



Menu & Information Pack 2024



Kitchen of Kent

Kitchen Of Kent has catered for more than 1000 events across London and the South-East since its formation in 2015. From business launches, Summer balls, Christmas parties and trade-show cafes to premier corporate hospitality, glamorous galas for 1000 guests and even an A List movie premiere.

Our food is traditionally British with a contemporary twist. Passionate about what we do, we use only the best local suppliers, alongside seasonal produce wherever possible, and we make everything in our Kent kitchen.

Our secret sauce? We do it all, so you don't have to. We offer event management, drink packages, and a complimentary set up & clear down service so you can relax and enjoy your event.

Chef & director Russell Gormley's culinary career has stretched for over 25 years. Training in several Rosette awarded restaurants before progressing to Head Chef. In February 2015 Russell founded Kitchen of Kent LTD with his wife Sarah with the view of building an event catering business that offered more than just catering & was committed to promoting & supporting local suppliers.



Pricing and what's included:

Pricing in this menu pack includes VAT at the prevailing rate.

All our prices include food service staff, chefs, crockery, cutlery, kitchen equipment and an event manager to co-ordinate your wedding or event service on the day.

Linen is not included unless specified.

Glassware is not included unless you are choosing our Three Course Menu where table glassware of x1 water glass, x1 flute and x1 wine glass per person plus water jugs are included.

The price of the Three Course Menu is dictated by the price of the main course you chose.

Bar staff & bar set up equipment (including ice, fruit, measures, drink refrigeration, bottle disposal etc.) are not included.

Please ask for our sister bar company, K Bar Limited's, brochure for drink & cocktail packages, dry hire and pay bar services.

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For all enquires please contact Russell on
0333 6000 565 or enquiries@kitchenofkent.co.uk
www.kitchenofkent.co.uk

Looking for a corporate menu?
Food Truck, Coffee stand or Bar,
Cocktail and Drink services?
Get in touch for details of our
other services and sister company.



Kitchen of Kent is a trading name of Russell Gormley
7 Larkstore Park, Lodge Road, Staplehurst, Kent, TN12 0QY

Canapés

Canapés are priced at £2.50 per unit.

We suggest the following quantity of units:

½ hour - 4 units per guest, 1 hour - 6 units per guest, 1 ½ hour 8 units per guest,
Canapé party - 10 to 12 units per guest

Hot Canapés

Katsu Chicken Skewers, Coriander & Spring Onion Salad, Katsu Sauce.

Roast Rump of Beef, Yorkshire Pudding, Watercress Mousse.

Lamb & Feta Skewers, Tzatziki.

Toad in the Hole, Sweet Onion Jus.

Thai Spiced Crab Cakes, Mint & Soy Dressing.

Baked Baby Chorizo, Honey & Mustard Glaze.

Ham Hock Croquettes, Pea Purée, Purple Shiso

Hot Honey Smoked Salmon, Yorkshire Pudding, Beetroot Mousse.

Battered Haloumi Fries, Lemon Aioli (V)

Tempura Prawn, Sweet Chili Dip.

Mini Baked Potato, Pepper Cream Cheese, Smoked Salmon.

Hot Shot of Butternut Squash Soup, Coconut Milk (VG)

Brie & Cranberry Wontons (V)

Pakora, Spiced Mango Chutney (VG)

Roasted Padron Peppers, fresh coriander (VG)

Spiced Falafel, Pomegranate, Coriander Yogurt (V)

Goats Cheese & Sun Blush Tomato Arancini, Black Olive Mousse(V)

Cold Canapés

Pancetta & Applewood Smoked Cheddar Quiche.

Red Wine Balsamic Glazed Fig, Bocconcini & Prosciutto.

Parmesan Cheese Straws, Harissa Mayo & Bacon Dust.

Chicken Liver Parfait, Pickled Apple & Quince.

Crayfish Tails, Mint & Garlic Yogurt in Spinach Cup.

Baby Prawns, Avocado Mousse, Compressed Cucumber, Chilli Flake.

Anno Gin cured Salmon & Beetroot Mousse & Blini.

