



CORPORATE MENU PACK 2024

PG 1 - BREAKFAST

PG 2 - COLD LUNCHES

PG 2 - SOUP

PG 2 - FINGER FOOD

PG 3 & 4 - HOT & COLD BUFFET

PG 5 & 6 - CANAPÉS

PG 7 & 8 - 2/3 COURSE DINNING

PG 9 & 10 - BOWL FOOD

PG 10 - GRAZING TABLES

PG 11 - BBQ

PG11 - HOG ROAST

Please contact Russell on enquiries@kitchenofkent.co.uk / 0333 6000 565

Prices on request

Dietary requirements catered for with advance notice

BREAKFAST

CONTINENTAL BREAKFAST

Toast station with Butter, Jams & Marmalade
 Fresh Fruit Platter
 Selection of Cereals with Whole Milk Flavoured Yoghurts
 Selection of Baked Danish Pastries

MENU 1 - BUFFET STYLE

Grilled back bacon
 Own butcher's sausage
 Grilled Vine Tomato
 Button Mushroom
 Black Pudding
 Fried Hash Browns
 Scrambled Eggs
 Toast Station with Butter

MENU 2 - BUFFET STYLE

TO START-
 Orange Juice
 Selection of Pastries with Tip Tree Jam & Marmalade

FOR MAIN, FULL ENGLISH-
 Dry Cure Smoked Back Bacon
 Londoner Sausage
 Bake Field Mushroom
 Roasted Baby Vine Tomatoes
 Black Pudding
 Bubble & Squeak
 Tabasco Baked Beans
 Scrambled Eggs
 Salted Buttered Roll
 Toasted Sourdough / Granary Bread

MENU 3 - PLATED STYLE

Freshly Squeezed Orange Juice

TO START @ THE BUFFET STATION -
 Selection of Pastries with Tip Tree Jam & Marmalade
 Muesli, Mixed Fruit Granola, Greek Yoghurt with Berry Compote
 Toasted Sourdough Loaf & Tip Tree Strawberry Jam
 Lightly Salted Butter Roll

FOR MAIN, PLATED -
 Grilled Smoked Back Bacon
 Our Own Butcher's Sausage
 Grilled Plum Vine Tomato
 Baked Field Mushroom
 Black Pudding
 Pan Fried Bubble & Squeak
 Tabasco Baked Beans
 Choice of Weald Height Farm Eggs

-OR-

Eggs Royale - Toasted English Muffin, Garden Spinach, Kitchen of Kent Home Smoked Salmon, Weald Height Farm Poached Eggs & Hollandaise Sauce

-Or-

Eggs Florentine - Toasted English Muffin, Garden Spinach, Weald Height Farm Poached Eggs & Hollandaise Sauce

LUNCHESES

PLOUGHMAN'S BOX

Cheese Portion
 Cold Cut Meats
 Selection of x3 Salads
 Vegetable Crisps
 Pickles
 Apple & Date Chutney
 Artisan Bread & English Butter
 A Sweet Treat
 Fresh Fruit
 Flavoured Kingsdown Sparkling Water

THE HEALTHY LUNCH

Beetroot/Spinach Wraps or Wholemeal Bagels
 Crudités with Pea & Mint Hummus
 Garden Salad with Citrus Squeeze
 Vegetable Crisps
 Mixed Frittata
 Fresh Fruit Salad

SOUP

Why not add a choice of x2 soups to go with your packed lunches?

Mixed Vegetable, Leek & Potato,
 Carrot & Coriander, Broccoli & Brie,
 Mushroom & Tarragon,
 Celery & Blue Cheese plus many more!

