



Corporate Menu Pack 2020

All prices Include VAT @ the prevailing rate.

For all enquiries please ring 0333 6000 565 or email enquiries@kitchenofkent.co.uk

Page 1 – Breakfast & Mid-Morning

Page 3 – Lunch

Page 4 – Canapé Parties

Page 5 – Grazing Tables

Page 6 – Finger Food

Page – 6 Hot & Cold Buffet

Page – 7 Bowl Food

Page – 9 Formal Dining

Breakfast & Mid-Morning

Breakfast Hydration

Juices - £3.00 per jug

Homemade Flavoured Water / Still Water - £4.50 per 5 Litre Kilner

Kingsdown Sparkling Water 750ml - £2.00

Kingsdown Still Water 750ml - £2.00

Loose leaf Tea & Cafetière Coffee - £2.50 per person

Loose leaf Tea & Cafetière Coffee with Hand Crafted Biscuits - £3.25 per person

Loose leaf Tea & Cafetière Coffee with Cake - £3.50 per person

Morning Snacks

Pastries & Croissants - £2.50 per person

Fruit Pots - £2.50

Bacon Baps - £3.50

Sausage Baps - £3.50

Egg Baps - £3.00

Granola Pots with yogurt & compote - £2.95

Fruit Basket Selection - £1.50 per person

Hot Breakfasts

Breakfast Menu 1 - Buffet Style @ £8.95 per person:

Grilled Back Bacon
 Our Own Butcher's Sausage
 Grilled Vine Tomato
 Button Mushroom
 Black Pudding
 Sauté New Potatoes
 Fried Hen Eggs
 Toasted Sour Dough Loaf & Tip Tree Strawberry Jam
 English Butter Roll
 Tea & Coffee

Breakfast Menu 2 - Buffet Style @ £12.95 per person:

To Start -
 Tea, Coffee & Orange Juice
 Selection of Pastries with Tip Tree Jam & Marmalade

For Main, Full English-
 Dry Cure Smoked Back Bacon
 Londoner Sausage
 Baked Field Mushroom
 Roasted Baby Vine Tomatoes
 Black Pudding
 Bubble & Squeak
 Tabasco Baked Beans
 Fried Hen Eggs
 Salted Buttered Roll
 Toasted Sourdough/Granary Bread

Breakfast Menu 3 - Plated Style @ £24.95 per person:

Loose Leaf Tea, Cafetiere Coffee & Freshly Squeezed Orange Juice

To start @ the buffet station -
 Selection of Pastries with Tip Tree Jam & Marmalade
 Muesli, Mixed Fruit Granola, Greek Yoghurt with Berry Compote
 Toasted Sour Dough Loaf & Tip Tree Strawberry Jam
 Lightly Salted Butter Roll

For Main -
 Grilled Smoked Back Bacon
 Our Own Butcher's Sausage
 Grilled Plum Vine Tomato
 Baked Field Mushroom,
 Black Pudding
 Pan Fried Bubble & Squeak
 Tabasco Baked Beans
 Choice of Weald Height Farm Eggs

Or

Eggs Royale – Toasted English Muffin, Garden Spinach, Kitchen of Kent Home
Smoked Salmon, Weald Height Farm Poached Eggs & Hollandaise Sauce

Or

Eggs Florentine - Toasted English Muffin, Garden Spinach, Weald Height Farm Poached Eggs &
Hollandaise Sauce

Lunch on the go?

Classic Sandwich Lunch @ £9.00 per person:

Pick your favourite 4 fillings to be served on a platter.
Upgrade to recycled lunch bags for an additional £1.00 if you're on the go.

