

WEDDING
BROCHURE

2025 - 2026



BESPOKE 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. With bespoke menus, delicious food pairings, and an unwavering commitment to exceptional catering, we aim to make every event truly fabulous.

At Rose Kentish Kitchen I work closely with couples to provide a personal and bespoke service which will reflect individual styles and budgets. Each wedding is unique and together we can tailor your menu to create the perfect catering for this most important of days.

Whether you are planning an informal standing party or a formal 5 course banquet we have options to suit every occasion.

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 organic and fair trade whenever possible. Our meat comes from outdoor reared, grass-fed animals and our fish is sustainable.

Sustainability is important to us and so we are very excited to be joining forces with local pottery, Wild and Wasted, who are collecting food waste from our kitchen to use in their clay and glazes. We will be gifting our couples on the full package a bespoke salad platter made and glazed using waste from the preparation of their actual wedding banquet. Each piece will be unique to the menu you chose; a truly one-off memento of your day.

Below you will find a selection of our sample menus to give you a good idea of our style of cooking. Bespoke menus can be designed at no extra charge.

Happy planning!





THE QUOTE

Food is an important part of any wedding and we aim to make the planning of your menu as much fun as planning the day itself. I will guide you through the planning process, taking care of all the details so you can relax and enjoy your special day.

THE PROCESS

Initial enquiry, event brochure

-

A call to discuss your plans and ideas for the day

-

Refined proposal based on your specific requirements, date and guest numbers.

-

Event confirmation to save the date

-

Menu planning & Tasting session

All confirmed weddings and large events (min 60 guests) include a complementary tasting session which enables you to refine the menu for your perfect wedding banquet

-

Site visit

-

Final details confirmed

-

The Big day

Rose catered our wedding at the start of September 2023.

As two people who love food and wanted to make the meal at our wedding a centrepiece, we couldn't have found a better caterer. We sampled a few possible chefs to do the cooking and Rose won hands down. She had a creative menu with really interesting flavours and ideas for both canapés and the meal. She was also a delight to work with and incredibly flexible which we found was very important.

We had so many comments about the food and several people said it was the best wedding food they'd eaten. We couldn't recommend Rose with greater enthusiasm.

We are hugely grateful to her for making the day so memorable.

Sophie & Tim, Court Farm, Bath





CANAPE SELECTION

Our classy and elegant canapes are the perfect start to any reception.

Our canape platters are decorated with little bunches of cut flowers so make sure to let us know if you have a colour scheme for your day.

If you have a particular theme in mind or something you would really like to eat then please let us know – we can design new canapes based on your desires and food loves at no extra cost.

Select 4 choices from the lists below. Additional choices charged at £2.75 per choice per head.

Menu key:

VG – Vegan

GF – Gluten free

GFO – Gluten free options available

DF – Dairy free



CANAPES

VEGETARIAN

Parmesan sable, creamed goats' cheese, pickled beetroot
Roast cherry tomato crostini, parmesan cream, wild garlic pesto GFO
Soy marinated quails' egg, black rice sushi, sracha aioli, chives GF
Deep-fried truffle mac & cheese, plum bbq sauce
Taleggio arancini, membrillo jelly GFO

VEGAN

Chinese crispy "duck" pancakes, Field mushrooms, crisped tofu, spring onions & cucumber VG
Miso Kabocha squash, Pickled walnut, cavolo Nero crisp VG/GF
Sweetcorn fritter, guacamole, jalapeño gel, sour cream & chives GF/VG
Baba ganoush cucumber cups, harissa aioli, pomegranate GF/VG
Tempura oyster mushroom, mushroom aioli, pickled shimeji mushroom GF/VG



CANAPÉS

MEAT

Crispy pork belly, quince paste, pickled watermelon GF

Foie Royal ethically produced duck liver ficelle, orange & fig relish, toasted brioche

Filet steak tartar, Truffle salsa, black rice cracker GF

Fennel sausage pinwheels, Plum chutney

Crispy fried buttermilk chicken, confit garlic aioli, dill pickles GF

FISH

Citrus cured seabass blini, crème fraîche, lumpfish roe

Brixham Crab & apple salad, basil aioli GF

Seabass ceviche, black rice crackers GF

Confit potato cake, horseradish creme fraîche, Caviar GF

Salmon fish cakes, caviar aioli GFO

Squid ink arancini, chorizo, pepper & squid salsa GFO



“From the bottom of our hearts, thank you so much for the incredible food you provided for our wedding! We were so impressed with the both quality of the food and the service, we had so many guests tell us that it was the best wedding food ever! We literally couldn’t have wished for anything more.

