



## CORPORATE EVENT CATERING

Creating unforgettable dining moments for over 17 years across Bristol, London, and the South-West. Led by a passion for seasonally inspired menus, quality ingredients and delivering exceptional moments.

Our focus is to craft tailored and personal dining experiences that celebrate the finest ingredients. Impress your clients with our bespoke menus, delicious food pairings, and an unwavering commitment to exceptional catering. Whether it be a boardroom lunch, an awards dinner or a networking canape reception we aim to make every event truly fabulous and unforgettable.

Each event uses seasonal and ethically sourced ingredients, and we pride ourselves on the freshness and beauty of the food we produce. The products we use are fair trade whenever possible. Our meat comes from outdoor reared, grass-fed animals and our fish is sustainable.

Below you will find a selection of colourful & delicious boardroom breakfast, lunch deliveries & Evening Networking menus. Please ask to see our fine dining plated banquet menus for those extra VIP dinners.

**We have a team of professional and discrete staff on hand to serve you and your guests so let us know if you require any service staff**

Call 07946505418 or email [info@rosekentishkitchen.com](mailto:info@rosekentishkitchen.com) if you have any questions or would like a bespoke proposal for your next event.

*"We have used Rose Kentish Kitchen on many occasions .*

*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."*

No.20 Arts  
Islington, London





# BREAKFAST PLATTERS

## SWEET

*Cinnamon French toast, Greek yoghurt, honey & granola pots, Fresh fruits & berries, Danish pastries selection, little jams & Salted butter*

## CONTINENTAL

*Fresh pastries, little jams, ham & cheese slices, fresh fruits, berries, Blueberry muffins, berry yoghurt pots*

## FROM THE SEA

*Smoked salmon, fresh avocado, devilled hen's eggs, dill scones, Coconut & mango chia shots, fresh fruits, Bagels, Cottage cheese, Smoked mackerel pate, cucumber & pickles*

## FROM THE FARM

*BLT Bagels, Parma ham, Sausage pastries, sweet tomato & bacon jam, Cheddar muffins, Pastries selection, fresh fruits, granola pots*

*Delivered on slate or card platters with eco disposable plates & cutlery. Crockery hire on request*

Minimum 15 person





# VIP COLD LUNCH PLATTERS

(3 Savouries, 3 Salads, 2 desserts + breads & butter)

## SAVOURIES (SELECT 3)

*Cheese board, grapes, celery, crackers & chutney*

*Seasonal Crostini : Whipped ricotta, asparagus & Wild garlic pesto (March-May) / IOW tomato, basil pesto (June-Sept)*

*Tomato & caramelized onions tart Tatin, caperberries VG*

*Swiss chard & feta frittata, smoked pepper salsa v/gf*

*French onion & gruyere tart v*

*Spinach & feta filo parcels v*

*Taleggio arancini, Smokey tomato sauce, parmesan v/gf*

*Cured meat selection, antipasti & cornichons gf*

*Fennel & free-range pork sausage rolls, walnut ketchup*

*Tandoori chicken & pepper brochettes, lime pickle gf*

## SALADS (SELECT 3)

*Panzanella tomato salad, torn buffalo mozzarella, aged balsamic v*

*Tuscan bean & pasta salad, Capers, fresh herbs & pecorino v*

*Baked haloumi, roast vegetable tabouleh, preserved lemon, cumin v*

*Rosemary baked squash, heritage beets, baked feta, wild rocket & aged balsamic v*

*Piu lentil, caramelised onion, goat's cheese and roast beetroot salad, baby spinach v*

*Chili baked salmon pieces, tricolore wild rice, cashew & coriander*

*Poached salmon, bitter leaves, pickles, capers, dill new potatoes*

*Salad niçoise, Seared Tuna steak, green beans, egg, olives, new potatoes, pickled onion (+£3 sup)*

*Roast sirloin of Hereford beef, heritage beets, watercress, parmesan & horseradish cream*

*Charred chicken Caesar salad, parmesan & croutons*

*Rare Thai beef salad, wild rice, crisp Asian slaw, soy & lime dressing (+£3 Sup)*



# HOT BUFFET LUNCH

## MENU 1

*French tarragon chicken, Dijon & cream sauce*

*Parmesan polenta, Ratatouille, Garlic crème fraîche*

*Mixed wild & saffron rice*

*Summer peas, green beans, edamame, courgette & spinach, mixed herb dressing*

*Crisp leaf salad, Dijon vinaigrette*

## MENU 2

Fennel roasted belly pork, Membrillo & somerset cider jus, Crackling, Salsa Verde

Melanzane parmigiana V

Charred hispi cabbage, burnt butter, sage & pecorino

Rosemary roast potatoes

Bitter leaf salad, grapes & pecorino

## MENU 3

Daube of beef, rich beef jus, mushrooms & shallots

Cannellini bean, vegetable & tomato cassoulet, Gruyere croutons V

Parsley & parmesan crushed new potato

Roasted root vegetables aged balsamic & wild rocket

Celeriac & bitter leaf salad, truffle vinaigrette





# SWEETS

## DESSERT MENU

VIP cold lunch & hot buffet lunch : Select 1 + Fresh fruit salad  
(+20 guests : Select 2 items)

