



# KITCHEN PARTY

## FEASTING MENUS

## STARTERS

*Vegans & Vegetarians to be served separately where necessary*

## ANTIPASTI/ITALIAN

Focaccia & Olive Oil VG

Kitchen Party Marinated Olives VG GF

Friggitelli Peppers, Smoked Salt & Muscatel Vinegar VG GF

Buffalo Mozzarella, Figs, Prosciutto & Purple Basil (July – September) GF

Buffalo Mozzarella, Asparagus, Broad Beans, Peas & Wild Garlic Pesto (April – June) GF V

Delica Squash, Buffalo Mozzarella, Crispy Sage & Hazelnuts (October – March) GF V

## FISH & SEAFOOD

Seeded Sourdough & Salted Butter VG

Cured Salmon, Cucumbers & Dill GF

Roast Purple Sprouting Broccoli, Potted Shrimps & Almonds GF

Heritage Beetroot Salad VG GF

## MIDDLE EASTERN MEZZE

Mixed Flatbreads, Sourdough & Olive Oil VG

Falafel VG GF

Humous, Za'atar & Herb Oil VG GF

Babaganoush, Pomegranate & Mint VG GF

Olives & Pickled Chilli's VG GF

## SPANISH TAPAS

Padron Peppers & Maldon Sea Salt VG GF

Tortilla Española V GF

Brindisa Charcuterie GF

Sourdough & Salted Butter V

## MAINS

### MENU 1

Very Slow Roasted Pulled Lamb Shoulder, Tomato & Rose Harissa GF

New Potatoes, Spanish Red Onions & Soft Herbs VG GF

Spiced Roast Rainbow Carrot, Feta & Rocket Salad V GF

Herby Green Bean, Artichoke & Almond Salad VG GF

### MENU 2

Porchetta, Rolled Pork Belly Stuffed with Fennel Seeds & Rosemary, Salsa Verde GF

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

Fennel, Citrus & Pickled Grape Salad VG GF

Padron Peppers, Roast Squash, Hazelnuts & Oregano VG GF

### MENU 3

Brined & Roasted Peri Peri Herb Fed Chicken, Confit Garlic Aioli GF

Chorizo Roasted New Potatoes GF

Mixed Leaf Salad & Sherry Vinegar Dressing VG GF

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

### MENU 4

Roast Beef Sirloin, Chimichurri GF

Dripping Roast Potatoes & Thyme GF

Roasted Cauliflower Salad with Lemon Tahini VG GF **or** Smoked Cheddar Cauliflower Cheese V

Watercress & French Dressing VG GF

## PLATED VEGETARIAN & VEGAN MAIN COURSE

Wild Mushroom Arancini, Tarragon & Walnut Pesto V

Tomato Braised Artichokes, Butter Beans, Gnocchi Sardi & Goats Curd VG

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

Potato, Camembert & Wild Mushroom Pithivier, Watercress & Pickled Walnut Salad V

Roast Hispi Cabbage, Cauliflower & Green Bean Pakora, Crispy Curry Leaves with Coconut Raita  
GF VGO

## SHARING PIE MENU

Chicken, Leek and Ham Hock Pie, Butter Puff Pastry

Beef, Bone Marrow & Stout Pie, Suet Crust

Roast Squash, Chestnut & Mushroom Pithivier VG

Camembert, Wild Mushroom & Potato Pithivier V

*Sides:*

Mash V GF

Charred Hispi Cabbage V GF

Watercress & Pickled Walnut Salad VG GF

## VEGETARIAN & VEGAN FEASTING MAINS

Neal's Yard Cheese, Shallot & Chard Tart V

Potato, Wild Mushroom and Camembert Pie with Pickled Walnuts and Watercress V

Squash, Spinach & Red Onion Pithivier with Pickled Walnuts and Watercress VG

Roast Aubergine, Whipped Feta, Romesco Sauce & Herbs V

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

Spiced Roast Cauliflower, Harissa, Zoug Herbs & Flatbreads VG

## EXTRA FEASTING SIDES

White Beans & Salmoriglio VG GF

Radish, Pea, Mint & Baby Gem Salad GF VG

Beetroots, Salted Yogurt, Pine Nuts and Raisins GF V

New Potatoes, Broad Beans, Peas and Mint GF VG

Panzanella VG

Fattoush – Bread, Lettuce & Radish Salad VG

Lemon Roast Potatoes GF VG

Gem Lettuce, Pickled Cucumbers & Fresh Salad Cream GF V

Tabbouleh – Bulgur Wheat & Cucumber Salad VG

Spiced Roast Carrots, Hazelnuts, Dill & Goat Curd GF V

Patatas Aliñadas – Spanish New Potatoes, Soft Herbs & Sherry Vinegar GF VG

Chickpea & Sumac Chopped Salad GF VG

Tomato, Black Olive, Avocado & Butterbean Salad GF VG

## DESSERT TABLE

*served with seasonal fruit & crème fraiche*

Double Chocolate Brownie GF

Blueberry Bakewell Slice VG

Portuguese Custard Tarts

Sticky Toffee Biscoff VG

Basque Cheesecake GF

Chocolate & Hazelnut Praline Torte GF

Apricot & Pistachio Frangipani Tart GF

## SHARING DESSERTS

Seasonal Pavlovas with Whipped Cream and Fruit GF V

Tiramisu V