FINGER FOOD MENU

CHOOSE X8 OPTIONS

COLD -

Smoked Chicken & Sun Blush Pesto Pot.
 Prawn in Bloody Mary Sauce & Mango Salsa Pot.
 Greek Style Salad Pot (V)
 Selection of Tartlets (choose x3) - Leek & Brie (V), Mint pea and Feta (V),
 Courgette & Goats Cheese (V), Pancetta & Spring Onion, Chicken & Leek, Salmon & Watercress.
 Meats & Cheese Charcuterie Board with Olives, Artichokes & Vegetable Crisps.
 Shortcrust Sausage Rolls & Pork Pie.
 Puff Pastry Cheese & Prosciutto Twists with Chipotle Dip.
 Baby Prawn & Red Pepper Lettuce Cups with Avocado Mayonnaise.
 Cajun Salmon & Cucumber Flavoured Wraps.
 Fig & Mozzarella Sticks plus Caprese Salad Sticks (V)
 Vegetabe Crudités & Dips (V)

HOT-

Honey & Sesame Chicken Drumsticks.
 Roasted Lemon, Thyme & Honey Chicken Drumsticks.
 Mini Lamb Burgers with Tzatziki.
 Mini Beef Burgers with Spicy Tomato Salsa.
 Filo Prawns with Dipping Sriracha Sauce.

HOT & COLD BUFFET MENU

CHOOSE X3 DISHES IN TOTAL FROM THE HOT & COLD SELECTIONS,
X3 SALADS & SIDES AND X2 DESSERTS

HOT SELECTION -

Coq au Vin - Chicken Thighs in Red Wine Sauce with Mushrooms, Peppers, Bacon & Tarragon.
Weald Chicken Breast with Wild Mushroom Cream & Smoked Bacon Strips.
Slow Cooked Ham Hock with Flat Leaf & Parsley Cream.
Thai Green Chicken Curry with Green Peppers & Aubergine, Boiled Rice.
Chicken & Leek Puff Pastry Pie.
Classic Beef Lasagne.
Steak Pasties with Gravy.
Beef Chilli, Nachos & Sour Cream.
Roast Loin of Pork in Mushroom & Wholegrain Cream Sauce.
Romney Shepherd's Pie topped with Bubble & Squeak.
Spiced Lamb Kofte & Tzatziki.
Classic Fish Pie - Salmon, White Fish, Prawns & Mussels in White Wine & Parsley Cream topped with Cheese Mash & Sliced Tomato.
Smoked Haddock & Parsley Fishcakes with Tartare Sauce.
Baked Salmon with Basil Pesto Crust & Courgette Provençal.
Mixed Vegetable Thai Red Curry (Vegan)
Warmed Spanish Tortilla & Saffron Mayonnaise (V)
5 Bean Chilli (Vegan)
Mac & Cheese (V)
Hot Mexican Bean Pasties (Vegan)
Vegetable Moussaka (V)

COLD SELECTION -

Pressed Smoked Chicken & Ham Hock Terrine with Celeriac Slaw.
Honey Rost Ham & Piccalilli.
Hand Crafted Pork Sausage Rolls & House Cutting Gala Pie.
Kent Herd Beef with Horseradish Mousse & Rocket.
Hot Smoked Salmon, Confit Orange Glaze & Watercress Mousse.
Roasted Courgette & Aubergine Frittata (V)
Power Bowl - Organic Quino & Couscous, Cauliflower, Pickled Red Cabbage, Avocado, Mango,
Toasted Almonds, Chilli Flakes & Bang Bang Sauce (Vegan)
Confit of Heritage Tomato & Mozzarella Tartlets (V)
Canterbury Soft & Roasted Pepper Tartlets (V)

HOT & COLD BUFFET MENU - CONTINUED

SIDES & SALADS

HOT-

Steamed Green Vegetable Medley
 Herb Butter New Potatoes
 Jacket Potatoes with English Salted Butter
 Creamed Garlic & Rosemary Baby Potatoes
 Roasted Mediterranean Vegetables
 Steamed Basmati Rice

COLD -

House Coleslaw with hint of Horseradish
 Roasted Vegetables Couscous
 House Salad with Boiled Eggs, Broad Beans, Cherry Tomatoes & Herb Oil
 Tomato, Spinach & Mozzarella Salad
 Penne Pasta with Black Olive, Tomato & Rocket
 Potato Salad with Spring Onion Mayo & Bacon Pieces
 Green Garden Salad with Lemon Dressing
 Asian Style slaw with Mint Thai Dressing