*Triple chocolate and salted caramel brownies with berries*

*Summer fruit pavlova*

*Orange & almond tort, crème fraîche & pomegranate*

*Amalfi lemon cake, clotted cream & surged almonds*

*Mini chocolate cakes, pistachio & buttercream*

*Black forest gateaux pavlova, kirsch cherries*

*Summer pudding, clotted cream*

*Tart citron, berries, pouring cream*

*Chocolate roulade, kirsch cherries & Chantilly cream*

*Tart normande – French apple & frangipane tart*

*Croissant bread & butter pudding cake, white chocolate crumb, Raspberries*

*Scones, clotted cream, strawberry jam*

## CAKE OF THE DAY SAMPLE MENU / AFTERNOON TEA PLATTER

*Triple chocolate brownies*

*Scones, clotted cream, strawberry jam*

*Banana & fudge bread*

*Coffee & walnut cake*

*Apple & berry crumble slice*

*Victoria sponge cake*

*Chocolate roulade*





# GRAZING PLATTER

*(10 person minimum)*

*A colourful mix of finger foods, served on chopping boards or slates with napkins for guests to graze. Perfect for afternoon snacks, evening drinks reception or pre-lunch nibbles.*

*A typical selection includes:*

*Charcuterie & Cheese selection*

*Mini sausage & squashage rolls v*

*Antipasti*

*Crudites & dip*

*Grissini & crackers*

*Garnished with dried fruits, cherry tomatoes & grapes*



# CANAPÉ RECEPTION

Perfect for extravagant networking events. Impress your clients with a selection of curated seasonal bites and a chilled glass of fizz.

## VEGETARIAN

*Parmesan sable, creamed goats' cheese, pickled beetroot*

*Baba ganoush filo cups, tomato, mint & feta salsa*

*Black rice sushi rolls, miso quail's egg, sracha aioli GF*

*Crispy truffle mac & cheese, plum bbq sauce*

*Taleggio arancini, membrillo jelly*

## VEGAN

*Sweetcorn fritter, guacamole, jalapeño gel, sour cream & chives GF*

*Baba ganoush cucumber cups, harissa aioli, pomegranate GF*

*Miso Kabocha squash, Pickled walnut, cavolo Nero crisp*

*Tempura oyster mushroom, mushroom aioli, pickled shimeji mushroom GF*

*Katsu arancini, confit garlic aioli, parmesan*





## CANAPÉS

### MEAT

*Venison carpaccio crostini, parmesan cream, truffle salsa*

*Fennel sausage pinwheels, Fig & whiskey chutney*

*Buttermilk fried chicken, confit garlic aioli, dill pickles GF*

*Crispy pork belly, quince paste, pickled watermelon GF*

*Ox cheek, pressed confit potato cake, miso & kimchi GF*

### FISH

*Citrus cured seabass blini, crème fraîche, lumpfish roe caviar*

*Brixham crab salad, basil aioli, green apple puree*

*Seabass ceviche, lime & coriander, black rice crackers GF*

*Ramsbury London dry gin and beetroot cured gravlax, dill cream cheese*

*Squid ink arancini, chorizo, pepper & squid salsa*





# BOWL FOOD

A selection of specially curated, seasonal mini meals from around the world, served in crockery or good quality palm leaf bowls and eco disposables with wooden sporks. Crockery hire provided on request.

(2-3 recommended as a replacement meal)

## VEGETARIAN

*Spinach & ricotta Malfatti, datterini tomato sauce, torn buffalo mozzarella, pine nuts, parmesan*

*Truffled wild mushroom risotto, Pine Nuts, wild rocket, focaccia croutons, shaved parmesan.*

*Korean marinated free range hen's egg, sticky rice, spring onions, chili & sesame kale, pickles (cold) GF  
(Tofu VG version available)*

*Leek & blue cheese croquettes, ratatouille, watercress*

## VEGAN

*Chili tofu, sticky teriyaki aubergine, wild & saffron rice, spring onions, sesame & toasted cashews. GF*

*Goan butternut squash & coconut curry, jasmine rice, crispy onions, coriander salsa GF*

*Paprika roasted squash, charred brassicas, spiced chickpeas, deep fried cavolo Nero GF*

*Baked polenta, caponata, basil pesto, watercress*



## BOWL FOOD

### MEAT

*Pulled short rib of Hereford beef, rich Italian and red wine sauce, truffle & parmesan polenta, gremolata*

*Fennel roast belly pork, charred hispi cabbage, chili, hazelnut & pecorino GF*

*Herb stuffed chicken breast, Black olive, tomato & capers, Roast new potatoes, wild rocket*

*Orange & rosemary salt marsh lamb, Pistachio & pomegranate bulgar, cumin yoghurt*

### FISH

*Herb baked cod, sundried tomato risotto, crispy rocket (pictured) GF*

*Thai king prawns, lemongrass, chili & fresh tomato sauce, fragrant rice, coriander cress GF*

*Baked Var salmon, Wild Garlic or parsley & chive crushed new potatoes, sauce Vierge, samphire GF*

*Smoked haddock fish cakes, creamed leeks, pea shoots*



# SWEET CANAPES

*Dark chocolate mousse cake, honeycomb, cherry puree*

*Little lemon tarts*

*Raspberry Macarons*

*Amalfi lemon cake, clotted cream, sugared almonds*

*Chocolate Salted caramel Brownies*

*Tiramisu chocolate cups*

*Black forest gateaux pavlova, glazed cherries*

*Orange & ricotta doughnuts*

*Lime meringue pies*

*Red velvet mini cakes*





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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](mailto: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:** 20% vat will be added to all invoices

**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](http://www.rosekentishkitchen.com/catering-service)