Mini Vegetable Frittata with Basil Mayonnaise (V)

Broad Bean Hummus, Marinated Fine Bean Bruschetta (VG)

Feta, Pea & Garden Mint Quiche (V)

Paprika Mediterranean Vegetable Skewers, Mint Humous (VG)

Gorgonzola rolled in Pumpkin Seed & Pistachio Crumb (V)

Goats Cheese & Thyme Mousse, Spinach Cup, Walnut Crust (V)

Wild Mushroom & Blue Cheese Mousse Choux Buns (V)

Bruschetta Canapés

Smoked Chicken with Sun Blush Pesto.

Kitchen of Kent Home Smoked Hot Salmon with Mango & Chilli Salsa.

Tapenade with Olives & Anchovy.

Fresh Tomato, Basil & Sweet Onion Marmalade (V)

Blue cheese & Fig Chutney (V)

Feta, Black Olive, Caper & Sun Touched Tomato (V)

'Afternoon Tea' English Style Canapés

Mini Avocado Crème Fraiche & Crayfish Sandwiches.

Mini Smoked Salmon Quiche with Cucumber Ribbons.

Mini Duck Egg & Cress Sandwiches (V)

Classic Cucumber & Black Pepper Sandwiches (V)

Strawberry Pavlova.

Mini Cream Tea - Hand Crafted Scone, Clotted Cream & Tip Tree Strawberry Jam & Raspberry Macarons.

Sweet Canapés

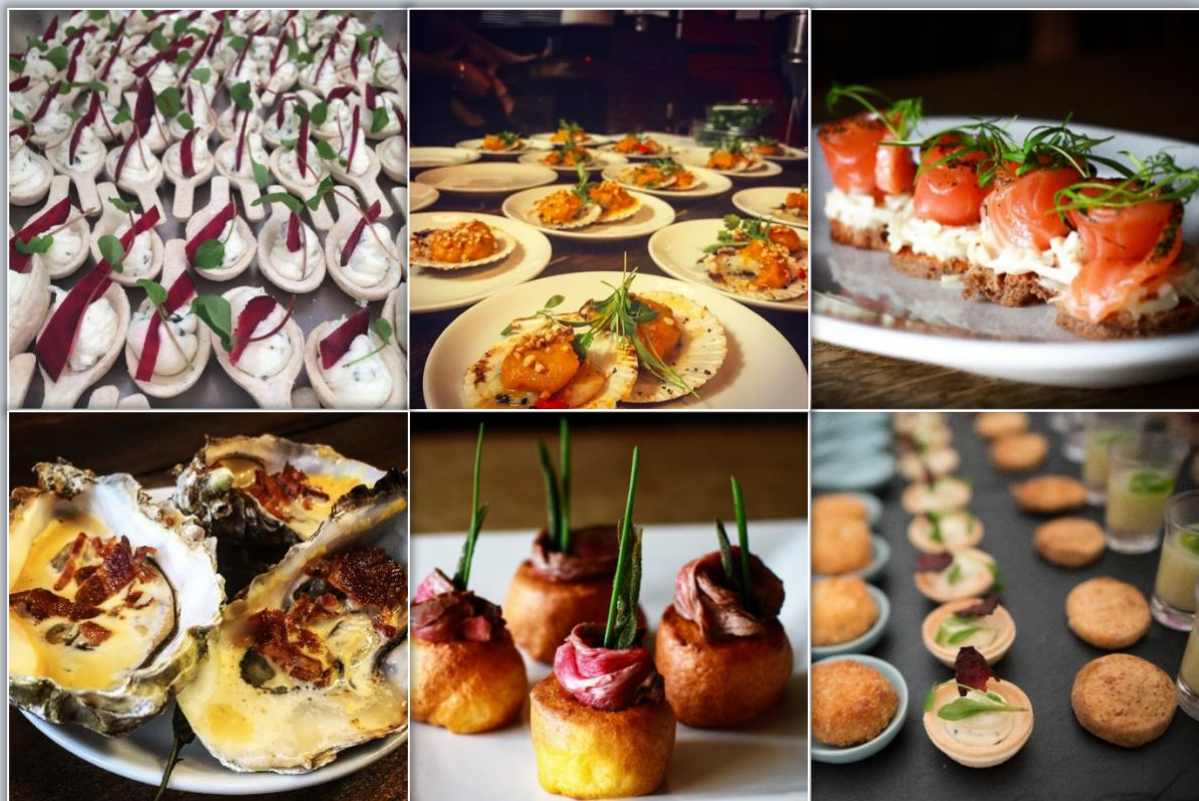
Dark Chocolate & Kirsch Ganache Truffles.