All served with Hot Bread & English Butter Roll

DESSERT -

Vanilla Bean Cheesecake with Fruit Coulis Raspberry
 Chocolate Brownies & Thick Cream
 Fresh Fruit Pots with Double Cream
 Classic Trifle with Pistachio Crumb
 White Chocolate Mousses with Glazed Raspberries
 Dark Chocolate Mousse with Orange Crisps
 Lemon Posset with Dipping Shortbreads
 Strawberry Cheesecake with Berry Compote

CANAPÉS PARTIES OR JUST TO GET STARTED

WE SUGGEST THE FOLLOWING QUANTITIES OF CANAPÉS -
 1/2 HOUR OR WITH A 3 COURSE DINNER, 4 CANAPÉS PER GUEST
 1 HOUR OR WITH A 2 COURSE DINNER, 5-6 CANAPÉS PER GUEST
 1 1/2 HOUR 6-8 CANAPÉS PER GUEST
 CANAPÉ PARTY, 10-12 CANAPÉS PER GUEST

WARM CANAPÉS -

Free Range Chicken & Pancetta Skewers with Salsa Verde
 BBQ Chicken Skewers with Sweetcorn Salsa
 Roast Rump of Beef, Yorkshire pudding & Watercress Mousse
 Lamb Kofta Skewers with Tzatziki
 Toad in the Hole with Sweet Onion Jus
 Harissa Pork Balls glazed with Molasses & Sesame Seeds
 Honey & Mustard glazed Cocktail Sausages
 Sweet Onion Pork Sausage Rolls with Smokey Ketchup
 Tempura Prawn with Sweet Chili Dip
 Spiced Squash Soup Shot (V)
 Brie Melts with Cranberry & Orange Sauce (V)
 Chestnut Mushroom, Rocket & Mascarpone Flat Bread (V)

COLD CANAPÉS -

Pancetta & Applewood Smoked Cheddar Quiche
 Rilette of Spiced Brisket, Pickle Chutney, Charcoal Cracker
 Parmesan Cheese Straws with Harissa Mayo & Bacon Dust
 Chicken Liver Parfait, Toasted Pecan & Cumberland Gel
 Cornish Crab Cones with Avocado Mascarpone
 Kitchen of Kent Home Smoked Salmon with Celeriac Remoulade & Fennel Cress
 Gin Cured Salmon, Dill Mascarpone & Blini
 Ceviche of Salmon & Scallop with Sweetcorn & Coriander Salsa
 Cucumber Soup Shot topped with Peppered Feta (V)
 Feta, Pea & Garden Mint Quiche (V)
 Gorgonzola rolled in Pumpkin Seed & Pistachio Crumb (V)
 Goats Cheese & Thyme Mousse in Beetroot Cup with Walnut Crisp (V)
 Wild Mushroom & Blue Cheese Mousse in a Crisp Tart (V)

CANAPÉS PARTIES OR JUST TO GET STARTED - CONT.

BRUSCHETTA CANAPÉS -

Smoked Chicken with Sun Blush Pesto
 Kitchen of Kent Home Smoked Salmon with Mango & Chilli Salsa
 Tapenade with Olives & Anchovy
 Fresh Tomato, Basil & Sweet Onion Marmalade (V)
 Blue Cheese & Fig Chutney (V)
 Feta, Black Olive, Capers & Sun Touched Tomato (V)

“AFTERNOON TEA” ENGLISH STYLE CANAPÉS -

Mini Avocado Crème Fraiche & Crayfish Sandwiches
 Mini Smoked Salmon Quiche with Cucumber Ribbons
 Mini Duck Egg & Cress Sandwiches (V)
 Classic Cucumber & Black Pepper Sandwiches (V)
 Strawberry Pavlova
 Assorted Macaroons
 Hand Crafted Scone, Clotted Cream & Tip Tree Strawberry Jam

