

Kitchen Party

Feasting Menus - Starters

Vegans & Vegetarians to be served separately where necessary

Antipasti/Italian

Focaccia & Olive Oil

Kitchen Party Marinated Olives

Friggitelli Peppers, Smoked Salt & Moscatel Vinegar

Delica Squash, Radicchio, Buffalo Mozzarella, Crispy Sage (winter)

Peas, Asparagus, Broad Beans, Buffalo Mozzarella & Wild Garlic Pesto
(summer)

Fish & Seafood

Seeded Sourdough & Salted Butter

Cured Salmon, Cucumbers & Dill

Roast Purple Sprouting Broccoli, Potted Shrimps & Almonds

Heritage Beetroot Salad

Middle Eastern Mezze

Mixed Flatbreads, Sourdough & Olive Oil

Falafel

Humous, Za'atar & Herb Oil

Babaganoush, Pomegranate & Mint

Olives & Pickled Chilli's

Spanish Tapas

Padron Peppers & Maldon Sea Salt

Tortilla Española

Brindisa Charcuterie

Sourdough & Salted Butter

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Feasting Menus - Mains

Menu 1

Very Slow Roasted Pulled Lamb Shoulder

Dauphinoise Potato

Spiced Roast Rainbow Carrot, Feta & Rocket Salad

Herby Green Bean, Artichoke & Almond Salad

Tomato & Rose Harissa

Menu 2

Porchetta, Rolled Pork Belly Stuffed with Fennel Seeds & Rosemary

Cannellini Bean Salad, Tomato, Black Olives Avocado & Red Onion

Fennel, Citrus & Pickled Grape Salad

Padron Peppers, Roast Squash, Hazelnuts & Oregano

Salsa Verde

Menu 3

Brined & Roasted Peri Peri Herb Fed Chicken

Chorizo Roasted New Potatoes

Mixed Leaf Salad & Sherry Vinegar Dressing

Kohlrabi, Carrot & Chinese Cabbage Slaw, Sesame & Soy Dressing

Confit Garlic Aioli

Menu 4

Roast Beef Sirloin

Dripping Roast Potatoes & Thyme

Smoked Cheddar Cauliflower Cheese

Watercress & French Dressing

Chimichurri

Sharing Pie Menu (*£5/head discount*)

Chicken, Leek and Ham Hock Pie, Butter Puff Pastry

Or

Beef, Bone Marrow & Stout Pie, Suet Crust

Or

Roast Squash, Chestnut & Mushroom Pithivier

Mash

Charred Hispi Cabbage

Plated Vegetarian & Vegan Main Course

Grilled Polenta, Roasted Squash, Pickled Wild Mushrooms, Pesto, Rocket & Almonds *GF / VG*

Wild Mushroom, Potato & Reblochon Cheese Pithivier, Watercress & Pickled Walnut Salad *V*

Braised Artichokes, Cannellini Beans, Tomato, Gnocchetti Sardi & Mint *VG*

Roast Tomato & Fregola Risotto, Basil & Ricotta Salata *V GF*

Baked Aubergine, Romesco Sauce, Puffed Buckwheat & Pea Shoots *VG GF*

Dessert Options

Pavlova, Whipped Cream and Seasonal fruits (*to share*)

Basque Cheesecake & Poached Rhubarb

Plum & Almond Frangipane Tart & Crème Fraiche

Sticky Toffee Pudding, Toffee Sauce and Clotted Cream

Warm Chocolate Brownie, Chocolate Sauce, Crème Fraiche & Pistachios

Chilled Rice Pudding & Prunes Soaked In Pedro Ximenez

Rum Baba & White Chocolate Chantilly Cream

Dessert table – *choice of 3*

Seasonal Fruit Eton Mess

Chocolate Mousse & Pistachios

Millionaires Shortbread

Oat, Brown Butter & Almond Financiers

Apple Crumble & Chantilly Glass

Clementine & Almond Cake, Pomegranate

Cheese Table Options

Neal's Yard Cheese Table/Cake

Selection of Neal's Yard cheese, served with biscuits, grapes and homemade chutneys.

Add Port for £3/glass + vat