Almond Fanciers.

Lemon meringue pies.

Classic Eton Mess.

Brownie bites with chocolate soil.



Three Course Menu

The price of the Three Course Menu (per person) is dictated by your choice of Main Course.

Kentish Crafted Bread with English Butter

Starters:

English garden pea velouté, ham hock croquette, black truffle oil, pea shoots.

Chicken liver parfait, onion crackers, sweet onion confit, micro herb salad.

Cured Anno gin salmon, compressed cucumber, citrus tonic gel, dill mayonnaise, charcoal crackers.

Ham hock scrumpet, celeriac remoulade, mushroom ketchup.

Pork, chicken & wild mushroom terrine, port gel, house pickles, beetroot ketchup.

Salt cod scotch egg, chorizo tuille, saffron emulsion, lemon verbena.

Fresh crab salad, apple gel, sweetened tomatoes, fennel & lemon slaw - **£3 supplement**

Baked in shell king scallops, spiced carrot purée, edamame beans, caviar, coriander - **£6 supplement**

Baked brioche topped with Welsh rarebit topped with herb marinated mushroom, pickled radish (V) Creamy peppered burrata, gremolata, sun blush tomato, basil crisps, ciabatta croutons (V)

Grilled Hen of the Woods mushroom, miso & treacle glaze, toasted sourdough, fresh chive & parmesan (V)

Charred leeks, Romanesque sauce, toasted bruschetta (VG)

Baked honey & rosemary camembert, nut crumble crust, focaccia croutons (V)

Kent Blue tartlet, quince jam, endive salad, beetroot crisps (V)

Mains:

Corn fed chicken breast, squash puree, chorizo arancini, confit leek, Madeira jus - **£61.95**

Roasted Weald chicken supreme, onion & goats cheese tart tatin, sauté king oyster mushroom, herb beurre blanc - **£61.95**

Rump of Beef, braised brisket on gem heart, celeriac purée, red wine jus - **£66.50**

Honey glazed duck breast, braised leg bon bon, Kirsch jus, creamed cabbage & bacon - **£63.75**

Roast Sirloin of beef, shallot puree, wilted spinach, Yorkshire pudding, horseradish crisps - **£65.00**

Fillet of Macduff Beef, mushroom purée, watercress emulsion, artichoke crisps - **£75.00**

Roasted rump of Romney lamb with brioche herb & Dijon crust, wild mushroom & balsamic onions, rocket pesto - **£65.00**

Pressed belly of pork, baby onion jus, squash purée, sauté Savoy cabbage, pancetta crisp - **£62.00**

Salmon fillet wrapped in Parma ham & basil, courgette spaghetti, basil pesto - **£66.75**

Line caught wild sea bass, grain mustard crust, creamed garden leek, red wine jus - **£72.50**

Fillet of halibut, tempura clams, crisps skin, jenga chips, vinegar gel & sweet pea purée. **£75.00**

Field mushroom Kiev, roasted cabbage glazed with salsa verde, root vegetable crisps (VG) - **£58.50**

Baked Aubergine topped with courgette Provençal, black olives, Somerset brie (V, VG no Brie) - **£58.50**

Oysters, lobster & caviar available on request - please contact us to quote

All main courses are supplied with seasonal green medley & roasted root vegetables (served on the side) along with x1 potato dish from the following;

Roast potato with herbs, garlic & rapeseed oil, Butter mashed potato, Smoked butter mashed potato,

Roasted herb new potato, Dauphinoise potato, Pomme fondant,

Herb butter new potato, Garlic & rosemary creamed potato, Provençal glazed fried potato

Desserts

Dark chocolate mousse, rum & cherry gel, Victoria sponge, Chantilly cream, maraschino cherry.

Tonka bean posset, poached rhubarb, honeycomb, ginger nut shortbreads.

Warm double chocolate brownie, chocolate soil, chocolate ganache & clotted cream ice cream.

Kitchen of Kent's English Garden trifle - raspberry jelly, elderflower sponge, set custard, Chantilly cream & pistachio topping.

