



Corporate Menu Pack 2022

All prices include VAT @ the prevailing rate.

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

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Breakfast & Mid-Morning

Breakfast Hydration

Juices

Homemade Flavoured Water / Still Water

Kingsdown Sparkling Water 750ml

Kingsdown Still Water 750ml

Loose leaf Tea & Cafetière Coffee

Loose leaf Tea & Cafetière Coffee with Hand Crafted Biscuits

Loose leaf Tea & Cafetière Coffee with Cake

Morning Snacks

Pastries & Croissants

Fruit Pots

Bacon Baps

Sausage Baps

Egg Baps

Granola Pots with yogurt & compote

Fruit Basket Selection

Hot Breakfasts

Breakfast Menu 1 - Buffet Style:

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:

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:

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:

Pick your favourite 4 fillings to be served on a platter.

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

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

Luxury Sandwich Lunch:

Pick your favourite 4 fillings to be served on a platter.

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
Baby Prawns in Bloody Mary Sauce
Pastrami, Emmental & English Mustard

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



Canapés Parties or Just to Get Started

We suggest the following quantity of units:

½ hour or with a 3 course dinner - 4 units per guest, 1 hour or 2 course menu – 5-6 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.

BBQ Chicken Skewer with Sweetcorn Salsa.

Roast Rump of Beef, Yorkshire Pudding & Watercress Mousse.

Lamb Kofta Skewers with Tzatziki.

Toad in the Hole with Sweet Onion Jus.

Harissa Pork Balls glazed with Molasses & Sesame Seeds.

Honey & Mustard glazed Cocktail Sausages.

Sweet Onion Pork Sausage Rolls with Smokey Ketchup

Spiced Squash Soup Shot (V).

Tempura Prawn with Sweet Chili Dip.

Brie Melts with Cranberry & Orange Sauce (V)

Chestnut Mushroom, Rocket & Mascarpone Flat Bread (V)

Cold Canapés

Pancetta & Applewood Smoked Cheddar Quiche.

Rilette of Spiced Brisket, Pickle Chutney, Charcoal Cracker.

Parmesan Cheese Straws with Harissa Mayo & Bacon Dust.

Chicken Liver Parfait, Toasted Pecan & Cumberland Gel.

Cornish Crab Cones with Avocado Mascarpone.

Kitchen of Kent Home Smoked Salmon with Celeriac Remoulade & Fennel Cress.

Gin Cured Salmon, Dill Mascarpone & Blini.

Ceviche of Salmon & Scallop with Sweetcorn & Coriander Salsa.

Cucumber Soup Shot topped with Peppered Feta (V)

Feta, Pea & Garden Mint Quiche (V)

Gorgonzola rolled in Pumpkin Seed & Pistachio Crumb (V)

Goats Cheese & Thyme Mousse in Beetroot Cup with Walnut Crust (V)

Wild Mushroom & Blue Cheese Mousse in a Crisp Tart (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.
 Assorted Macaroons.
 Hand Crafted Scone, Clotted Cream & Tip Tree Strawberry Jam

Sweet Canapés

Dark Chocolate & Kirsch Ganache Truffles.
 Almond Fanciers
 Lemon meringue pies.
 Classic Eton Mess.
 Brownie bites with chocolate soil.

2 & 3 Course Conference Dining

Classic Menu

*Please choose x1 starter, choose 1 meat/fish & 1 vegetarian main & choose 1 dessert
 (dietary requirements can be discussed & cater for separately should there be a need).
 Tea & coffee is included.*

*We can swap a course for 3 canapés if you're on a tight schedule or just want a more casual dining
 experience*

Starters

Chicken Liver Parfait with Sweet Onion Jam & Toasted Ciabatta
 Wild Mushroom Tartlet, Sun Blush Tomato Pesto, Lemon Dressed Salad
 Pressed Ham Hock Terrine with Basil Mayonnaise & House Pickles
 Herb Mackerel Rilette with Potato Salad & Cucumber Ribbons
 Salad of Prawns with Avocado Mascarpone, Chilli Flakes & Sweet Tomato
 Smoked Haddock Fishcakes with Herb Mayo & 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)**
 Broccoli & Brie Soup with Herb Croutons **(V)**
 Spiced Butternut Squash Soup with Coconut Milk (VG)
 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 & Grain Mustard Jus.
 Roasted Supreme of Weald Chicken with Wild Mushroom Cream Sauce & Pancetta Lardons.
 Baked Chicken Breast topped with BBQ Sauce & Creamed Corn.
 Slow Cooked Belly of Pork with Sweet Onion Jus & Crackling Shard.
 Butcher's Pork & Leek Sausage Ring, Garden Greens, Onion jus.
 Pork Loin Steak with Honey & Sesame Crust and Glazed Pak Choy.
 Roast Shoulder of Pork, Apple Sauce & Jus
 Roast Medium Beef with a Yorkshire Pudding & Jus.
 Braised Brisket of Beef with Treacle Glaze, Onion Jus.
 Braised Brisket with Roasted Celeriac Puree & 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, VG no brie)**
 Lemon & Herb Polenta Cake, Roasted Artichoke, Charred Feta, Red Pepper Pesto **(V, VG no feta)**
 Baked Sweet Potato Falafels with Harissa spiced Tomato Sauce **(VG)**