SWEET CANAPÉS

Dark Chocolate & Kirsch Ganache Truffles
 Almond Fanciers
 Lemon Meringue Pies
 Classic Eton Mess
 Brownie Bites with Chocolate Soil

2 & 3 COURSE CONFERENCE DINING

CLASSIC MENU

Please choose x1 Starter, x1 meat/fish Main, x1 Vegetarian Main and x1 Dessert
(Dietary requirements can be discussed & catered for separately)

We can swap the Starter for x3 canapés if you're on a tight schedule or just want a more casual dining experience

STARTERS -

Chicken Liver Parfait with Sweet Onion Jam & Toasted Ciabatta.
Wild Mushroom Tartlet, Romanesque Sauce, Lemon Dressed Salad.
Pressed Ham Hock Terrine with Basil Mayonnaise & Fired Capers.
Herb Mackerel Rilette with Potato Salad & Cucumber Ribbons.
Salad of Prawns with Avocado Mascarpone, Chilli Flakes & Slow Dried Tomato.
Braised Brisket & Creamed Horseradish Rilette, Crisp Gem & House Pickles.
Smoked Haddock, Leek & Cheddar Fishcakes with Chunky Tartare Sauce & Lemon Dressed Rocket.
Salad of Plum Tomatoes, Buffalo Mozzarella, Basil Pesto (V)
Baked Camembert topped with Pumpkin Seed and Apple & Date Chutney (V)
Falafel, Broad Bean & Mint Purée, Crumbled Herb & Feta (V)
Your Choice of Vegetable Soup with Herb Croutons (V)
Spiced Butternut Squash Soup with Coconut Milk (Vegan)
Baked Field Mushroom stuffed with Spinach, Cranberry & Somerset Brie (V)
Wild Mushroom Arancini with Hazelnut Crumb & Blue Cheese Sauce (V)

-OR-

Antipasti Sharing Boards - Cured Meats, Cheeses, Marinated Vegetables, Falafels & Dips

FOR THE MAIN COURSE -

Roasted Supreme of Weald Chicken with Squash Purée & Basil Cream
Roasted Supreme of Weald Chicken with Wild Mushroom Cream Sauce & Pancetta Lardons.
Baked Chicken Breast topped with Hickory Sauce & Pit Beans.
Slow Cooked Belly of Pork with Sweet Onion Jus & Braised Savoy.
Our Butcher's Pork & Leek Sausage Ring, Garden Greens & Onion Jus.
Pork Loin Steak with Honey & Sesame Crust with Plum Glazed Hispanic Cabbage.
Choice of Pie (Beef & Ale, Chicken & Mushroom, Lamb & Mint, Goats Cheese & Sweet Potato or Steak Pie), Mash & Jus.
Roast Shoulder of Pork, Apple Sauce & Jus.
Roast Medium Beef with Yorkshire Pudding & Jus.
Braised Brisket of Beef with Treacle Glaze & Onion Jus.
Slow Roasted Brisket with Roasted Celeriac Purée & Garlic Jus.
Shoulder of Lamb with Redcurrant Glaze & Salsa Verdé.

2 & 3 COURSE CONFERENCE DINING - CONT.

Pesto Crusted Loch Duart Salmon with Courgette Ribbons & Roasted Vine Tomato.

Roasted Filet of Hake with Prawn Butter & Pickled Samphire.

Grilled Fillers of Plaice with Garden Spinach & Tomato Butter.

Baked Aubergine topped with Ratatouille, Sunflower Seeds & Pumpkin Seeds, Gremolata (Vegan)

Lemon & Herb Polenta Cake, Roasted Artichoke, Charred Feta, Red Pepper Pesto (Vegan)

Baked Sweet Potato Falafels with Harissa spiced Tomato Sauce (Vegan)

ALL MAIN COURSES ARE SERVED WITH SEASONAL VEGETABLES & X1 POTATO DISH (BOTH SERVED ON THE SIDE) FOR THE WHOLE GROUP CHOSEN FROM FOLLOWING:

Roasted Potato, Mashed Potato, Roasted Herb Potato, Dauphinoise Potato, Herbed New Potato, Garlic & Rosemary Creamed Potato, Provençal Potato

DESSERTS -

Warmed Double Chocolate Brownie, Chocolate Soil & Vanilla Ice Cream.

