



KITCHEN PARTY

CANAPÉS, BOWLS
& STREET FOOD

CANAPES

HOT

Peri Peri Skewers & Garlic Mayo GF
Confit Potato, Crème Fraiche, Chives & Caviar
Tomato & Mozzarella Suppli V
Padron Peppers & Kebab Spice Mix VG/GF
Crispy Polenta, Sage & Vegan Aioli VG/GF
Sweetcorn Fritter & Encona Pepper Sauce VG/GF
Brindisa Mini Chorizo GF
Cauliflower Cheese Croquettes V

AMBIENT

Bloody Mary Cured Salmon & Fresh Horseradish GF
Ham Hock Terrine, Crab Apple Jelly & Pickled Heritage Carrot GF
Tuna Tartare Tostada, Pineapple Salsa & Avocado Crème Fraiche GF
Crab & Broad Bean Tartlet
Smoked Eel, Pickled Beetroot & Horseradish Toast
Gem Lettuce Caesar Salad & Anchovy GF
Gildas – Basque Olive, Pickled Chilli & Anchovy Skewer GF
Avocado & Mango Salsa, Plantain Chip VG/GF
Goats Curd & Slow Roasted Cherry Tomato V

CLASSICS

Sausage Roll & Brown Sauce
Cheese Straws V
Waldorf Salad – Chicory, Walnut & Blue Cheese V
Duck Rillettes, Pickled Prune, Sourdough Toasts
Smoked Salmon & Crème Fraiche Blinis

VEGAN SELECTION

HOT

Vee-duya Croquettes & Aioli

Pea & Mint Falafel & Garlic Tahini Sauce GF

Salt & Pepper Tofu Skewers & Crispy Garlic GF

Green Bean Pakora, Mango Chutney & Coconut Yogurt GF

AMBIENT

Fried Flatbread, Babaganoush & Slow Roast Tomato

Vegan Sausage Roll, Pickle & Mustard

Chickpea Panisse & Sundried Tomato & Olive Tapenade GF

Burella & Crispy Caper Toasts

Watermelon, 'Feta' & Pickled Chilli Skewers GF

Bhel Puri Chaat Cup & Pomegranate

Whipped Artichoke & Pea Puree Cones

Padron Peppers & Kebab Spice Mix GF

Crispy Polenta, Sage & Vegan Aioli GF

Green Bean Pakora, Coconut Yoghurt, Mango Chutney GF

Avocado & Mango Salsa, Plantain Chip GF

B O W L S

H O T

Goan Fish Curry, Curry Leaf & Coriander Oil GF

Roast Tomato Fregola Risotto & Ricotta Salata V & Nduja

Salt Cod Fritters & Parsley Aioli

Italian Meatballs & Gremolata

A M B I E N T

Hot Smoked Salmon & Potato Salad GF

Chicken Caesar Salad, Sourdough Croutons GF

Sea Bream Ceviche, Avocado & Chilli Plantain Chips GF

Roast Spiced Carrots, Hazelnut Dukka, Lab'neh & Parsley Oil GF/V

S T R E E T F O O D

Porchetta Roll & Salsa Verde

Truffled Mac & Cheese V with Bacon

Fish Finger Hot Dog & Tartare Sauce

Beef Burger, Red Leicester & Cucumber Pickle + £2 supp

Mini Salt Beef Bagel & Mustard

Pork Belly Bao Buns + £2 supp

Smoked Hot Dog, Mustard & Pickles

Mushroom Arancini & Parsley Aioli V

Pineapple, Thai Basil, BBQ Seitan Hot Dog VG

Tofu Bahn Mi (Vietnamese Baguette) VG

Falafel Wraps with Hummus & Slaw VG

Pulled Pork Bao Bun + £2 supp

SWEET BOWLS

Apple Crumble

Clementine & Almond Cake, Pomegranate, Mint & Crème Fraiche GF

Eton Mess GF

SWEET CANAPES

Salted Caramel Chocolate Truffles GF

Espresso Brownies

Damson Pâté de Fruit GF

Brown Butter & Rye Financiers

Alemanys Nougat GF

V - Vegetarian VG – Vegan GF – Gluten free VGO – Vegan on Request

HAM CARVER

Hand carved Brindisa Iberico ham station, produced from free range Iberian black pigs, reared on a natural diet of grain, wild grasses, fungi and some acorns.

- Feeds 150 – 200 guests generously as a canape.
- Carved by a master carver and circulated by our team on trays to create a memorable culinary addition to your event at 3 different prices.
- All-inclusive costs to include the ham, the carver & travel in London.

OPTION 1

Elriz cebo de campo 50% Iberico Huelva, Andalusia (slightly smoky & savoury)

£ 750 + vat

OPTION 2

Castro cebo de campo, 75% Iberico, Salamanca, Castille & Leon (well balanced, sweet & creamy)

£700 + vat

OPTION 3

Bellota 100% Iberico pure acorn fed Pata Negra DOP, Cordoba, Andalusia (finished on a diet of acorns for 3 months to yield an intensely savoury ham with a nutty flavour and great depth of flavour)

£900 + vat