Lemon jam on rice crackers (vg)

Umami aubergine

On brioche croute (vg)

“Scallops”

& gremolata (vg)

Golden beets crispy

Roast cauliflower florets, hazelnut & parsley salt (vg)

English pea chili

Lemon on rice cracker (vg)

Butternut squash arancini

& sage pesto (v)

Smoked goat's curd

Artichoke on rye crisp & parsley salt (v)

Black carbon cones

Smoked aubergine & chilli coconut yogurt (v)

Smoked goat's curd

Croustade salt baked beets, thyme & honey (v)

Shiitake mushroom purée, pickled white shimeji on tapioca crisp (v)

Spinach cone

Cucumber ceviche, smoked almond, avocado & salsa Negra (v)

Whipped goat's cheese

Sun blushed tomatoes on taco (v)

FISH

Crispy potato stack

With hot smoked salmon & caviar

Devonshire crab

& lemon tarragon mayo tartlet

Tuna tartare

Spicy avocado purée on seaweed taco

Scallops

& black garlic ink aioli

Spicy soy marinated salmon

On seaweed rice cracker

Crab doughnuts

With brown sauce & compressed pickled cucumber

Home cured salmon gravlax

Lemon cream & confit fennel pollen

Pickled skate

Cucumber, radish, nasturtium leaves on taco

MEAT

Beef tartare with pickled shimeji mushrooms

& confit egg yolk

Pork belly

& bacon jam dollop

Crispy chicken thighs

In maple syrup topped with curry mayo

Thyme cracker, venison tartare

Egg emulsion & pickle shimeji

Slow roasted lamb shoulder

& smoked houmous on flatbread

Seared duck

Apple purée & umeboshi plum jam

Beef fillet

Fondant potato & bearnaise sauce

Mini beef wellington

Smoked chicken

With crispy skin crumb & gooseberry ketchup

Coronation chicken cannelloni

Curry & apricot jam

SWEET

Lemon meringue tart

Black olive caramel (vg)

Beetroot tartan

& goat's mousse

White chocolate Aero

Dark chocolate ganache & popping candy

Treacle tarts

With creme anglaise



BOWL FOOD

Choice of 3

VEGETARIAN

Grilled spring onions, pea & broad beans salsa
Pickled red onion & preserved lemon dressing (vg)

Glass noodles, spiced shiitake broth
& crispy tofu (vg)

Spinach & ricotta ravioli
With peas, broad beans & sage butter (v)

Goat's cheese, pumpkin
Summer leaves & hazelnut dressing (v)

Bocconcini with bel Fiore lettuce
Confit tomatoes & truffle honey dressing (v)

Gnocchi, pea & broad beans
Topped with truffle & lemon dressing (v)

MEAT

Five spiced duck breast
Celeriac, greens & jus

Confit pork belly
Creamed mash, burnet apple purée & cider jus

72-hour beef short ribs
Spring greens, pomme purée & jus

Smoked chicken Caesar salad
& shaved parmesan

Rump of lamb
Smoked onion purée, pink onions & mint anchovy salsa Verde

Braised lamb
Pearl barley risotto & green garlic sauce

FISH

Sea bass ceviche
Lovage and oyster emulsion, pickled shimeji & cucumber

Secret smoked salmon
Peas, wye valley asparagus & salmon roe

Albacore tuna tartare
Avocado, coriander, sesame & sea herbs

Devonshire crab
Fennel & blood orange salad with horseradish & sun-dried tomato mousse

Sea bass
Olive oil mash, wilted rainbow chard & split lemon sauce

Glazed poached salmon
Otsu dressing & sushi rice

SWEET

Chocolate cremeux, passion fruit gel
& chocolate soil

Honey cake
Baked yogurt, pistachio crumbs, scorched figs & thyme honey

Mascarpone, honey cheesecake
& fruit compote

Strawberry pavlova
& Chantilly cream

NIBBLES

Choice of 3

Marinated olives (vg)

Handmade cheese straws (v)