Hen Egg & Water Cress Mayo **(V)**
Cheddar Cheese & Apple & Date Chutney **(V)**
Cucumber & Black Pepper Cream Cheese **(V)**
Prawn Cocktail
Tuna & Sweetcorn
Salmon in Dill Crème Fraiche
Honey Roasted Ham & Dijon Mustard
Roast Chicken Salad with Wholegrain Mayonnaise
Roast Rump of Beef & Horseradish Sauce
Pastrami, Emmental & English Mustard

Accompanied with Kent Crisps, a Piece of Fruit & Kingsdown Bottled Water (330ml)

Luxury Sandwich Lunch @ £11.50 per person:

Pick your favourite 4 fillings to be served on a platter.
Upgrade to recycled lunch bags for an additional £1.00 if you're on the go.

Winterdale Cheddar, Apple & Date Chutney, Apple & Gherkin **(V)**
Falafel Wrap with Broad Bean Hummus **(V)**
Grilled Vegetables, Haloumi & Basil in Sourdough **(V)**
Harrisa Salmon & Mango Salsa
Crab & Crayfish Tails with Mint Yogurt
Salami, Brie, Hummus & Rocket
Chicken, Chorizo & Avocado Mousse
Shredded Pork & Chipotle Coleslaw

Accompanied with Kent Crisps, Fruit Pot, Sweet Treat & Kingsdown Bottled Water (330ml)



Canapés Parties or Just to Get Started

Canapés are priced @ £2.00 per unit

We suggest the following quantity of units:

½ hour - 3 units per guest, 1 hour – 4-6 units per guest, 1 ½ hour 6-8 units per guest,
Canapé party – 10 to 12 units per guest

Warm Canapés

- Free Range Chicken & Pancetta Skewers with Salsa Verde.
- Jerk Chicken with Roasted Coriander Mango.
- Roast Rump of Beef, Yorkshire Pudding & Watercress Mousse.
- Lamb & Feta Skewers with Tzatziki.
- Toad in the Hole with Sweet Onion Jus.
- Harissa Pork Balls glazed with Molasses & Sesame Seeds.
- Pigs in Blankets with homemade Spiced Ketchup.
- Roasted Spiced Hake with Coconut Sauce.
- Hot Honey Smoked Salmon, Yorkshire Pudding & Beetroot Mousse.
- Roasted Tiger Prawn 'Lolly Pops' with Sriracha Sauce.
- Tempura Prawn with Sweet Chili Dip.
- Brie Melts with Quince Jelly **(V)**
- Mozzarella & Mushroom Croquette with Basil Pesto **(V)**

Cold Canapés

- Pancetta & Applewood Smoked Cheddar Quiche.
- Red wine & Balsamic Fig, Mozzarella & Prosciutto.
- Parmesan & Prosciutto Ham Cheese Straws with Harissa Mayo.
- Chicken Liver Parfait, Pickled Apple & Cumberland Gel.
- Cornish Crab & Crayfish with Mango Salsa in Filo Basket.
- Kitchen of Kent Home Smoked Salmon with Celeriac Remoulade & Fennel Cress.
- Salmon & Beetroot Mousse & Blini.
- Ceviche of Salmon & Scallop with Sweetcorn & Coriander Salsa.
- Brown shrimp with Pea, Mint & Bean Humus & Puffed Rice.
- Feta, Pea & Garden Mint Quiche **(V)**
- Gorgonzola rolled in Pumpkin Seed & Pistachio Crumb **(V)**
- Goats Cheese & Thyme with Walnut Crust **(V)**
- Wild Mushroom tart with Kent Blue Mousse & Pickled Pear **(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, Capers & 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.

Kitchen of Kent's Grazing Tables

We will work closely with you to create your perfect table, but a typical table would include:

Speciality cheese from around Kent, cured meats, antipasti, a selection of dipping pots, sweet potato falafels, spiced pakoras, hand crafted savouries, nuts, our locally crafted bread with English butter, fruits, pickles, chutneys & crackers.