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 Apple Frangipane with Vanilla Cream.
 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.
 Lemon Tart, Raspberry Compote & Ginger Nut Crumb
 Sticky Toffee & Fig Pudding, Butterscotch Sauce & Clotted Cream.
 Dark Chocolate Mousse, Macerated Strawberries & Shortbread Crumb.
 Vanilla Cheesecake, Raspberry Gel, White Chocolate Chip Cookie Base & Honeycomb

Finger Food Menu

Choose x8 Options:

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.
 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 in total from the Hot & Chilled lists & x3 options from the Sides & Salads to accompany your 2 desserts:

Hot Selection

Coq au Vin – Chick Thighs in Red Wine Sauce with Mushrooms, Peppers, Bacon & Tarragon
 Weald Chicken Breast with Wild Mushroom Cream & Tender Stem Broccoli
 Slow Cooked Ham Hock with Flat Leaf Parsley Cream
 Thai Green Chicken Curry with Green Peppers & Aubergine
 Chicken & Leek Puff Pastry Pie
 Classic Beef Lasagne
 Steak Pasties with Gravy
 Beef Chilli Mac & Cheese
 Roast Loin of Pork in Mushroom & Wholegrain Cream Sauce
 Romney Shepherd's Pie topped with Smoked Goodwood Cheddar
 Spiced Lamb Kofte, Salad, Flatbreads & Garlic Sauce

Classic Fish Pie – Salmon, White Fish, Prawns & Mussels in White Wine & Parsley Cream & topped
 with Cheese Mash & Sliced Tomato
 Smoked Haddock & Parsley Fishcakes with Tartare Sauce
 Baked Salmon with Basil Pesto Crust & Courgette Provençal

Mixed Vegetable Thai Red Curry (VG)
 Warmed Spanish Tortilla & Saffron Mayonnaise (V)
 5 Bean Chilli Mac & Cheese (VG)
 Vegetable Moussaka **(V)**

Chilled Selection

Pressed Smoked Chicken & Ham Hock Terrine with Celeriac Slaw
 Honey Roast Ham & Piccalilli
 Hand Crafted Pork Sausage Rolls & House Cutting Gala Pie
 Kent Herd Beef with Horseradish Mousse and Rocket
 Hot Smoked Salmon, Confit Orange Glaze & Watercress Mousse
 Roasted Courgette & Aubergine Frittata **(V)**
 Power bowls - Organic Quinoa & Cous Cous, Cauliflower, Pickled Red Cabbage, Avocado, Mango,
 Toasted Almonds, Chilli Flakes, Bang Bang Sauce (VG)
 Confit of Heritage Tomato & Mozzarella Tartlets **(V)**
 Canterbury Soft & Roasted Pepper Tartlets **(V)**

Sides & Salads

Chilled

House Coleslaw with a hint of Horseradish
 Roasted Vegetable Cous Cous
 House salad with Boiled Eggs, Broad Beans, Cherry Tomatoes & Herb Oil
 Tomato, Spinach and Mozzarella Salad
 Penne Pasta with Black Olive, Tomato & Rocket
 Potato Salad with Spring Onion Mayo & Bacon Pieces
 Green Garden Salad with Lemon Dressing
 Asian Style Slaw with Mint Thai Dressing

Hot

Steamed Green Vegetable Medley
 Herb Butter New Potatoes
 Jacket Potatoes with English Salted Butter
 Creamed Garlic & Rosemary Baby Potatoes
 Roasted Mediterranean Vegetables
 Steamed Basmati Rice

All served with Hot Bread and English Butter Roll

Desserts

Vanilla Bean Cheesecake with Fruit Coulis Raspberry
 Chocolate Brownies & Thick 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 Street Foods

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.

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 beef 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 pie with jus & honeyed carrots.
 Braised shoulder of lamb with champ mash & Guinness jus.
 Cutlet of spiced lamb, cumin sweet potato puree, pak choy.

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 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 & Vegan Bowl:

Polenta 'croutons' with roasted artichoke & garden herb salsa. (VG)
 Goats cheese, sun blush tomato filo & pickled beetroot salad.
 Pea, edamame bean, mint & lemon risotto. (VG)
 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. (VG)
 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.

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