Eton Mess - meringue tear drops, Clock Farm's strawberries, blackberries & raspberries, Chantilly cream, fruit coulis, white chocolate powder.

Pimm's Jelly with a hint of Anno gin, set raspberry & strawberry, orange crisp, cucumber sorbet & fresh mint.

Sticky toffee pudding, roasted honey fig, butterscotch sauce & salted caramel ice cream.

Warm apple crumble tartlet, freeze dried Clock Farm raspberries, orange crisp, Popcorn ice cream.

Vanilla Cheesecake, raspberry gel, white chocolate chip cookie base & honeycomb ice cream.

Roasted maple glazed pineapple, passion fruit, lime gel, Rainforest nectar dairy free ice cream (VG)

Dark chocolate & coconut mousse pot, clementine gel, cocoa nibs (VG)

Kent Cheese Plate – Kent Blue, Winterdale cheddar, Canterbury Chaucer soft, one guest cheese from around the country with apple & date chutney, quince jelly & artisan biscuits or warmed walnut bread

***Dessert Trios are available on request with supplement**

After dinner beverages

All packages include Pluckley loose leaf tea & Kinn cafetière coffee. Please ask for alternative beverages. All served with petit four of your choice from Clock Farm strawberry gels, white chocolate fudge, peppermint chocolate leaves or brownie bites



Festival Style Evening Food

7.

It's nice to have a change from your daytime style, especially when the party is flowing, and you need something easy to grab.

Traditional English

Beer battered fish & chips, minted mushy peas, tartar sauce - **£10.95pp**

Large English cheese board - Kitchen of Kent's home smoked cheeses, Bows brie, Shepton Mallet cheddar, Goodwood smoked cheddar, Cornish Yarg, Kent blue, Ma's apple & date chutney, grapes, artisan biscuits, bread - **£11.95pp**

Above cheeseboard with the below savouries added to create a grazing table:

Classic cutting pork pies, scotch eggs, brie & onion tartlets, pancetta & cheddar tartlets, antipasti - **£17.50pp**

Hog Roast – Succulent meat, Bread rolls, Apple & thyme sauce, Sage & onion stuffing, Crackling, green salad, coleslaw - **£15.00 pp (minimum of 100 guests required)**

Roast Dinner Wraps!

A Yorkshire pudding packed with x2 of your chosen fillings from the below list, kale, green vegetables, gravy & rolled up into a wrap. Served with roast potatoes –

Roast beef, shallots, horseradish.

Roast chicken, stuffing, bread sauce.

Roast pork, apple sauce, stuffing.

Bubble & squeak with veggie gravy (V)

£15.00pp

France

Classic Boeuf Bourguignon with French mopping stick - **£10.95pp**

Croque monsieur with dipping white sauce & pomme frites - **£9.95pp**

Tartiflette with aged brie & pancetta - **£9.50pp**

A taste of the East

King prawn Panang - **£14.50pp**

Chicken satay with mango salad - **£11.50pp**

Hake skewers with coconut sauce & honey pak choy - **£11.50pp**

Thai red vegetable curry (V) - **£9.50pp**

All the above served with fragrant rice & prawn crackers

Steamed bao buns (x2 per person) - **£12.00pp**

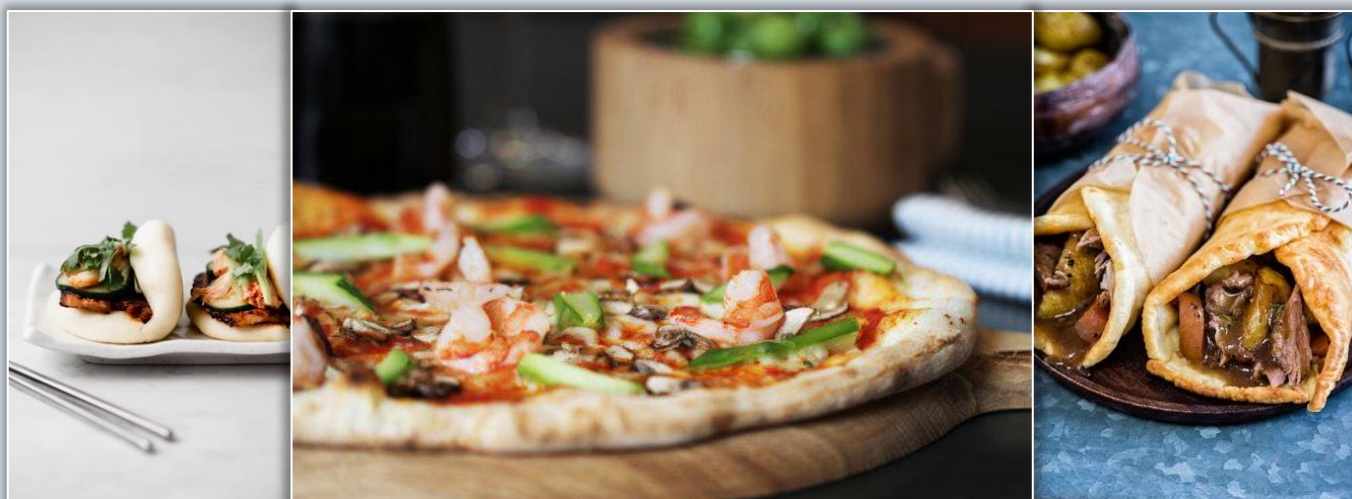
Choose x2 fillings:

