

CANAPES &
BOWL FOOD

2027



Rose Kentish

KITCHEN



BESPOKE EVENT CATERING

Discover our new season of all day catering menus — a celebration of the finest seasonal ingredients and considered flavour combinations. Thoughtfully designed for both corporate events and private gatherings, each menu can be tailored to suit your occasion, ensuring a seamless and memorable dining experience for every guest.

Your cost section includes all chefs but excludes hire. For those looking to elevate the presentation, we offer bespoke table scape upgrades featuring colourful linens, curated tableware and seasonal floral arrangements.

“We have used Rose Kentish Kitchen on many occasions for all 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.” **No.20 Arts, Islington, London**



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.

Menu key:

VG – Vegan

GF – Gluten free

GFO – Gluten free options available

DF – Dairy free



CANAPE RECEPTION

Treat your guests to a selection of seasonal morsels and a chilled glass of fizz.

VEGAN

Blue corn taco, miso wild mushroom, avocado, pickled radish GF/VG

Baba ganoush cucumber cups, harissa aioli, pomegranate GF/VG

Summer rolls, soft herbs, tofu & water chestnuts, satay sauce GF/VG

Tempura oyster mushroom, mushroom aioli, pickled shimeji mushroom GF/VG

Katsu arancini, confit garlic aioli, parmesan VGO

VEGETARIAN

IOW tomato, Dijon & Gruyere tartlet

Pissaladiere

Truffle & Courgette fritter

Confit potato, grilled raclette, pickled radish, wild garlic emulsion GF

Taleggio & Broad bean arancini, Saffron aioli, parmesan GFO



CANAPES

MEAT

Chicken lilit satay, lemongrass skewers, lime aioli GF

Beef carpaccio crostini, capers & rocket pesto GFO

Crispy belly pork, Gochujang dip, pickles GF

Pulled chicken mole taco, avocado, lime & coriander salsa GF

Mini Hereford beef burger, gruyere, butter pickles, chimichurri

FISH

Coconut king prawn skewers, lime aioli, mango & chili GF

Crayfish, avocado & mango salad, mooli, caviar, little gem

Crispy salt & pepper squid, aioli & lime

Seabass ceviche, avocado, coriander & lime puree, black rice crackers GF

Whipped Smoked cods rose, Potato crisp, red trout caviar, lime salsa GF

Squid ink arancini, saffron aioli, chorizo, pepper & shrimp salsa GFO



B O W L F O O D

A selection of specially curated, seasonal mini meals from around the world for refined but informal lunch, designed for ease of eating and flexibility. Served in quality disposables or white crockery bowls with mini forks (hire quoted separately)

MEAT

Charred sirloin steak, Kimchi fries, Kewpie mayo, furikake GF

Beef rendang curry, aromatic yellow basmati rice, steamed greens GF

Spiced slow roast belly pork, charred hispi cabbage, baby roast potatoes, Mojo Rojo sauce GF

Crispy Free-range Korean chicken, toasted cashew, crisp coriander, green papaya & sesame cucumber salad, pickles GF

French trim Rack of lamb lollipop, Ratatouille, Salsa Verde (+£3 per head)

FISH

Ikan Bakar – Turmeric & ginger baked catch of the day, baked in banana leaf, charred tender stem, mangut coconut sauce GF

Seared Scottish scallops, Crispy pork, soy glaze, shredded apple salad, wasabi mayo (+£3.50 each) – served in a scallop shell

Monkfish & Mussel bouillabaisse, rouille, saffron potatoes, croutons

Prawn sambal, tamarind & lemongrass, cauliflower rice GF

Thai Salmon green curry, jasmine rice, coriander salsa GF

VEGETARIAN / VEGAN

Grilled wild mushroom satay skewers, Sichuan cauli rice, house pickles GF

Burrata, smoked tomato jam, fennel & wild rocket salad GF

Gado-Gado - Gochujang & soy marinated hen's egg or spicy Tofu, Sticky rice, crisp vegetables, house pickles, peanut sauce (cold) GF

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

Sticky roast aubergine sambal, stir-fried noodles, lime slaw VG



DESSERT

£3 per choice per head

Coconut meringue, Chantilly, passionfruit & rum pineapple

Dark chocolate mousse cake, honeycomb, cherry puree

Coconut ice cream mini cones

Deep fried apple gyoza, cinnamon sugar

Little lemon tarts

Macarons selection

Amalfi lemon cake, clotted cream, sugared almonds

Chocolate Salted caramel Brownies

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:** 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

