



Rose Kentish

KITCHEN

WEDDING
BROCHURE

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.

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. Our canapes are served on platters made using our own food waste and we can even arrange to have a beautiful salad platter made from your own wedding prep waste! Please ask to see samples.

Below you will find a selection of our sample menus to give you a good idea of our style of cooking and a cost template for your day to include a designated catering manager, staff & chefs. Bespoke menus can be designed at no extra charge.

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

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

Site visit

Final details confirmed

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

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

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



CANAPES

FISH

MEAT

Chicken lilit satay, lemongrass skewers, lime aioli GF

Hereford beef tartar, confit egg yolk, horseradish mascarpone 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

Tuna & ginger tartar, Tempura nori crackers, katsuobushi GF/DF

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

“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



WEDDING BANQUET



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.

3 courses £48 per head / 2 courses £43 per head



SHARING STARTERS

SHARING PLATTER

Served with freshly baked sourdough & rosemary focaccia.

CHOICE OF 3

Burrata, Peach & fig, Fig leaf oil GFO

Award winning Salt Pig rare breed pork cured meat selection (collar, loin & leg), house pickles, caper berries & Gordal olives GF

Caponata salsa, pine nuts GF

Pea, broad bean, mint & feta crostini GFO

Smoked mackerel pate, dill pickles GFO

Potted rabbit, mace butter, redcurrant jelly GF

French Tomato, gruyere & Dijon tart, caper berries, wild rocket

British asparagus frittata, whipped ricotta, shaved parmesan, honest toil & lemon GF

Whipped smoked cods roe, fig leaf oil, radishes

Choice of 2 dips : Loaded Hummus & zaa'tar, parsley salsa/ Beetroot, feta & pomegranate / Pea, Mint, feta & lemon crème fraîche / Baba ganoush, Viking smoked salt



SHARING MAINS

Select 1 meat & 1 veg dish

MEAT

Gloucester Old spot fennel roast belly pork, crackling spirals, Salsa Verde

Sherry roasted guinea fowl, Sauce messine, watercress

Whole pork loin chop on the bone, salsa Verde, glazed shallots

Slow cooked Ox cheek, rich beef jus, watercress

Rump of Hereford Beef, watercress, tarragon gremolata, beef sauce

VEGETARIAN / VEGAN - plated

Parmesan polenta, ratatouille, garlic crème fraiche VGO / GF

Heritage tomato tart Tatin, Salsa Verde, watercress VG

Beetroot & Summer squash wellington, herb oil, beetroot puree VG

Melanzane Parmigiana



SIDES

HOT

Lemon & Thyme roast new potatoes

Crispy crushed new potatoes, rosemary salt

Charred hispi cabbage, hazelnuts & pecorino

Tender stem broccoli, French beans, confit garlic, tarragon dressing

Ratatouille

Dauphinoise potatoes

SALADS

Panzanella tomato salad, Sourdough croutons, red onion, capers, basil

British Asparagus, bean & snap peas, tarragon lemon crème fraiche, toasted almonds

Miso squash, goats curd, confit garlic, baby spinach

Runner beans, Chard, ricotta, parmesan & toasted hazelnuts

Roast rainbow carrot, goats' curd, chili honey dressing, Radicchio

New potatoes, soft herbs, capers & mustard

Bulgur wheat salad with pistachio, herbs, preserved lemon and pomegranate (pictured).

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

Little gem Caesar salad, parmesan, lemon & croutons

Chargrilled vegetables, baby spinach, parsley dressing



DESSERTS

Served as a trio of canape desserts with fresh fruits & flowers

Choice of 3:

Orange blossom Amaretti

Chocolate & salted caramel brownies (pictured)

Eaton mess, fresh fruits, raspberry coulis in shot glasses

Chocolate espresso mousse cake, morello cherry, honeycomb

Cherry, pistachio & lemon frangipane cakes

Ricotta & orange doughnuts, hot chocolate dip

Chocolate & hazelnut tort, cherry puree

Lemon Posset shot glasses, Rose shortbread & berries (pictured)

Tiramisu in chocolate cups

Gooseberry fool shots (pictured)

Lemon madeleines (pictured)

Buttermilk & honey panna cotta shots, honeycomb & berries

Chocolate gateaux pavlova

Basque cheesecake

Coconut meringue, passionfruit curd, malibu pineapple



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 excludes catering equipment hire to be charged separately.

