



Rose Kentish

KITCHEN

HALLOWEEN

2026/2027



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.

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 our kitchen waste to use in their clay and glazes.

Below you will find a selection of our sample Halloween menus to give you a good idea of our style of cooking. Costs exclude staff and hire so please get in touch for a full proposal.

Happy planning!

Rose



THE PROCESS

Food is an important part of any wedding, and we aim to make the planning of your menu as much fun as 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.

Initial enquiry, event brochure

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A call to discuss your plans and ideas for the day

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

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Event confirmation to save the date

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*Menu planning & Tasting session
(min spends apply)*

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Site visit

-

Final details confirmed

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The Big day



“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,





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

CANAPES

VEGETARIAN

Parmesan sable, creamed goats' cheese, pickled beetroot skulls

Soy marinated quails' egg, black rice sushi, siracha aioli, chives GF

Beetroot marinated quails egg, black lava salt dip GF

Pumpkin arancini, black garlic aioli, parmesan GFO

Beetroot soup shots, charcoal cheddar straws GFO

VEGAN

Tempura oyster mushroom, black garlic aioli, pickled shimeji mushroom GF

Sweetcorn fritter, guacamole, jalapeño gel, sour cream & chives GF/VG

Black sesame hummus, pomegranate, paprika chickpeas GF

Chili & fermented black bean tofu, Black radish, deep fried ginger, mushroom aioli GF

MEAT

Filet steak tartar, confit egg yolk, black rice cracker GF

Venison Carpaccio, parmesan cream, truffle aioli, black rice cracker GFO

Deep-fried black morcilla sausage, membrillo & beetroot puree

Lollypop chicken wings, sticky bbq dip GF

Crispy pork belly, quince puree, pickled watermelon GF

FISH

Ramsbury gin & Beetroot cured salmon, crème fraiche, lumpfish roe, black rice cracker GF

Seabass ceviche, black rice crackers GF

Black sesame salmon skewers, carrot ketchup

Hot smoked trout, beetroot cake, horseradish creme fraiche GF

Squid ink arancini, saffron aioli, red pepper flakes GF



“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, Dec 2023)



FAMILY STYLE BANQUET 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.



STARTER PLATTER

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

Hollowed out pumpkin tea light on every platter

Potted rabbit, redcurrant jelly

Burrata, dehydrated black olive powder, balsamic & beet puree, black basil

*Miso braised Kabocha Squash, gorgonzola, pumpkin and honey brittle salad -
served with a tea light in*

Venison carpaccio, black berry, pickled pink onions

Deep-fried morcilla sausage, membrillo puree

Beetroot brined quails eggs, smoked trout & beetroot salad, caviar & chicory

Squid ink arancini, saffron aioli, deep fried sage

Smoked salmon mousse, beetroot cured salmon, crisp fennel salad

Bresaola, pickles, blackberries, truffle cream, rye cracker shards

*Roast Bone marrow in the bone, pomegranate jus, parsley & confit garlic
salad*



SHARING MAINS

Select 1 meat & 1 veg dish

MEAT

Charcoal seared Rump Steak, canoe cut whole Bone marrow with parsley salsa, Red wine & pomegranate jus

BBQ style Jacobs ladder of beef, beef, red wine & beetroot jus

Wiltshire cider roasted Pork belly, rich pork & membrillo jus, Fennel cured crackling

Harissa & paprika roast chicken pieces on the bone, Black garlic aioli, charred lemon

Sticky glazed slow cooked Hereford beef cheek, red wine jus, gremolata, watercress GF

Melt off the bone lamb shank, coriander & quince, red onion & redcurrant glaze

Vegetarian / Vegan

Roast pumpkin, pumpkin puree, charred red onion, goats curd, pumpkin seed brittle, cavolo Nero crisp, pumpkin tea light (pictured)

