

SUMMER BUFFET

A selection of seasonal dishes for guests to graze. The perfect informal dining experience. Please contact us directly for a quote based on a selection of dishes.

MEAT

COLD

Cured meat selection, celeriac remoulade, fresh figs, cherry tomatoes

Honey, rose and saffron baked chicken pieces, with hazelnut crumb & spring onions

Spice griddled steak, coriander, avocado, roasted pepper & lime salsa

HOT

Lovage and sherry roasted chicken pieces, sauce messine.

Slow cooked lamb with saffron, dates, cumin and coriander.

Aromatic beef patties, preserved orange, baby spinach, chili and pine nuts, served with baba ganoush.

Harissa chicken, griddled sweet potato, baby leaf spinach

Smoky baked beans & chorizo cassoulet, garlic bread





FISH

Whole poached salmon, cucumber scales, tarragon mayo – cold

Salmon, prawn & pepper brochettes

Miso & seaweed baked salmon, crushed peas

Pernod baked cod, samphire, parsley & anchovy pesto

Monkfish, fennel & baby tomato, salsa Verde (£5 sup)

VEGETARIAN / VEGAN

COLD

Feta & summer vegetable tortilla

Tomato tart Tatin, crumbled feta, caper berries, aged balsamic

Courgette, onion & gruyere tart

HOT

Stuffed peppers, lentils, fresh dill, capers & goat's cheese.

Butternut squash, chickpea and green beans, fresh tomato & saffron sauce.

Griddled aubergine, haloumi & fennel, chickpea & tomato sauce, mint yoghurt

Ginger & soy infused tofu on shredded vegetable noodles

Summer risotto, asparagus, petit pois, parmesan, lemon

SIDES

Bulgar wheat salad with pistachio, herbs, preserved lemon and pomegranate (pictured).

Persian rice salad, toasted flaked almonds, herbs, roast peppers.

Sticky paprika, smoked garlic & lemon roast potatoes, tossed with butterbeans and flat leaf parsley.

Grilled aubergines, spiced sweet potato wedges, fresh mint, thick sheep's yogurt, pomegranate molasses and toasted coriander and cumin seeds.

Wild leaf Salad with Radishes, edible flowers & mustard vinaigrette

Roast root vegetables, aged balsamic & toasted walnut

Buttery new potatoes with fresh herbs, capers & mustard

Green beans, snap peas, asparagus, petit pois, preserved lemon, tarragon

Heritage tomato salad, capers, basil

Green apple slaw

Spiced chickpea and carrot salad, orange and sesame dressing, fresh coriander.

Little gem Caesar salad, parmesan, lemon & croutons

Cucumber, beef tomato, shredded haloumi, mint & lemon salad

Chargrilled summer vegetables with haloumi & parsley pesto





DESSERTS

Eaton mess, fresh fruits, raspberry coulis & edible flowers

Summer fruit pavlova with flowers

Chocolate almond tort, crème fraîche

Apricot & pistachio frangipane tart

Lemon posset, rose shortbread, raspberries

Orange & almond cakes with crème fraîche & pomegranate

Amalfi lemon cake & surged almonds

Summer pudding & crème fraîche

Triple chocolate brownies with summer fruits



“Thanks so much to both of you for Sunday. We had an amazing time and the food and service was amazing. Several people said it was the best wedding food they’d had, and we agree! It was perfect...”

Kate & Ed,

Court Farm, Bath



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.

