



KITCHEN PARTY

Feasting Menus

FEASTING MENU

SHARING STARTERS Choice of 1

ITALIAN ANTIPASTI (V)

Focaccia

Mozzarella, Rocket & Good Olive Oil

Grilled Courgette, Aubergine & Peppers

ITALIAN ANTIPASTI (Meat)

Focaccia

Italian Salumi & Seasonal Pickles

Heritage Tomato Salad

FRENCH

Baguette

Ham Hock Terrine & Cornichons

Celeriac Remoulade

TABLE SNACKS

Marinated Olives VG Kitchen Party Nut Mix VG Mixed Breads & Good Olive Oil VG

Radishes & Salted Butter VG Italian Breadsticks VG

MIDDLE EASTERN MEZE (VG)

Zaatar Flatbread

Labneh & Herb Oil

Chickpea Falafel, Pomegranate & Herb Salad

SPANISH (V)

Sourdough

Tomato Bread

Spanish Omelette & Padron Peppers

FISH & SEAFOOD

Rye Sourdough

Cured Salmon & Cucumbers

Beetroot Salad



FEASTING MENU

SHARING MAINS *We welcome you choose one sharing mains menu. Vegetarians and vegans plated menu on the following page*

MENU 1

Slow Roasted Lamb Shoulder

Grilled Spring Onions & Harissa

Baby Artichoke, Feta & French Bean Salad

Crushed New Potatoes & Chive Vinaigrette

MENU 2

Chicken Legs Marbella

Dates, Olives & Capers

Fine Beans, Coconut Yogurt, Orange & Crunchy Chickpeas

Roast Sweet Potato, Pecan Nuts, Cranberries & Charred Spring Onion

MENU 3

Chermoula Roast Chicken

Herb Yogurt

Roast Pink Firs

Green Salad

MENU 4

Braised Shortrib

Garlic Mayo, Tarragon & Pickled Padron Peppers

Truffle Mash

Grilled Purple Sprouting Broccoli, Scotch Bonnet Oil & Orange Dressing

MENU 5

Tamworth Porchetta

Salsa Verde

Lemon & Rosemary Roasties

Heritage Tomato Panzanella

MENU 6 (£4/head supplement)

Beef Onglet Streak, Cep & Garlic Butter

Butterhead Lettuce, Salted Ricotta,

Pickled Red Chilli & Lemon Oil

Hasselback Potatoes

MENU 7

Pork Shoulder Pibil

Corn Tortillas, Pico De Gallo & Tomatillo Salsa Verde

Mexican Red Rice

Black Beans, Jalapeno, Lime & White Onion

MENU 8

Miso Salmon

Spring Onion & Burnt Lime

Potato Salad, Pickles & Dill

Broccoli, Chilli & Mint



PLATED VEG MAINS

PLATED VEGETARIAN/ VEGAN OPTIONS

Vee-duja Risotto & Slow Roast San Marzano Tomato VG

Grilled Polenta, Ricotta Stuffed Courgette Flower & Slow Cooked
Tomato Sauce VGO

Roast Squash, White Beans, Roast King Oyster Mushroom & Kale
Pesto VG



FEASTING MENU

ADDITIONAL SIDES

If you would like to add in additional sides, please choose from the list below.

Grilled Broccoli, Chilli & Garlic VG

Cauliflower Tabbouleh, Smoked Almonds & Cranberries VG

Roast Rainbow Carrots, Goats Curd & Dill VG

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

New Potatoes, Red Onions & Soft Herbs VG

Mixed Fresh Bean Salad & Chervil VG

Potato Salad With Zuni Café Onions, Bread & Butter Pickles V

Chickpea Chopped Salad & Sumac VG

Tomato, Avocado & Butterbean Salad VG

Pea, Mint, Baby Gem & Radish Salad VG



PLATED PIE MENU

*We offer a selection of hand made pies to be served with
gravy and mash*

OUR PIES Choice of 1 plus veg if required

Minted Lamb Mince & Carrot

Ox Cheek, Onion & Stout

Roast Chicken & Mushroom

Cheesy Cauliflower & Leek V

Squash, Chickpea & Cashew VG

Gluten free options available for all pies

SIDES Choice of 1

Glazed Carrots V

Watercress & Pickled Walnut Salad VG

Slow Roast Cabbage V



VEGETARIAN FEASTING MENU

If you prefer to go vegetarian for the whole party, that is no problem! Here are our vegetarian feasting menus.

MAINS

Choice of two:

Neal's Yard cheese, shallot & chard tart V

Potato, wild mushroom & camembert pie with pickled walnuts & watercress V

Squash, spinach & red onion pithivier with pickled walnuts & watercress VG

Roast aubergine, whipped feta, romesco sauce & herbs V

Grilled polenta, roasted squash, pickled wild mushrooms, pesto, rocket & almonds VG

Spiced roast cauliflower, harissa, zoug herbs & flatbreads VG

SIDES

Choice of two:

White beans & salmoriglio VG

Radish, pea, mint & baby gem salad VG

Beetroots, salted yogurt, pine nuts & raisins V

New potatoes, broad beans, peas & mint VG

Panzanella VG

Fattoush - bread, lettuce & radish salad VG

Lemon roast potatoes VG

Gem lettuce, pickled cucumbers & fresh salad cream V

Tabbouleh - bulgur wheat & cucumber salad VG

Spiced roast carrots, hazelnuts, dill & goat curd V

Patatas Aliñadas – Spanish new potatoes, soft herbs & sherry vinegar VG

Chickpea & sumac chopped salad VG

Tomato, black olive, avocado & butterbean salad VG





DESSERTS & CHEESE

DESSERT TABLE

Choice of 3

Double Chocolate Brownie

Blueberry Bakewell Slice VG

Portuguese Custard Tarts

Sticky Toffee Biscoff VG

Basque Cheesecake V

Morello Cherry Blondie

Chocolate & Hazelnut Praline Torte V

Apricot & Pistachio Frangipani Tart V

NEAL'S YARD CHEESE TABLE/CAKE

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

Optional additions: charcuterie, breads, dips, crudites, nuts & fruits

TEA & COFFEE

Fresh PACT Coffee, Herbal Station, English Breakfast & Earl Grey, Milks & Sugar



FOOD PROVENANCE

We are passionate about high quality & local produce. These are our partners who we work alongside to deliver the best quality food & flavour to your table.



ALLERGENS

Please be aware that our food may contain or encounter common allergens, including dairy, eggs, gluten, soya, tree nuts, peanuts, fish, shellfish, celery, mustard or sulphates. While we take steps to minimize risk and safety handle the foods that contain potential allergens, please be advised that cross contamination may occur in the kitchen.

When ordering food from Kitchen Party LTD If you wish to view a full allergen matrix for all our menus, please let us know.

Any consumers who have allergen concerns on the day of the event, please speak to our staff before eating.





KITCHEN PARTY

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