Pumpkin, aubergine, tofu & kimchi stew, served in a whole pumpkin

Black rice risotto, wild mushrooms, parmesan

Heritage tomato tart Tatin, confit fennel, watercress



SIDES

Choice of 3

HOT

Crushed purple potatoes, salted butter, black lava salt

Crispy crushed black potatoes, rosemary salt, Black Garlic aioli

Charred hispi cabbage, hazelnuts & pecorino

Charred Purple cauliflower, Cavolo Nero, anchovies & chili

Roasted black heritage carrots, spiced Carrot mash, hot honey, pomegranate, beetroot powder

Hasselback beetroot, pumpkin puree, watercress, black nigella, feta

Deep fried corn "ribs", chilli sauce, garlic and lime crème fraiche, nigella

COLD

Pink winter bitter leaf salad, radicchio rosso, rose & Castel Franco, green goddess dressing, toasted hazelnuts

Burrata, dehydrated black olive powder, watercress pesto, black basil, aged balsamic

Aged balsamic roasted beetroot, Green miso & nori pesto, pumpkin seeds

Fennel roast pumpkin wedges, creamed goats curd, pumpkin seeds, wild rocket & baby leaf spinach, balsamic glaze, pomegranate

Winter tomato salad, olive oil, black basil

Roast heritage beetroot, baby spinach, aged balsamic, crumbled feta

Rosemary roasted Kabocha squash, ricotta, gremolata, aged balsamic & pine nuts

Wild rice & roasted aubergine, toasted flaked almonds, Tahini dressing



DESSERTS

Served as a trio of canape desserts with red berries, flowers

Choice of 3:

Chocolate espresso mousse cake, cherry puree, chocolate skull

Black macron, raspberry & dark chocolate filling

Chocolate & hazelnut tort, cherry puree

Dark chocolate mousse pots

Chocolate brownies, marshmallow cobwebs

Black & red velvet cake

Tiramisu in chocolate cups

Berry & lemon cheese cake

*Honey & Ginger panna cotta, black sesame chocolate ganache,
black cherry*

Winter fruit Eton Mess shot glasses

Matcha mousse shots, chocolate tuille

Black forest gateaux pavlova, berries & skulls

Ricotta & orange donuts, hot chocolate dip

Classic spiced pumpkin pie

Deep fried apple pie parcels, Mozart pumpkin liqueur cream

Spiced apple tart tatin.

Hot spiced Pumpkin egg nog shots



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 (select 1 menu)

Black Hummus, cucumber sticks & pita

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Hotdog fingers, black brioche bun, tommy k blood ketchup

Little pizza jack'o'lantern faces

Black spaghetti Bolognese or pomodoro

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Chocolate brownies, cobwebs

Raspberry jelly & cherry compote

Spooky Little berry pie faces (Not for the squeamish!)

LUNCH BAGS

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.

Cheese & Charcuterie buffet - served in a skeleton!?

Local cheese & Charcuterie selection, mini sausage rolls, antipasti, crackers, grissini, celery, chutney & fruits. Let us know if you have a favourite cheese.

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 (paper cups included or crockery hire required)



EVENING STREET FOOD

STREET POTS

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

Aztec slow cooked beef chili, coconut rice, tortilla, sour cream & cheese

Fried chicken, Mole sauce, spiced cheesy fries

Bombay lamb curry OR chana masala v, Raita, poppadum's & jasmine rice. GF

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

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

BUNS, CIABATTA & WRAPS

Shredded Achiote pulled pork shoulder or spiced black bean burrito, sour cream, coconut rice

Chicken & chorizo, blue corn taco, frijoles, pico de gallo, rainbow slaw, hot sauce

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

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

CLASSIC SNACKS

Served in street food trays with napkins and sauces

Churros, hot chocolate dip

Fat sausage (or Squashage V) rolls, chili jam

Deep fried mac and cheese, walnut ketchup

Taleggio & cheddar sourdough toasties, cornichons, plum chutney

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).

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 as we had a number of last minute, unforeseen changes. 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



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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 increase 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 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

