

PRIVATE
DINING

2025



BESPOKE EVENT CATERING

At Rose Kentish Kitchen I work closely with clients to provide a personal and bespoke service which will reflect individual styles and budgets.

We have a team of professional chefs and skilled, reliable staff to serve you and your guests. 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 sample of our plated menu .Bespoke menus can be designed at no extra charge.

“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
Islington, London



MENU

An elegant service of our 5-8 course plated menu.

Seasonally designed menus for intimate private dining to opulent 150+ person banquets with complementary wine pairing by our wonderful merchant Jack Chaddock of Robert Rolls Fine Wines.

Select 1 meal for the table. Any dietary requirements will be catered for separately and appropriate alternative dishes will be suggested.

5 courses – Canapes, starter, pasta, main, dessert.

CANAPE SELECTION

Chefs' choice. A selection of 3 delicious mouthfuls to start your meal.

STARTER

Served with freshly baked rosemary focaccia

Burrata, pink grapefruit, basil oil, radicchio rosso, wild rocket

Muscovado & Laphroaig cured salmon, stem ginger & lemongrass puree, bitter leaves

Carpaccio of Hereford-cross beef fillet, rosemary sourdough crisp, truffle oil, Lilliput Capers & aged Balsamic

Heritage beetroot tartar, saffron aioli, coral tuille, red veined sorrel





PASTA

Truffle ravioli, grated truffle, sauteed wild mushroom, Porcini Cream, Pine Nuts.

Gnocchi, wild garlic pesto, rocket, shaved parmesan

Pumpkin & chestnut ravioli, sage butter

Speck, apple & taleggio risotto

FISH

Monkfish, Roast fennel, cannellini beans Sott 'olio, Parsley pesto, Samphire

Pan fried salmon, beetroot, pickled radish, chive, caper & butter sauce

Marinated cod, salsify puree, butter emulsion, samphire

Fish pie of scallop, king prawn, cod, dill sauce, creamed mash served in a scallop shell



MAIN

Select 1 meat main

Loin of Venison, short rib & jumpier croquette, parsnip & black cardamom puree, wilted chard, elderberry & red wine jus, Jerusalem artichoke crisp

Rosmarino Loin of pork, crispy belly pork, fennel cured crackling, Roscoff onions, chard, Salsa Verde, Fig Leaf Oil

Slow cooked shoulder & rare roast loin of Severn salt marsh lamb, rich lamb jus, Salsa Verde, fig leaf oil, rich lamb jus

Wild garlic stuffed Chicken, burnt leek, black garlic puree, British asparagus, Cream Reduction

Aged balsamic & onion crostata, goats curd, artichoke puree, wild mushrooms v

Beetroot & squash wellington, wild mushroom, spring greens, miso sauce vg

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Main courses served with dauphinoise potatoes or truffle confit potato cakes



DESSERT

Amalfi lemon cake, British rhubarb, lemon posset cream

Stick toffee pudding, Whisky ice cream

Buttermilk Panna Cotta, rose & raspberry compote, summer fruits, honeycomb

Chocolate & espresso mousse cake, salted caramel cream, chocolate meringue.

Tiramisu

Apple Tart Tatin, cinnamon ice cream

CHEESE

3 Local cheeses, house chutney, artisan crackers, grapes

EXTRAS

Tea and coffee with hand crafted petit fours

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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: Vat at 20% will be added to every invoice

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