Starter / Main / Dessert

+ Fish course

+ Pasta course



PLATED MENU

Select 1 menu for the room, dietaries catered separately.

STARTERS

Served with fresh bread

Wiltshire Burrata, IOW heritage tomatoes, tomato essence V
Chilled watercress & herb velouté, Brixham crab, pickled radish, lovage oil
Sous vide salmon fillet, lemon verbena gel, herb crème fraîche
Parmesan & wild garlic tart, charred asparagus & truffle salad

MAIN COURSE

Served with sides of Rosemary Roast new potatoes

Roast Guinea Fowl breast, green pepper and guinea fowl pie, Tarragon sauce, pomme anna, British asparagus
Wild garlic stuffed Chicken, burnt leek, British asparagus, Chicken & Cream Reduction
Fennel & cider roasted belly pork, fennel cured crackling, Truffle celeriac puree, Glazed apple, Swiss chard
Rack of saltmarsh lamb, Parmesan & herb crumb, ratatouille, salsa Verde, Pomme Anna - +£5 per head

Aubergine schnitzel, Mojo Rojo sauce, herb salad VG

Summer vegetable & ricotta galette, Fennel tomato sauce, Watercress V
Pea, Board bean & lemon thyme risotto, shaved parmesan, wild rocket V



DESSERT

Lemon & almond tort, rhubarb, lemon posset cream

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

Strawberries & cream – White chocolate mousse, Cheddar vale strawberry compote, rose shortbread, sorrel ice cream, Lemon meringue shard

Tiramisu

Sticky toffee pudding, clotted cream

Coconut meringue, lime & passion fruit curd, Pineapple & rum salad

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

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



FOOD FOR LITTLE PEOPLE

Delicious food for smaller appetites.

Under 4's eat free from adult banquet dining and buffet menus (crockery hire required)

Age 4-10 Eat half price from the main menu

3 COURSE SET MENU £16 p/h (select 1 menu)

Hummus, cucumber sticks & pita

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Spaghetti Bolognese

Fish or chicken goujons, peas & chips

Cheesy tomato or pesto pasta

-

Chocolate brownies & berries

Raspberry jelly & berries

LUNCH BAGS - £12 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.

Cheese & Charcuterie Selection

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

Evening food includes complementary coffee service

STREET POTS & TRAYS

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

Korean Fried chicken, mango & papaya slaw, sriracha aioli GF

Bombay lamb curry or chana masala, Raita & jasmine rice. GF

Classic Poutine Fries, Chicken gravy, cheese curds GF

Dirty Fries, melted cheese sauce, crispy bacon, onionn, chives & house ketchup

Chicken & chorizo, corn taco, frijoles, Pico de Gallo, hot sauce GF

Fresh bagels – Salmon & cream cheese, New York Pastrami, Haloumi & Avocado

CLASSIC SNACKS

Spicy bean (V) or spiced shredded chicken Quesadilla, chipotle hot sauce

Fat sausage or Squashage (V) rolls, chili jam

Deep fried mac and cheese, walnut ketchup

Taleggio & cheddar cheese toasties, plum chutney

British back bacon & ketchup bap

Churros, hot chocolate dip

BRICKELL'S ICE CREAM TUBS

Vanilla · Roasted Strawberries · Salted Caramel · Ricotta Stracciatella · Chocolate.

120ML - PER Portion

Artisan ice cream from Brickell's, served in 120ml pots with a spoon in the lid - perfect for guests to enjoy as they mingle in the sunshine. Made using Westcombe Dairy milk and crafted in a rich French custard style, Brickell's ice cream is made entirely from scratch using natural ingredients and not a UPF in sight.