From our initial conversations, food tasting, site visit and on-the-day service, everything was immaculately executed and we felt like we were in safe hands- especially important in a rustic old barn! We will no doubt be recommending you to all our friends!

– Terri and Will,

FAMILY STYLE MENU



Sharing dishes are laid family style along the centre of each table for guests to serve themselves and each other. This is a fun and relaxed form of dining and a great way to get your guests talking as they share the food. Any main course vegetarian, vegan or specific dietary requirement is plated to ensure all dietary requirements are catered for.

Price includes all food, service staff, chefs, catering manager, transport. Price excludes catering equipment hire to be charged separately. Please contact us directly for a bespoke proposal.



STARTER PLATTER

Select 3 items – served with fresh breads & salted butter.

British asparagus (April-June) & ricotta frittata

Burrata, wild rocket, pink grapefruit, basil oil

Whipped lemon ricotta, pea & wild garlic crostini

Award winning Salt Pig cured meat selection, house pickles & Gordal olives

Caponata salsa, pine nuts, wild rocket

Smoked mackerel pate, dill pickles, carta di musica

Potted rabbit, mace butter, redcurrant jelly

Tomato tart Tatin, onion marmalade, caper berries, wild rocket

Venison Rillettes, oat crackers, pickles

House cured Ramsbury gin & beetroot gravlax, dill pickles, bitter leaves



SHARING MAINS

Select 1 meat for the table & 1 veg dish

Meat

Tagliata of Hereford-cross beef steak, wild rocket, aged balsamic, shaved parmesan

Slow roast Pork belly, membrillo & cider jus, Fennel cured crackling

Chicken Milanese, confit garlic aioli, charred lemon, caper salsa

Roast salt marsh lamb rump, rosemary jelly, anchovy, wild garlic & fresh peas, rich lamb & redcurrant jus

Lemon & lovage roast chicken breast, Creamy lemon & chervil sauce messine, pea shoots

Vegetarian / Vegan

Baked aubergine, summer squash, parsley & feta pesto, summer courgette, garlic crème fraîche

Parmesan polenta, ratatouille

Cauliflower steaks, Café de Paris butter, baby watercress

French onion & gruyere tart, watercress, charred fennel



SIDES

HOT

British asparagus, Lemon & butter emulsion, parmesan

Lemon & Thyme roast new potatoes

Crispy crushed new potatoes, rosemary salt

Fennel, sage, parmesan & summer squash gratin

Charred hispi cabbage, hazelnuts & pecorino

Tender stem broccoli, anchovies & chili

Roasted heritage carrots, creamed goat's curd, chili honey

SALADS

Bitter leaves, lemon & truffle dressing, salted almonds, fresh herbs

Heritage tomato salad, capers, basil

Charred aubergine, Marinated Swiss chard, green bean & lemon salad

Miso roast squash, goats curd, cavolo Nero crisp, fresh herbs, wild garlic

Apple, fennel, watercress & radish salad

Little gem, blue cheese dressing, crispy shallots, sourdough croutons

Fresh ricotta, sundried tomato, fig, aged balsamic

Wild rice, roast sweet potato, charred onions, coriander & tahini dressing

Creamy new potato salad, chives, thyme, capers & wholegrain mustard

Smashed cucumber, pickled watermelon, spring onion, kalamata olive, feta & chili



DESSERTS

Served as a trio of canape desserts (Select 3)

Orange blossom Amaretti

Chocolate & salted caramel brownies

Eaton mess, fresh fruits, raspberry coulis in shot glasses

Chocolate espresso mousse cake, morello cherry, honeycomb

Cherry, pistachio & lemon frangipane cakes

Chocolate & hazelnut tort

Lemon Posset shot glasses, Rose shortbread & berries

Tiramisu in chocolate cups

Gooseberry fool shots

Lemon madeleines

Buttermilk & honey panna cotta shots, honeycomb & berries

Chocolate gateaux pavlova

Little lime curd meringue tartlet

PLATED MENU

An elegant service of our delicious and tailor-made menus to suit more formal occasions. Menus can be designed to suit any budget and desires, with complementary wine pairing by our wonderful merchant Jack Chaddock of Robert Rolls Fine Wines. Prices include service staff, chefs & set up. Price excludes hire which would be quoted separately and charged at cost.

