



# KITCHEN PARTY

Plated Menus

# PLATED MENU



*As we like to eat seasonally and buy locally, menus will change depending on seasonality and availability of produce.*

## STARTERS

*Choice of 1, plus a VG option if required. Served with bread basket & butter*

Smoked Salmon Mousse, Pickled Cucumbers & Dill

Treacle Cured Salmon, Lemongrass, Ginger & Pickled Beetroot

Burrata, Squash Puree, Hazelnuts, Crispy Sage & Borage Flowers V

Roast Courgette, Butterbean Hummus, Spring Onion Oil, Hazelnuts & Herbs VG

Carrot, Goats Curd & Herb Oil VGO

Cashew Nut Mozzarella, Peach, Chilli & Basil VG



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## STARTERS - UP TO 50 GUESTS

Flatbread, Lamb Breast, Yogurt & Sumac Onions

Tuna Tostada, Chipotle, Avocado & Crispy Leeks

Seabass Ceviche, Fennel, Orange, Crème Fraiche & Chilli

Lobster Bisque & Tarragon



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*Please choose one from the menu below plus a vegetarian option*

## MAIN COURSE

Shortrib, Sweet Potato Mash, Garlic Mayo, Crispy Leeks, Tarragon & Pickled Padron Peppers

Lamb Shoulder, Grilled Courgette, Romesco & Chickpea Puree

Lamb Rump, Brown Butter, Yogurt, Baby Leek & Roast Beetroot (£4/head supplement)

Salmon, Olive Oil Mash, Lobster Mayo & Asparagus

Cod, Pea Puree, Nori & Pressed Potato

Roast Chicken Crown, King Oyster Mushroom, Hasselback Potato & Asparagus

Korean Spiced Pork Belly, Bok Choy, Sesame, Miso & Black Bean Puree

Beef Sirloin, Tenderstem Broccoli, Dauphinois Potato & Red Wine Sauce (£6/head supplement)

Beef Fillet, Mushroom Ketchup, Glazed Carrot, Hispi Cabbage & Confit Potato (£6/head supplement)

Veeduja 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



## PLATED DESSERTS

*Choice of 1*

Panna Cotta, Blackberries & Sable Biscuits

Lemon Tart & Strawberries V

Seasonal Eton Mess V

Chocolate Cremieux, Salty Pistachios, Meringue & Pear V

Chocolate Pave & Sour Cherries V



# 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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