Our team can circulate trays, or for a charming touch, serve from a traditional ice cream bicycle (hire on request).



WEDDING CAKE

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

Minimum 60 guests for presentation cake. To serve to every guest as dessert cakes will be cut for service and served with freshly whipped Chantilly cream & seasonal berries

5 TIER CHEESE WEDDING CAKE

Top - Golden Cenarth Mini - Caws Cenarth dairy, Camarthenshire

A rind washed semi-soft cheese, washed in cider to produce quite a mild taste when young, but developing a stronger pungency with maturity. Golden Cenarth cheese has a nutty flavour, orange outer skin and a unique savouriness

4th Layer - White Nancy - Whitelake Dairy, Somerset

White Nancy is a large, bloomy rinded goat's cheese, with a crumbly texture it has delicate flavours of yoghurt, strawberries and mushroom from the rind alongside its bright, vibrant and light goaty notes. White Nancy is named after a hill located in the village of Bollington, Cheshire

3rd Layer - Perl Wren - Caws Cenarth, Camarthenshire - (OR Delice De Borgone)

Perl Wen is a unique cross between a traditional Brie and a Caerffili. They use their farmhouse Caerffili recipe as a starting point for Perl Wen which gives its soft centre a fresh citrus flavour with a hint of sea salt.

2nd Layer - Cornish Yarg, Lynher Dairies, West Cornwall.

Made by hand, wrapped by nature. Delicate and complex, Cornish Yarg is a Caerphilly style, semi-hard cheese, encased in stinging nettles.

1st layer - Westcombe Cheddar, Westcombe Dairy, Sommerset

One of only three cheeses classed as 'Artisan Somerset Cheddar' by Slow Food UK, Westcombe Cheddar is our flagship cheese: a handcrafted, traditional clothbound cheddar made from unpasteurised milk in the hills of East Somerset. Expressing the full character of Westcombe's terroir, our Cheddar has a deep brothy flavour and mellow lactic tang. Notes of hazelnut, caramel and citrus come through on the long, smooth breakdown.

(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



EXTRAS

TEA & COFFEE

Freshly ground Radical Roasters artisan coffee, milks, sugar, hand cut honey salted truffles.

CHEESE BOARD

A selection of local cheeses, grapes, crackers, celery & house chutney

AFTERNOON TEA

Freshly baked scones, clotted cream & jam

Classic British cake selection.

HIGH TEA

A selection of classic British finger sandwiches & Savories

Freshly baked scones, clotted cream & jam

Classic British cake selection.

SUPPLIER MEALS

FLOWERS & TABLE SETTINGS – Prices on request

BESPOKE CROCKERY, CUTLERY & GLASS HIRE UPGRADES – Prices on request.

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



WINE LIST

Specially selected by our merchant Jack Chaddock of Robert Rolls fine wines to complement our menus we have options to suit different desires and budgets. 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 pairing available at no extra charge. 10% no sale return on wines & fizz (12 bottle min order)