Price based on 100 guests. includes all service staff, chefs, catering manager, transport. Price excludes catering equipment hire to be charged separately.

+ Fish course £15 p/h

+ Pasta course £11 p/h





PLATED MENU

Select 1 menu for the room, dietaries catered separately.

STARTERS

Served with fresh bread

Burrata, fresh Figs, Grilled peaches, wild rocket & rosemary dressing

Beetroot tartar, saffron aioli, red veined sorel, coral tuille

Muscovado & whiskey cured salmon, stem ginger & lemongrass puree, bitter leaf salad

Beef carpaccio, bitter leaves, horseradish crème fraiche, pink onions & capers

MEAT

*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*

*Fennel & cider roasted belly pork, fennel cured crackling, Roast heritage carrots, apple
sauce, Swiss chard*

Daube of beef, pancetta & gremolata, spring greens, rosemary potato cake

*Fillet steak sous vide to medium rare, watercress puree, short rib croquette, truffle confit
potato cake, red wine jus*

*Loin of venison, venison croquette, elderberry & red wine jus, parsnip & black
cardamom puree GF*

VEGETARIAN / VEGAN

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

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

Summer vegetable pithivier, ratatouille

Summer squash, parmesan polenta, Italian tomato, caper & artichoke salsa



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



DESSERT

Lemon & almond tort, rhubarb, lemon posset cream

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

Apple tart tatin, cinnamon ice-cream

Tiramisu

Sticky toffee pudding, whiskey ice cream

Coconut meringue, lime curd, passionfruit sorbet, coconut mousse

-

Tea and coffee with hand cut truffles £4.95 p/h

3 Local cheeses, whiskey and fig relish, crackers £11 p/h

“We wanted to email you to say the biggest thank you for everything you did on the day and in the lead up to it. The food was phenomenal, so many people commented on how delicious it was!

The service was also exceptional and all your help and reassurance in the lead up to the wedding was above and beyond.

You were a massive part of what made the day so special and we can't thank you enough.”

Fabian & Becky

(pic – Wedding, Farleigh House)



A young girl with dark hair, wearing a dark dress with a gold sequined bodice, is smiling and looking down. The background is softly blurred, showing what appears to be an indoor event space with warm lighting.

FOOD FOR LITTLE PEOPLE

Delicious food for smaller appetites.

Under 4's eat free from banquet dining menus (crockery hire required) / Age 4-10 Eat half price from the main menu

3 COURSE SET MENU £15.50 p/h (select 1 menu)

Hummus, cucumber sticks & pita

-

Fish or chicken goujons, peas & chips

Cheesy tomato pasta

Sausage, mash & gravy (or baked beans)

-

Chocolate brownies & berries

Cupcake with glitter icing

Raspberry jelly & fresh fruit salad

LUNCH BAGS - £13 p/h

A cheese or ham roll / a boxed drink / Pomm bears / hummus and cucumber sticks / a cake / a piece of fruit / baby bell / a Toy!

Bags are pre-set during the reception so parents can grab food if their little ones get hungry before the main event. Bags include a toy to help keep them entertained during the meal service.

EVENING FOOD

Tasty food to soak up the alcohol, or a more substantial meal for evening guests.

Prices include disposable plates, cutlery and paper napkins. Real crockery can be added to the hire order as necessary. Hot food will require chefs on site.

Let us know if you would like us to serve your wedding cake – we would be happy to help without charge.

★Evening food service includes complementary tea and coffee buffet for guests to help themselves (hire required)★



EVENING STREET FOOD

2 choices @ £10 per head

STREET POTS

Served in disposable eco bamboo containers or 8oz paper pots with wooden sporks.