Firecracker chicken or prawn with sesame & spring onion salad.

Sticky pork belly with sriracha & apple slaw.

Bang Bang cauliflower.

Teriyaki lamb with pickled ginger and wasabi & pea dressing.



USA - From the BBQ

Prime 100% beef burgers in toasted brioche bun with chips & a "Pimp-your-burger" station of Monty Jack cheese, bacon, jalapeños, spiced mayo, sweet onion jam, beetroot ketchup & fried onions - **£12.00pp**

Pulled spiced brisket in a floured bap, Emmental & pickles - **£9.95pp**

Brisket in dark treacle sauce, wedges & pit beans - **£10.50pp**

Pulled pork in a brioche bun with salsa Verde - **£9.95pp**

Sticky pork ribs with creamed corn & Cajun wedges - **£9.95pp**

Evening BBQ; sausages, burgers, chicken, bread, dressed green salad, coleslaw - **£18.50pp**

Taste of Mexico

Taco Station - Classic taco shells with guacamole, tomato salsa, pickled red cabbage, sour cream and grated cheese - **£12.00pp**

Choose x3 flavours:

- Ground beef & chilli
- Smokey pork & black bean
- Chipotle chicken
- Spicy black bean (VG)

Sizzling Fajita Station – Corn tortillas with guacamole, tomato salsa, pickled red cabbage, sour cream and grated cheese - **£12.00pp**

Choose x3 flavours:

- Chicken & red pepper
- Blackened salmon
- Spicy beef strips
- Mushroom & avocado hummus (VG)

Authentic Wood Fired Pizzas

Wood fired pizzas served with green salad & coleslaw, served buffet style for a period of 2 hours, fresh pizza all the way through service - **£10.50pp**

Choose x4 flavours:

Tomato & mozzarella, Farmhouse, Haloumi & black olive, Goats cheese & red pepper, American hot, Pepperoni, Meatball, Four-cheese & spinach, BBQ Chicken, Veggie supreme

Your flavour not here? Let us know and we'll make it for you!

Mediterranean

Chicken souvlaki skewers with aioli, floured wrap, pickled cabbage, green salad - **£9.50pp**

Spicy lamb koftas with chilli sauce, floured wrap & onion salad - **£10.50pp**

Butternut squash falafels served in pitta bread with shredded lettuce & mint yoghurt dressing (V) - **£8.75pp**

Spiced five bean burgers, mint hummus, crisp gem, floured bun (VG) - **£8.75pp**

10.

Luxury BBQ

We LOVE BBQ's therefore we do them properly cooking over our BBQs with hot coals and wood chips to enhance the authentic smoky flavour!

£57.95 per person

Included –

Formal sit-down service with real cutlery & china

x2 items from BBQ List A

x2 items from BBQ List B

x4 salad & side options from Page 11

Bread selection & condiments

x2 dessert options from Page 6

Tea & coffee



BBQ List A

Choice of flavoured Haywards premium sausages with mustard and pickles.

Sweet chilli pork cutlets with fresh coriander.

Slow cooked belly of pork with sticky Vietnamese sauce & sesame.

Free range spatchcock Piri Piri glazed chicken with lemon squeeze.