Chilli crackers (vg)

Vegetable Crisps (vg)

Bloody Mary popcorn (vg)



SEATED

Choose 1 protein dish & 1 dietary dish per course

STARTERS

Cristina's garden salad

Pickled, raw and cooked (vg)

Mix radicchio salad

Blood orange & hazelnut dressing (vg)

Bel Fiore lettuce, goat's cheese mousse

Radish, beetroot & merlot vinaigrette (vg)

Goat's cheese, pumpkin

Summer leaves & hazelnut dressing (v)

Spinach and ricotta ravioli

With peas, broad beans & sage butter (v)

Burrata summer tomatoes

Black olives, mint & anchovy dressing

Smoked duck breast

Radicchio salad, pickled beetroot & beetroot gel

Ploughman's

Ham & mustard terrine, pickled onions, chef's Branston pickle & shaved Montgomery cheddar

Sea bass ceviche

lovage & oyster emulsion, pickled shimeji & pickled cucumber

Secret smoked salmon

Peas, wye valley asparagus & salmon roe *

Devonshire crab

Sun-dried tomato mousse & horseradish *

Tuna tartare

Pickled mooli, shiso oil, yuzu & lotus roots *

Cured scallops

Spiced pumpkin velouté, black radish & dill *

Beef carpaccio

Oyster mushroom, pickled mustard seeds, onion petals & truffle honey dressing *

MAIN COURSE

Miso glazed aubergine steak

Quinoa salad & coriander shoots (vg)

Spiced roasted cauliflower

Raisins, capers, soft polenta & pumpkin (vg)

Glazed Bresse of celeriac

Baby courgette, fondant potato, herb cream sauce & nasturtium oil (vg)

Fermented risotto

Whipped ricotta, girolles topped with pecorino (v)

Spring pea and broad beans

With shaved asparagus, lemon & fennel (v)

Cauliflower steak

Purée, cavolo Nero with romesco sauce (v)

Supreme corn-fed chicken breast

Sand carrot purée, baby carrots & hermitage jus

Yorkshire duck breast

Jerusalem artichoke, confit duck beignet, carrots & jus

Sea bream with chorizo picante

Borlotti beans, courgette & pesto

Cod

Coco beans, fermented cabbage & herb oil

Confit pork belly

Celeriac purée, burnet apple purée & cider jus *

14 hour braised Jacob's ladder

Savoy cabbage, baby carrot, pomme purée & jus *

Rump of lamb

Smoked onion purée, pink onions, caper, fondant & mint anchovy salsa Verde *

72-hour beef short ribs

Roscoff onions, ginger carrot purée & jus *

Hereford beef fillet

Char Roscoff onions, miso celeriac purée, shimeji mushrooms with buttermilk sauce with green split oil *

Filet of halibut

Olive oil mash, monk's beard, brown shrimp sauce & piquillo pepper nectar *

DESSERTS

Spiced caramelised pumpkin tart

Burnt meringue & pumpkin seeds crumbs (vg)

Lemon sorbet served in the lemon (vg)

Lemon meringue tart & black olive caramel (vg)

Beetroot tartan

& goats cheese mousse

Dark chocolate mousse

Cocoa nibs, passion fruit & crumbs (vg)

Pavlova

Poached rhubarb & vanilla whipped cream

Apple tart tatin & vanilla creme fraiche

Coconut panna cotta

Caramelised peach compote & ginger crumbs

Honey cake

Baked yogurt, pistachio crumbs, scorched figs & thyme honey

Treacle tarts

With creme anglaise

Lemon tart

& fennel passion fruit compote

Mascarpone

Honey cheesecake & fruit compote



DDR/MEETINGS

Bespoke DDR/meetings proposals are based on a selection of the below, ask your curator for details

BREAKFAST

Choice of 2

Oat, sultana, and sunflower seed granola & coconut yogurt

Tofu scramble

Slow roast cherry tomatoes on pumpernickel (vg)