Buttermilk fried chicken (or Celeriac v), chips & pickles DF

Bombay Salli Boti lamb curry OR chana masala, tamarind & lime, Raita, poppadum's & jasmine rice. DFO

Raclette fried potato, melted raclette cheese, cornichons, vegetarian or Toulouse sausage pieces.

Teriyaki salmon or Tofu bento with rice, pickled ginger, cucumber, sesame and soy (Cold)

Dirty fries, crispy onions or bacon, chipotle mayo, cheese sauce, chives DF

Nachos with shredded pork or smokey black bean chili, guacamole, cheese sauce, pico de gallo, sour cream DF

BUNS, CIABATTA & WRAPS

Southern style slow cooked pulled pork, apple slaw, bbq sauce DF

Parmesan and garlic butterfly chicken thighs, fresh tomato salsa, confit garlic mayo

Bratwurst hotdog, crispy onions, sauerkraut, mustard DF

Freshly fried falafel, shredded vegetable & parsley slaw, pickles & hummus DF

Taleggio & cheddar sourdough toasties, sweet chili chutney

CLASSIC SNACKS

Served in street food trays with napkins and sauces

Fat sausage (or Squashage V) rolls with tomato chutney

Deep fried mac and cheese with bbq plum ketchup

Donut holes & thick boozy hot chocolate shots

These can be circulated through guests on platters or set up outside under street food style gazebos, with live cooking stations and open BBQ for a festival /market vibe (Hire prices apply).



EVENING GRAZING PLATTER

£10 per head

A colourful mix of finger foods, served on chopping boards or slates with napkins for guests to graze. A typical selection includes:

Charcuterie selection

Mini sausage & squashage rolls v

Cheese selection

Antipasti

Gordal olives

crudites & dip

Grissini & sliced baguette

*Garnished with dried fruits, cherry tomatoes
& grapes*



WEDDING CAKE

£400 - Naked sponge wedding cake (Vanilla, chocolate or lemon) with Italian butter cream icing, fresh fruits & seasonal edible flowers

4 tier presentation cake serves roughly 60 guests. +£4.50 per head to serve to every guest as dessert. Additional cakes will be cut for service and served with freshly whipped Chantilly cream & seasonal berries

5 TIER CHEESE WEDDING CAKE-£430

5th Tier : Quicks mature Devon cheddar
4th Tier : Cornish Yarg, wrapped in nettle leaves
3rd Tier : Perl Las Organic Blue
2nd Tier : Perl Wen Organic soft cheese,
Top layer : Rhiannon washed rind cheese wrapped in spruce bark
(or let us know if you have a favorite cheese)