Wine supply includes complementary soft drinks for your reception

Fizz

Domaine Jean-Paul Brun Blanc de Blanc Charme 2020, Crémant de Bourgogne £26.50

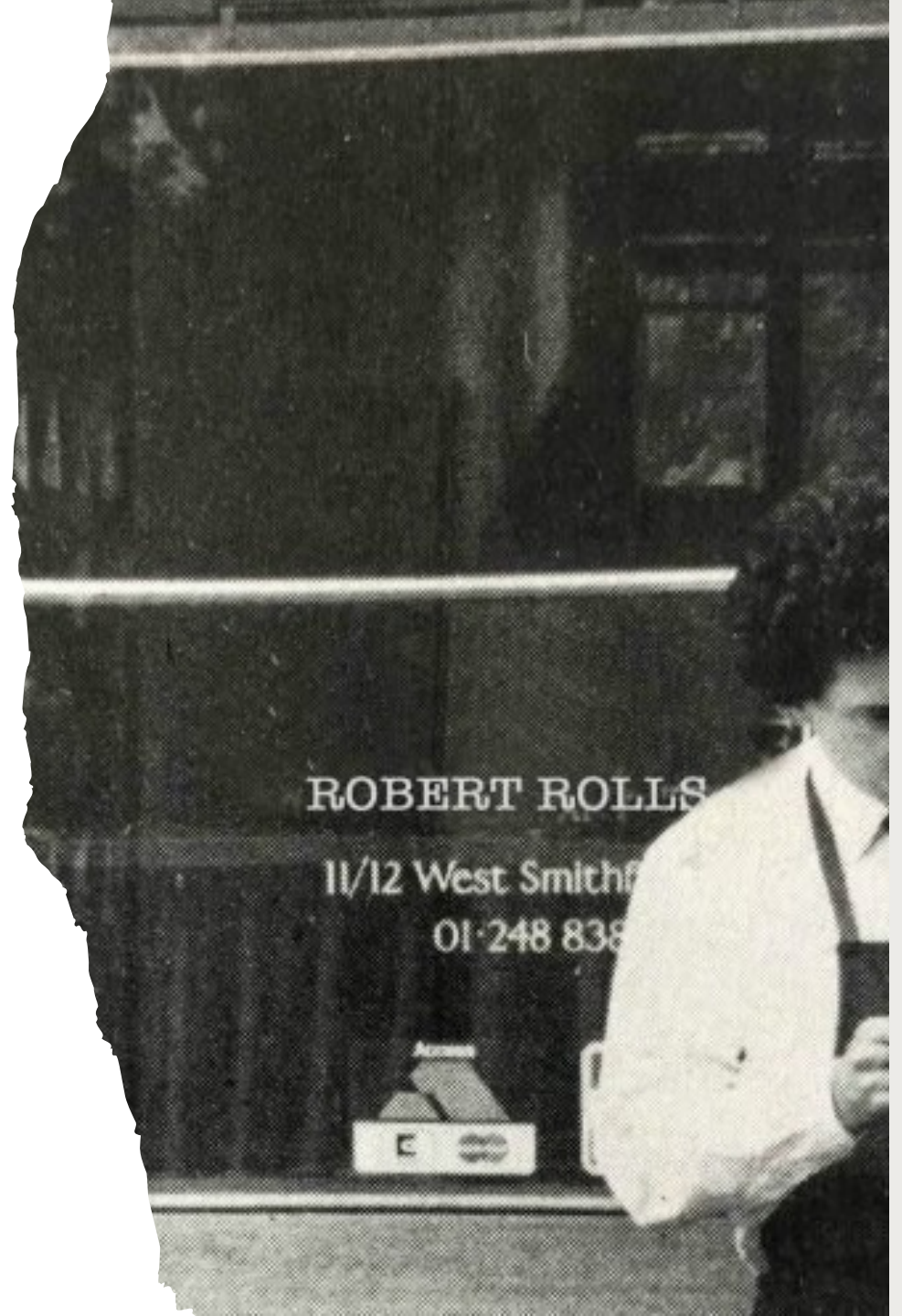
Jean-Paul makes this like a Champagne, and that extra ageing and attention to detail is obvious in the wines finesse. From a plot of 80-year-old Chardonnay vines grown on Charnay's distinctive clay and limestone soils. This is an astonishingly good sparkling wine, made in the same way as champagne, with the second fermentation in bottle. Aged for two years on its lees, then hand disgorged, this is terrific value.

Domaine St André de Figuière Atmosphere Rosé 2020 - £29.50

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 -£36

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

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

£23.50

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.



COCKTAILS

(Price per choice per head)

CHAMPAGNE COCKTAIL - £11

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

APEROL, CAMPARI or HUGO SPRITZ - £7

Aperol, Campari or San Germain liqueur, prosecco, soda, orange

PALOMA - £7

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

BRAMBLE - £7

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

PIMMS - £7

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

MOCKTAILS - £5.50

AMARO SPRITZ

San bitter rosso, Nozecco, lime, ginger ale, fresh summer berries, orange

VIRGIN PALOMA

Seedlip garden 108, 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 £2.75 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 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

