

BUFFET MENU



Rose Kentish

KITCHEN



HOT & COLD BUFFET

2 courses (fresh bread & butter / 3 mains / 3 sides + Leaf salad / 3 desserts)

Additional selections charged per choice per head

MEAT

COLD

Honey, rose and saffron baked chicken pieces, hazelnut crumb, spring onions
Rare roast sirloin, heritage beetroot, horseradish cream, shaved parmesan, watercress
Salt pig cured meat platter, pickles

HOT

Creamy roast chicken pieces, sherry, pancetta, white wine & cream reduction
Hereford cross beef & Ale stew, chestnut mushrooms, puff pastry puffs
Slow cooked shoulder of salt lamb, pea, mint & white wine cassoulet
Slow cooked roast belly of pork, dill butter beans, cavolo Nero crisps
Seared whole fillet of Hereford-cross beef, horseradish butter, marinated peppers, rich beef jus, watercress



VEGETARIAN / VEGAN

COLD

Tomato tart Tatin, feta, caper berries

Vegetable frittata, salsa Rossa

HOT

French onion, fennel & gruyere tart

Root vegetable & tomato cassoulet, cheddar dumplings, parsley pesto

Wild truffled mushroom, gorgonzola & parmesan risotto

Spanakopita, Greek filo, spinach & feta pie

Aubergine, spinach, rich tomato & ricotta lasagne

FISH

COLD

Chili & sesame baked salmon, tricolore wild rice, cranberry & cashew salad

Hot smoked trout & heritage beetroot, beetroot crème fraiche, quails eggs, bitter leaves & orange vinaigrette

Poached salmon pieces, radicchio, cucumber, tarragon aioli, dill

Sea bass,

HOT

Spanish white fish stew, rich tomato, fennel & saffron sauce, king prawns

Pernod baked cod, samphire, parsley & anchovy pesto, sauce Vierge

Monkfish, braised fennel, baby potatoes & datterini tomato, salsa Verde (£4 sup)



SIDES

SELECT 3 ITEMS

HOT

Celeriac gratin

Rosemary roast new potatoes, confit garlic

Parmesan baked onions & confit fennel

Ratatouille

Buttery new potatoes with fresh herbs, capers & mustard

COLD

Roasted root vegetables, aged balsamic

Green beans, snap peas, radicchio, orange and tarragon

Puy lentil, roasted beetroot, goats' cheese & caramelized onion

IOW tomato salad, wild rocket, kalamata olives & capers

Spiced couscous, roasted vegetables, pine nuts & fresh herbs

Bitter leaves, goats curd, orange dressing, toasted hazelnuts

Roast heritage beetroot, butternut squash & wild rocket salad, feta & seeds

Little gem, Caesar dressing, parmesan, sourdough croutons

Chargrilled summer vegetables with feta & parsley pesto

Pistachio, parsley, preserved lemon cauliflower couscous



DESSERTS

SELECT 2

Sticky toffee pudding, caramel sauce

Summer pavlova, fresh fruits, passionfruit cream

Chocolate almond tort, crème fraiche

Orange & almond cake, crème fraiche, sugared almonds

Amalfi lemon cake, clotted cream & sugared pistachios

Tart Citron

Tiramisu

Apple & frangipane tart Normande

Chocolate roulade, Chantilly cream, kirsch marinated cherries, dark chocolate

Summer pudding, pouring cream

Lemon possets, rose shortbread

Gooseberry fool, lemon ricciarelli

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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 info@rosekentishkitchen.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.

VAT: A VAT charge of 20% will be added to all bills. VAT reg number 442399674.

QUOTES: If the number of guests is less than originally booked, we will still charge for the numbers ordered, unless we are notified in writing more than 5 days before the event date and reduced numbers are agreed. Upon paying your confirmation deposit, you agree to the minimum spend as stipulated on your event proposal sent in email and allowing for a reduction of no more than 10% in the numbers. Prices quoted are based on, but not limited to, the acceptance of that minimum spend.

Full terms and conditions can be found on our website: www.rosekentishkitchen.com/catering-service