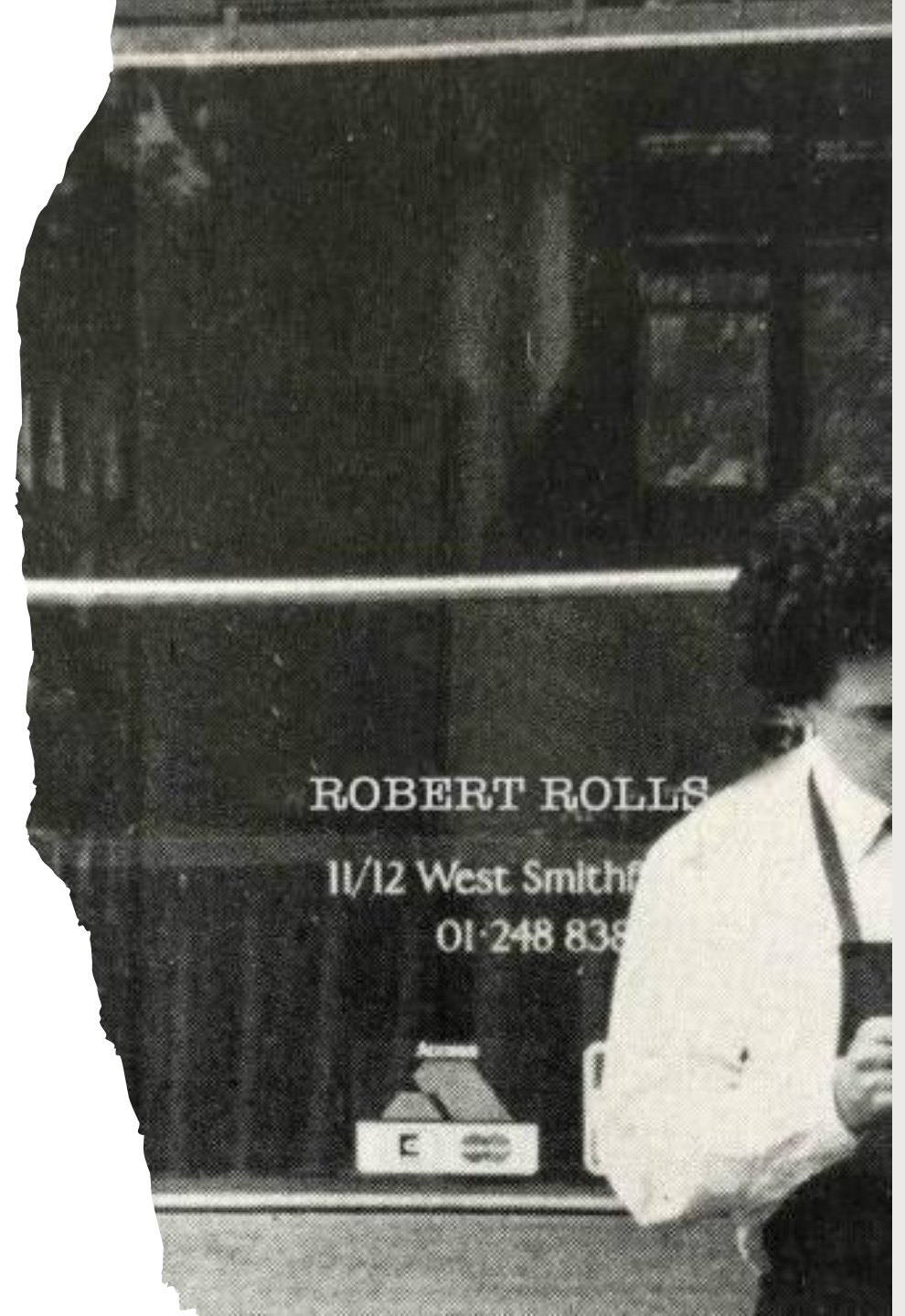
*Decorated with fresh fruits, flowers & vine leaves.
Following ceremonial cutting we will prepare your cheese onto slates
for guests to graze. Price includes crackers, chutney, celery & grapes*

WINE LIST

Specially selected by our merchant Jack Chaddock of Robert Rolls fine wines to complement our menus. These wines offer outstanding value and can be tailored to suit your chosen menu. Made by small, family-owned vineyards who share our passion for fine food and wine and who won't compromise on quality at any level. Please ask to see our full wine list.

****Wine supply includes glassware and complementary soft drinks****

We do not charge corkage if you wish to supply you own alcohol



Fizz
Vin Vita Prosecco Extra Dry NV

£20

Classic Prosecco, lots of fun and refreshment. Nicely dry, with notes of green apple, peach, and ripe pear. There's a floral element here as well, with a soft mousse and good length. Perfect served ice cold on a hot day.

Domaine St André de Figuière Atmosphere Rosé

£28

Atmosphère is all about fun. Its soft, elegant pink appearance is appealing, and its fine bubbles are striking, the result of a drawn-out maturation process in bottle. This is a well-balanced wine that hovers between fresh and full-bodied with an elegant, fruity and delicious finish. It'll whet your daytime appetite and electrify your evening celebrations.

Champagne Renard Barnier Cuvée Speciale Blanc de Noirs NV

£37

This small family run champagne house just south of Epernay produces a wonderful Blanc de Noirs blend, with an equal balance of Champagne's two black grapes, Pinot Noir and Pinot Meunier. These two grapes combine their characteristics of weight, and ability to age, with a softer fruit style. Apart from careful winemaking the secret here is the wine is aged for at least 3 years before release which allows the curve to develop its fresh lightly biscuit aroma and fully flavoured palate.

