BOWL FOOD

A selection of elegant mini meals from around the world, served in crockery or bamboo disposables.

The perfect addition to a standing reception if you wish to offer your guests something a little bit more substantial using luxury local ingredients.

3-4 recommended as replacement meal.

BOWL FOOD
VEGETARIAN / VEGAN

Wild mushroom, truffle & parmesan risotto with lemon thyme, fresh rocket, shaved truffle

Burrata, shaved Fennel, Wild Rocket & Orange Salad with Toasted Hazelnuts

Chili Tofu, Sticky Teriyaki Aubergine, Cauli Rice, Spring Onions, Sesame & Toasted Cashews (VG)

Paprika Roasted Squash, Charred Brassicas, Spiced Chickpeas & Deep fried Cavolo Nero (VG)

FISH

Teriyaki Marinated Var Salmon, Wild Rice with Cranberries, Toasted Cashews & chives

Inzimino Toscano – Lightly Fried squid with a Tuscan stew of rainbow chard, Tomato, White Wine and Garlic (pictured above)

Herb-baked Cod, Sun-dried Tomato Risotto, Deep-fried Rocket (pictured)

Hake wrapped in Pancetta on Puy Lentils with Butternut Squash, Parsley and a rich Tomato & white wine sauce

Lemon Roasted Salmon on Samphire with crushed earlies & Dill Cream

BOWL FOOD

MEAT

Frampton on Severn salt marsh lamb leg, crispy potato cake, salsa Verdi & watercress cress

Cardamom, Cumin & Oregano fried Chicken, Spicy Red Pepper Mole, Paprika Potatoes

Slow Cooked Belly of Pork with Fennel and Cider jus, Dill butterbeans, Crispy Crackling, deep-fried cavolo Nero

Slow-braised Ox Cheeks, Mustard Glaze, Rich Beef Jus, Roasted Vegetables, braised Red Cabbage (pictured)

Orange and Rosemary Roast Shoulder of Lamb, Tabbouleh with Pomegranate, Preserved Lemon, Cumin Yoghurt & Pistachio

"We have used Rose Kentish Kitchen on several occasions for our more lavish parties.

We have never needed to think about a thing – they think of everything!

Unbelievable food, brilliantly conceived and executed – nothing but amazement from our guests.

I would never dream of using anyone else."

Micky Johnson. No.20 Arts
Islington, London

N.B

Food Allergies & Intolerances: – Special dietary requirements require a minimum of 48 hours notice for ordering purposes.

Special diets for food allergies will be catered for only if they have been arranged prior to your event and confirmed in writing. If you wish to know more about our ingredients, please make your enquiries via email to rosekentish@gmail.com

Please note our food is prepared in a kitchen handling Wheat, Gluten, Peanuts, Nuts, Sesame Seeds, Celery, Soybeans, Milk, Eggs, Mustard, Lupin, Pork, Mollusk, Crustaceans, Fish, Sulphur Dioxide and Alcohol – and whilst we can cater for special diets for people with food allergies, we cannot guarantee that their meals will not contain traces of allergenic ingredients.

MENUS : Whilst every effort will be made to ensure the accuracy of quotations and menus provided, prices quoted depend on current market prices and availability. Rose Kentish Kitchen Ltd reserves the right to charge more for the food to be provided and / or for labour in the event that the cost of such items increases between the time of confirmation of the event and the time of the event. In this case the price increase will only be the amount of additional cost directly incurred by the Company and any price change will be notified to you in writing as soon as possible, and in any case, prior to the event. This is as a direct result of the uncertain future surrounding Brexit & Covid-19 and fluctuation on market prices for produce.