



KITCHEN PARTY

Buffets, Food Stations & Afternoon Tea

BUFFETS



MEAT & FISH AMBIENT

Smoked mackerel, watercress, wholegrain mustard, potatoes & caper salad

Hot smoked salmon, fennel, cucumber & crème fraiche salad

Roast chicken Caesar salad, sourdough croutons & rainbow radishes

Roast black garlic chicken & black garlic mayo

Grilled miso salmon & coriander salsa

Royal wedding chicken, mango, almonds

Maple glazed ham hock, watercress & capers



BUFFETS



MEAT & FISH HOT

Miso pork burger, guindilla & garlic aioli

Sea bass fish kofte, mint & orange salsa

Lamb cutlets, Urfa chilli & yogurt sauce

Pork belly, romesco sauce & charred spring onions

Whole Mechoui spiced lamb shoulder

Chinese pork belly with 5 spice & sesame

Tamworth porchetta, salsa verde

Roast chicken leg & green olive sauce

Beef meatballs in tomato sauce & gremolata

Soy braised duck leg & spring onions

Smoked haddock fish cake & crunchy radish salad



BUFFETS



VEGETARIAN AND VEGAN

Spinach & feta pastilla, harissa V

Butternut squash, stilton & quince membrillo quiche V

Roast aubergine, spiced carrot hummus, flatbreads & zoug VG

Grilled polenta, roasted squash, pickled mushroom & pesto VG

Tomato & smoked scamorza arancini, basil aioli V

Neals Yard cheese & Swiss chard quiche V



BUFFETS



SIDES

Grilled broccoli, chilli & garlic VG

Cauliflower tabbouleh, smoked almonds & cranberries VG

Roast rainbow carrots, goats curd & dill V

Cannellini bean mash, confit garlic aioli & lemony beans VG

Beetroot, charred leeks, salted yogurt, mint & pine nuts V

Butterhead lettuce, quince dressing & grated ricotta salata V

Coronation roast cauliflower, coconut yogurt, pomegranate & apricot VG

Grilled gem, boiled eggs, house salad cream, pickled cucumber & onion V

Squash, quinoa, crispy lemongrass tofu & kale salad VG

Pilau vegetable rice VG

New potatoes, red onions & soft herbs VG

Mixed fresh bean salad & chervil VG

Potato salad with Zuni Café onions, bread & butter pickles

Chickpea chopped salad & sumac VG

Tomato, avocado & butterbean salad VG

Pea, mint, baby gem & radish salad VG



FOOD STATIONS

FISH & CHIPS

Fish, Chips & Mushy Peas Cones

CURRY

Indian butter chicken

Chana masala

Jasmine rice

Pappadums

BRITISH SAVOURIES

Highland beef, ale, onion & suet pastry crust **OR**

Chicken & smoked bacon pie

Squash, spinach & vegan feta VG

Sausage roll & brown sauce

Vegan sausage roll, pickle & mustard VG

Black pudding scotch egg

SEAFOOD

Severn & Wye smoked salmon with traditional garnishes

– herbed crème fraiche, lemon

Wedges, chopped gherkins, capers, rye bread & blinis

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Traditional prawn cocktail with baby gem

IBERICO HAM STATION

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, carved live in front of the

guests

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Manchego croquettes V

Spanish tortilla & aioli V

BRITISH CHEESE

Neals Yard cheese station to include chutney,

pickles crackers, fruit V

AFTERNOON TEA

Scones, jam & clotted cream

Victoria sponge

Blueberry Bakewell VG

Carrot cake VG

Lemon drizzle

Banoffee pie

Sticky toffee biscoff VG



SANDWICH MENU



SANDWICHES

Roast red pepper, chorizo, chimichurri & rocket roll

Falafel wrap VG

Porchetta & salsa verde roll

Focaccia, mozzarella, pistachio pesto & tomato V

Spicy pork bahn mi

Chicken salad

Salmon, cream cheese & cucumber

Coronation chicken, rocket & mango chutney

Tuna, cucumber & black pepper

Prosciutto, basil & tomato

Free range egg mayo & cress

Mature cheddar & pickle

Red pepper & hummus



AFTERNOON TEA MENU

Double chocolate brownie

Blueberry Bakewell slice VG

Rocky road

Portuguese custard tarts

Sticky toffee Biscoff VG

Carrot cake VG

Scones, clotted cream & jam

Victoria sponge

Lemon drizzle

Oat and raisin cookies

Shortbread





KITCHEN PARTY

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