1 Metre (up to 30 people)	- £450.00
1.5 Metres (up to 45 people)	- £600.00
2 Metres (up to 60 people)	- £900.00
3 Metres (up to 90 people)	- £1350.00
4 Metres (up to 120 people)	- £1800.00
5 Metres (up to 150 people)	- £2250.00
6 Metres (up to 180 people)	- £2700.00
7 Metres (up to 210 people)	- £3150.00
8 Metres (up to 240 people)	- £3600.00
9 Metres (up to 270 people)	- £4050.00
10 Metres (up to 300 people)	- £4500.00
11 Metres (up to 330 people)	- £4950.00
12 Metres (up to 360 people)	- £5400.00



Finger Food Menu

Choose x8 Options for £16.50 per person:

Smoked Chicken & Sun Blush Pesto Pot.
 Prawn in Bloody Mary Sauce & Mango Salsa Pot.
 Greek Style Salad Pot **(V)**

Section of Tartlets (choose x3) – Leek & Brie **(V)**, Mint pea & Feta **(V)**, Courgette & Goats Cheese **(V)**,
 Pancetta & Spring Onion, Chicken & Leek, Salmon & Watercress.

Meats & Cheese Charcuterie Board with Olives, Artichokes & Vegetable Crisps.

Honey & Sesame Chicken Drumsticks.

Roasted Lemon, Thyme & Honey Chicken Drumsticks.

Mini Corn Dogs & Frenchie's Mustard.

Shortcrust Sausage Rolls & Pork pie.

Puff Pastry Cheese & Prosciutto Twists with Chipotle Dip.

Mini Lamb Burgers with Tzatziki.

Mini Beef Burgers with Spicy Tomato Salsa.

Filo Prawns with Dipping Sriracha Sauce.

Baby Prawn & Red Pepper Lettuce Cups with Avocado Mayonnaise.

Cajun Salmon & Cucumber Floured Wraps.

Fig & Mozzarella Sticks, Capers Salad Sticks **(V)**

Vegetable Crudities & Dips **(V)**

Fork Buffet Menu

Choose x3 dishes from the Hot or Chilled lists & x3 options from the Sides & Salads to accompany your dessert table for £25.00 per person (additional main course can be added for £6.00 per person):

Hot Selection

Coq au Vin

Chicken in Romanesque Sauce

Beef Lasagne

Beef Bourguignon

Beef Chilli

Pork in Mushroom & Wholegrain Cream Sauce

Shepherd's Pie

Spiced Lamb Kofte with Mango Yoghurt

Smoked Haddock & Parsley Fishcakes with Sauce Gribiche

Vegetable Moussaka **(V)**

Chilled Selection

Pressed Smoked Chicken & Ham Hock Terrine with Celeriac Slaw
 Honey Roast Ham & Piccalilli
 Hand Crafted Orchard Apple & Pork Sausage Rolls
 House Cutting Pork & Sage Pie
 Kent Herd Sirloin of Beef with Horseradish Mousse and Rocket
 Beetroot Cured Salmon & Watercress Mousse
 Roasted Courgette & Aubergine Frittata **(V)**
 Baked Potato Skins with English Gem and Sussex Blue Dressing **(V)**
 Confit of Heritage Tomato & Mozzarella Tartlets **(V)**
 Canterbury Soft & Roasted Pepper Tartlets **(V)**

Sides & Salads

Crunchy Red Cabbage Coleslaw
 Roasted vegetable Cous Cous
 House salad with Boiled Eggs, Broad Beans, Cherry Tomatoes & Herb Oil
 Tomato, Spinach and Mozzarella Salad
 Garden Spinach, Almond & Peach with Olive Oil
 Hot Herb Butter New Potatoes
 Potato with Spring Onion Mayo & Bacon Pieces

All served with Hot Bread and English Butter Roll

Dessert Table

Vanilla Bean Cheesecake with Fruit Coulis Raspberry
 Chocolate Brownies & Clotted Cream
 Fresh Fruit Pots with Double Cream
 Classic Trifle with Pistachio Crumb
 White Chocolate Mousses with Glazed Raspberries
 Dark Chocolate Mousse with Orange Crisps
 Lemon Posset with Dipping Shortbreads
 Strawberry Cheesecake with Berry Compote

Mini Feast in a Bowl

Our bowl food is a great alternative to a three-course meal & more substantial than canapés. The perfect choice for parties, networking meetings or events where you want your guests to enjoy something delicious & filling without opting for the formality of sitting down.

