

EVENT
BROCHURE

Canape & Bowl food menus
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 highly trained 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 see a selection of sample menus and a proposal for your event. Menus will change depending on the date of your event. Bespoke menus can be designed at no extra charge.

(photo – The Photographers Gallery, Deutsche Borse Photography Award, 2024)





CANAPÉ RECEPTION

Treat your guests to a selection of seasonal morsels 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, siracha 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

Beef carpaccio crostini, parmesan cream

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

English fish cakes, Caviar aioli

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 disposables. 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



BOWL FOOD

MEAT

GFO

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

Slow cooked venison & juniper stew, parsnip & black cardamom puree, Jerusalem artichoke crisps (Nov-March),

Herb stuffed chicken breast, rich Italian tomato & caper sauce, Rosemary roasted potatoes, parmesan

Slow cooked salt marsh lamb, rich Moroccan tomato & chickpea sauce, bulgar wheat & coriander salad, 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

Opera cake



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 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 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