Fake “bacon” sarnie (vg)

Mini croissants & assorted Danish pastries (v)

Halloumi

& avocado on sourdough (v)

Bacon sarnie

& homemade ketchup

Cumberland sausage bap

& red onion relish

BOWL FOOD BREAKFAST

Choice of 2

Tofu scramble

Slow roast cherry tomatoes & wye valley asparagus (vg)

Potato rosti

Semi dried tomatoes, sautéed mushrooms & scrambled eggs (v)

Lincolnshire sausages

Scrambled eggs, sautéed mushrooms & semi dried tomatoes

Smoked salmon

Scrambled eggs & wye valley asparagus

MORNING KICK START JUICES

Choice of 2

Cucumber, spinach, apple, ginger & lemon (vg)

Beetroot, celery, apple & lemon (vg)

Carrot, ginger, orange, fennel & turmeric (vg)

Kale, lemon, ginger, green apple, cucumber & celery

FINGER BUFFET

CLASSIC SANDWICHES

Choice of 3

Houmous, shredded red peppers & falafel

Served in a tortilla wrap (vg)

Vegan coronation chicken

Served in a tortilla wrap (vg)

Tomato, Mozzarella

& torn basil served on a ciabatta bap (v)

Brie & red onion marmalade

Served in a wholemeal loaf (v)

Chicken, avocado & baby gem lettuce

Served in a tortilla wrap

Tuna flakes, cucumber & dill mayonnaise

Served in a sour dough

Coronation chicken

On multigrain bloomer

Scottish smoked salmon

& cracked black pepper cream served in a bagel

Chicken meatball

Lemon aioli, shredded carrot & coriander served in a demi baguette

FINGER ITEMS

Choice of 1

MEAT

Pork & apple hog rolls

Topped with blue cheese sauce

Duck gyoza

& sweet hoisin

Lamb & mixed veg kebab

With lemon & cumin yoghurt

FISH

Thai fishcake

& lemongrass mayonnaise

Smoked salmon mousse

On toast topped with salmon roe

Prawn kaffir lime spring roll

& chilli jam

VEGETARIAN

Caribbean patty

& chilli jam (vg)

Spinach, leek & roasted tomato quiche (v)

Glass noodle & shiitake mushroom spring roll (v)

DESSERTS

Lemon, almond & polenta cake (vg)

Olive oil cake (vg)

Apple galettes

Seasonal pavlova

Honey cake & baked yoghurt

BREAKOUT BOOSTERS

Choice of 2

Protein balls

Date & coconut (vg)

Carrot & walnut cake (vg)

Rocky road

Jaffa cake

Chocolate marble cake & ganache

Lemon thyme shortbread



BUFFET LUNCH

Choice of 2 mains & 2 sides

All buffets to be served with artisan breads

MAIN COURSE

Citrus spicy marinated poussin

Braised ox cheek

Grilled salmon fillet

Braised fennel & oranges

Slow roasted lamb

Slow cooked pork belly

Grilled bavette

with chimichurri

Whole grilled wild sea bass

with salsa Verde & lemon

BBQ spiced cauliflower

and summer slaw (vg)

Miso glazed aubergine steak

& quinoa salad (vg)

Yellow lentil & spinach dhal

Served with coconut yoghurt (vg)

SIDE

SERVED HOT

Grilled asparagus (v)

With orange hollandaise sauce

Braised saffron rice (v)

Minted jersey royal potatoes (v)

Potato stacks (v)

With Parmesan

Charred broccoli

& flaked almonds (v)

Mixed greens, broad beans, green beans & peas (v)

SERVED COLD

Salt-baked sweet potatoes

Mint & coconut emulsion with crispy mix quinoa (vg)

Purple sprouting broccoli

& pumpernickel crunch salad (vg)

Grilled courgette

Red cherry tomatoes & miso vinaigrette (vg)

Giant couscous

Sun-dried tomatoes, mint & toasted pumpkin seeds (vg)

Spring vegetables caponata (vg)