We recommend x4 bowls per person consisting of x3 savoury & x1 sweet.

£17.00 for X3 bowls per person

£21.00 for x4 bowls per person

Meat Bowl:

Thai green chicken curry, aubergine, peppers & prawn crackers.

Home smoked chicken, avocado mousse, walnut & rice salad.

Haywards of Tonbridge sausages with mustard mashed colcannon potato.

Pulled ham hock croquettes, grain mustard cream, watercress.

Slow roasted belly of pork with smoked mash, calvados jus & braised greens.

Homemade burgers with smoked cheddar & roasted potato wedges.

Steak & chips - 28-day aged sirloin steak with twice cooked chips & Béarnaise sauce.

Boeuf Bourguignon with crushed roasted new potatoes.
 Cottage or Shepherd's pie with liquor jus & honeyed carrots.
 Braised shoulder of lamb with champ mash & Guinness jus.
 Cutlet of spiced lamb, mango & coriander croquette, cumin sweet potato puree.

Fish Bowl:

Pan fried sea bream with pea puree & braised fennel.
 Baked bass with pea & fresh mint risotto.
 Glazed oriental salmon with sesame soba noodles.
 Seared salmon with lemon & cumin courgette spaghetti & red pepper pesto.
 Baked cod, curried chorizo & mussel broth.
 Salt Cod, chickpea & spinach stew.
 Classic fish & chips with mushy peas & tartare sauce.
 Smoked mackerel pate, house smoked salmon, pickled fennel & radish.
 Smoked haddock, mussel & heritage tomato chowder.
 Lobster & crayfish mac 'n' cheese with cornbread.
 Saffron paella with prawns & monkfish.
 Tuscan seafood stew with saffron & white bean cassoulet.

Vegetarian Bowl:

Polenta 'croutons' with roasted artichoke & garden herb salsa.
 Goats cheese, sun blush tomato filo & pickled beetroot salad.
 Pea, edamame bean, mint & lemon risotto.
 Spinach & feta filo pie with vine tomato salad.
 Field mushroom stuffed with squash, feta, black olive & oregano.
 Thai red vegetable curry on coriander flecked jasmine rice.
 Heritage tomato, smoked mozzarella, candid walnut & kale pesto.
 Creamy wild mushroom linguini with rocket.
 Gnocchi with roasted tomato sauce, spinach & mozzarella.

Sweet Bowl:

Kitchen of Kent Eton Mess with strawberry, meringue,
 chocolate shard & fresh Chantilly.
 Double chocolate brownie with glazed strawberries & thick cream.
 Madagascar vanilla cheesecake with raspberry & honeycomb crunch.
 Banoffee pie, chocolate shavings & berry compote.
 White chocolate & raspberry mousse.
 Strawberries with black pepper ice cream.
 Waffle, caramelized banana & honeycomb ice cream.
 Apple & rhubarb crumble with custard.
 Individual hazelnut & raspberry Pavlovas.
 Champagne jellies with berries & lightly whipped vanilla cream.



Formal Sit-Down Dining

3 Course Menu @ £33.00 per person (includes all staffing, linen & equipment)

Classic Menu

Please choose x1 dish from each course (dietary requirements can be discussed & cater for separately should there be a need). Tea & coffee is included.