Breast of chicken marinated in Mediterranean pesto.

Chicken thighs in BBQ seasoning finished with maple syrup.

Smoked wedges of sweet potato with broad bean hummus & sunflower seeds (VG)

Cauliflower 'steaks' with basil yogurt & pomegranate (V)

Red peppers stuffed with olives, sun blush tomatoes, artichokes, feta & basil pesto

(V, VG with no feta)

BBQ List B

Whole butterfly leg of harissa lamb with mint yogurt.

Lamb & apricot skewers - cumin & coriander seeds, paprika, chilli, ginger & cinnamon.

Whole fillet of beef classically seasoned with chimichurri sauce - **£5pp supplement**

Short rib of Beef with dark treacle glaze.

Teriyaki beef skewers with honey & sesame glaze and pickled ginger.

Homemade steak beef burgers with Lyonnaise onions & Emmental cheese.

Whole baked sea bass, lemongrass, chilli, coriander & white wine.

Chargrilled fillet of salmon marinated with Cajun seasoning with sour cream.

Monkfish & prawn kebabs with coconut & lime cream.

Whole grilled crevettes with salsa verde - **£2pp supplement**

Salads & Sides

Chilled

Mixed heritage beetroot, Goats cheese, spinach, grated carrot, pumpkin seed.

House Salad – soft boiled hen's egg, English gem lettuce, green beans, broad beans, Sun blush tomato, garden mint.

House Slaw – white cabbage, Roscoff onion, carrot, red cabbage, horseradish, homemade mayonnaise – **fancy it hot? Let us add chipotle & some coriander!**

Romaine lettuce, Caesar dressing, anchovy, croutons, Parmesan shavings.

Caprese salad – plum tomato, fresh basil, lemon rocket, balsamic & oil bocconcini mozzarella.

Roasted marinated courgettes, feta crumb, garden pea & mint, gem lettuce, croutons.

Dressed New Potato - new potatoes, shallot & vinegar dressing, fine beans, rocket.

Superfood Salad - quinoa, sweet potato, toasted sesame & sunflower seeds, roasted red & green peppers, roasted button onions.

Potato Salad – new potatoes, Greek yoghurt, snip chives, mint, onions crisps.

Fresh Asian Style Salad – Chinese cabbage, mange tout, peppers, grated carrot, bean shoots, cucumber, sesame seeds, edamame beans, Thai mint dressing.

Green couscous tabbouleh with bell pepper, feta, toasted pistachios, pumpkin seeds, coriander, mint, chili.

Roast Mediterranean Vegetables with rocket pesto.

Edamame salad – edamame beans, broccoli, garden pea, cucumber, rocket, watercress & ginger & sesame dressing.

Blue cheese, butternut & barley salad with maple walnuts & rape seed oil.

Warm

Hot new potatoes, whole grain mustard, rape seed oil, snip chives.

Roasted sweet potato, fennel, red onion, red pepper, rocket, coriander, fennel seeds, chives, toasted sunflower seeds.

Roasted carrots with fennel seed, parsley.

Courgette Provençal.

Creamed mustard garden leeks.

Corn on the cob with black pepper butter.



Roasted Sharing Feasts

Our chefs will prepare a banquet to remember! Show stopping roasts delivered to the table on a seasoned, wooden chopping block ready for you or your chosen guest to carve.

Choose X2 starters* (from Page5), your choice of meats from the below options** & x2 desserts (from Page 6) to complete your banquet.

Roast sirloin of beef, shallot puree, horseradish crisps & watercress.

Roast leg of Romney lamb studded with garlic & rosemary served with salsa Verde.

Boned roast chicken stuffed with sage & onion stuffing, bread sauce & pigs in blanket.

Slow roasted shoulder of Highfield pork, crackling, apple & thyme puree, sage & onion stuffing.

All the above served with roasted potatoes, cauliflower & broccoli cheese bake, roasted carrots, steamed greens & Yorkshire puddings.

3 courses with 1 meat - £64.00pp

3 courses with 2 meats - £67.00pp

3 courses with 3 meats - £70.00pp

3 courses with 4 meats - £73.00pp

**Why not ask us to design a sharing board in place of a starter?*

***Game may be available dependent on season & will be subject to market prices, please enquire for further details.*