Wines

Parties and Celebrations

Domaine Preignes Le Neuf Viognier 2022

£19.50

The Laserre family run this beautiful domaine overlooking the Mediterranean. Their Viognier is sunshine in a glass, full of apricot and zesty citrus flavours, beautifully textured and very refreshing.

Domaine Saint André de Figuière Méditerranée Rosé 2020

£24

My favourite wine. Classically Provençal, with sunshine infused strawberry fruit, fresh acidity and a beautiful just pink colour. The perfect sipping rosé- transform your garden or balcony into the Côte d'Azur.

Domaine Preignes Le Neuf Garrigue Rouge 2019, IGP Coteaux de Beziers

£19.50

The Chateau at Preignes le Neuf is a beautiful classical building sitting in a sea of vines and garrigue. Owned for five generations by the Laserre family, these are great wines, well made, precise, characterful and importantly, fantastic value. Merlot, Syrah and Grenache blend to produce a wine of remarkable depth and character given the price point. Notes of dried herbs and flowers speak of its southern heritage while the merlot gives a pleasing richness to its body.

Special Occasions

Antoine de la Farge L'Enfant Rebelle Sauvignon Blanc 2021

£24

Classic Loire Sauvignon. The rich nose shows floral elderflower with notes of green apple and gooseberry. The palate is racy, light and fresh with cool mouth-watering acidity, chalky lime saturated fruit and a tangy, vibrant finish.

Antoine de la Farge L'Enfant Rebelle Pinot Noir 2021

£24.50

Pinot Noir is famed, and adored, for its complex array of sous bois flavours (undergrowth sounds so much better in French). Antoine makes this with as little intervention as possible, including bottling straight from the tank with very little filtration. The nose shows dark plum, black cherry and classic Pinot earth flavours. The palate is light and fresh, with a core of dark fruit and a whisper of fine powdery tannins. A versatile wine, whether sipped on its own or matched with grilled meats, charcuterie, hearty salads, cheese and pate.

Macon-Milly-Lamartine Tradition 2022, Domaine La Pascerette des Vignes, Burgundy

£28

100% made in concrete vats. Pure, floral nose, cool white fruits. Lovely. Concentrated attack, cool refined fruit, lots of white currants. Super texture here, silky, then a saline structure on the finish. Really delicious wine, great value.

Chateau de Conques 2017, Cru Bourgeois, Haut Medoc

£30

Les Ormes-Sorbet's vineyards lie close to the river Gironde, on clay and gravel over limestone. It is known for producing an elegant style of Bordeaux, perfumed, and sometimes compared to a fine Margaux. The family want to make classical Bordeaux the traditional way.



COCKTAILS

(Price per choice per head)

CHAMPAGNE COCKTAIL - £11

Champagne Renard Bamier, sugar, angostura bitters, cognac, orange twist

APEROL or HUGO SPRITZ - £7.70

Aperol or San Gernain liqueur, prosecco, lime juice, soda, orange & mint

PALOMA - £7.70

Tequila blanco, Fresh pink grapefruit juice, club soda, freshly squeezed lime, agave syrup, sea salt, grapefruit slice

BRAMBLE - £7.70

Ramsbury award winning London Dry Gin, angostura bitter, fresh lime, syrup, crushed berries, mint

PIMMS - £6.60

Classic Pimms cocktail with lemonade & ginger ale, garnished with summer fruits & fresh mint

MOCKTAILS - £5.50

APERITIVO SPRITZ

Martini Aperitivo, Crodino bitters, ginger soda, Nozeco, fresh summer berries

VIRGIN PALOMA

Gordons 0% pink gin, Fresh pink grapefruit juice, club soda, lime, agave syrup, sea salt, grapefruit slice

CRAFT BEERS

Arbour Craft Ales & beer (please ask for current selection) 568ml can - £6.60 each (12 min order)

Beaver Town Craft beer & larger 330ml can - £3

Bottled Larger 330ml - £2.50 Estrella / Peroni / San Miguel

SOFT DRINKS

Soft drink selection -Sparkling water with mint & elderflower., orange juice £3.50 p/h★

Fizzy Pop - £1.65 each : Coke / diet coke / Sanpellegrino selection (Aranciata, Limonata, Aaranciata Rossa), Fanta, Sprite

★complementary drinks included in wine supply

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: 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