Starters

- Chicken Liver Parfait with Sweet Onion Jam & Toasted Ciabatta
- Sweet Plum Belly of Pork with Apple & Fennel Slaw
- Pressed Ham Hock Terrine with Basil Mayonnaise & Fried Capers
- Roasted Mackerel Fillet on Walnut Toast with Potatoes Salad
- Salad of Prawns with Avocado Mascarpone, Chilli Flakes & Sweet Tomato
- Smoked Haddock Fishcakes with Saffron Sauce & Lemon Dressed Rocket
- Salad of Heirloom Tomatoes, Buffalo Mozzarella, Basil Pesto **(V)**
- Baked Camembert studded with Rosemary & Garlic with Plum Chutney **(V)**
- Buffalo Mozzarella, Broad Bean & Mint Purée, Sweet Derrida Tomatoes **(V)**
- Veloute of Mushroom with Mopping Bread **(V)**
- Baked Field Mushroom stuffed with Spinach, Cranberry and Somerset Brie **(V)**
- Wild Mushroom Arancini with Hazelnut Crumb and Blue Cheese Sauce **(V)**

Or

Antipasti Sharing Boards -

Cured Meats, Cheeses, Marinated Vegetables, Falafels & Dips

For The Main Course

- Roasted Honey Chicken with Chorizo Sausage & Thyme Jus.
- Roasted Supreme of Weald Chicken with Wild Mushroom Cream Sauce & Pancetta Lardons.
- Baked Chicken Breast topped with Romanesque Sauce.
- Slow Cooked Belly of Pork with Sweet onion Jus & Crackling Shard.
- Butcher's Pork & Leek Sausage Ring, Garden Greens, Onion jus.
- 'Posh' Ham Egg & Chips – Pressed Ham Hock, Crisp Hen Egg, Piccalilli.
- Pork Loin Steak with Honey & Sesame Crust and Glazed Pak Choy.
- Roast Medium Beef with a Yorkshire Pudding & Jus.
- Braised Brisket of Beef with Creamed Corn & Pit Beans.
- Braised Brisket with Roasted Root Vegetables & Garlic Jus.
- Shoulder of Lamb with Redcurrant Glaze & Salsa Verde.

Herb Crusted Loch Duart Salmon with Courgette Spaghetti & Sun Blush Pesto.
 Roasted Fillet of Hake with Prawn Butter & Pickled Samphire.
 Grilled Fillets of Plaice with Garden Spinach & Tomato & Basil Cream.
 Baked Aubergine topped with Courgette Provençal, Black Olives, Somerset brie **(V)**
 Lemon & Herb Polenta Cake, Roasted Artichoke, Charred Feta, Red Pepper Pesto **(V)**
 Baked Sweet Potato Falafels with Harissa spiced Tomato Sauce & Crumbled Feta **(V)**

All main courses are supplied with seasonal vegetables & x1 potato dish (both served on the side) for the whole group chosen from the following:

Roasted potato, Mashed Potato, Roasted Herb New Potato, Dauphinoise Potato,
 Herbed New Potato, Garlic & Rosemary Creamed Potato, Provençal Potato

Desserts

Warm Double Chocolate Brownie with Thick Set Cream.
 Spiced Pumpkin Pie, Crème Fraiche & Brandy Snap.
 Eton Mess - Meringue Tear Drops, Fresh Strawberries, Chantilly Cream, Fruit Coulis & White
 Chocolate Powder.
 Mint & Dark Chocolate Torte with Mint Crisp & Double Cream.
 Banoffee Pie – Condensed Milk, Banana, Mascarpone Cream & Dark Chocolate Shard.
 Summer Berry Crème Brûlée, Honeycomb & Dipping Shortbreads.
 Orange & Rosemary Posset, Raspberry Compote & Ginger Nut Crumb
 Sticky Toffee & Fig Pudding, Butterscotch Sauce & Clotted Cream.
 White Chocolate Mousse, Macerated Strawberries & Shortbread Crumb.
 Vanilla Cheesecake, Raspberry Gel, White Chocolate Chip Cookie Base & Honeycomb