Apple Crumble Tartlet & Crème Anglais.

Eton mess - Meringue Tear Drops, Fresh Strawberries, Chantilly Cream, Fruit Coulis & White Chocolate Powder.

Mint & Dark Chocolate Torte with Mint Crisp & Double Cream.

Banoffee Pie - Condensed Milk, Banana, Mascarpone Cream & Dark Chocolate Shard.

Summer Berry Posset & Dipping Shortbreads.

Classic Profiteroles, Dark Chocolate Sauce, Dried Raspberry & Oat Crumb.

Glazed Lemon Tart, White Chocolate Shard, Strawberry Compot.

Sticky Toffee & Fig Pudding, Butterscotch Sauce & Vanilla Ice Cream.

Dark Chocolate Truffle with Coffee Liqueur Mousse Centre, Apricot Glaze & Chocolate Sponge Base.

Dark Chocolate Mousse, Macerated Strawberries & Shortbread Crumb.

Vanilla Cheesecake, Raspberry Gel, White Chocolate Chip Cookie Base & Honeycomb.

Dark Chocolate & Coconut Pot with Fresh Fruit & Mango Gel (Vegan)

Treacle Tart with Jude "Ice Cream" (Vegan)

Fresh Fruit Salad with Plant Based Ice Cream (Vegan)

SHARING DESSERTS FOR THE WHOLE TABLE -

Sharing Kitchen of Kent Trifle for the whole table - raspberry jelly, elderflower sponge, set custard, Chantilly Cream & pistachio topping.

Sharing Pavlova for the whole table - Chewy Meringue, Chantilly Cream, Fruit Coulis & Macerated Strawberries.

MINI FEAST STREET FOOD (BOWL FOOD)

Our bowl food is a great alternative to a three-course meal & more substantial than canapés. The perfect choice for parties, networking meetings or events where you want your guests to enjoy something delicious & filling without opting for the formality of sitting down.

WE RECOMMEND X4 BOWLS PER PERSON CONSISTING OF X3 SAVOURY & X1 SWEET

MEAT BOWLS -

Thai green chicken curry, aubergine, peppers & prawn crackers
 Home smoked chicken, avocado mousse, walnut & rice salad
 Our butcher's sausages with mustard mashed colcannon potato
 Pulled ham hock croquettes, grain mustard cream, watercress
 Slow roasted belly of pork with smoked mash, calvados jus & braised greens
 Homemade beef burgers with smoked cheddar & roasted potato wedges
 Steak & chips - 28-day aged sirloin steak with twice cooked chips & Béarnaise sauce
 Boeuf Bourguignon with crushed roasted new potatoes
 Cottage pie with jus & honeyed carrots
 Braised shoulder of lamb with champ mash & Guinness jus
 Cutlet of spiced lamb, cumin sweet potato puree, pak choy

FISH BOWLS -

Pan fried sea bream with pea puree & braised fennel
 Baked bass with pea & fresh mint risotto
 Glazed oriental salmon with sesame soba noodles
 Seared salmon with lemon & cumin courgette spaghetti & red pepper pesto
 Baked cod, curried chorizo & mussel broth
 Salt Cod, chickpea & spinach stew
 Classic fish & chips with mushy peas & tartare sauce
 Smoked haddock, mussel & heritage tomato chowder
 Lobster & crayfish mac 'n' cheese with cornbread
 Saffron paella with prawns & monkfish
 Tuscan seafood stew with saffron & white bean cassoulet

MINI FEAST STREET FOOD (BOWL FOOD) – CONT.

VEGETARIAN BOWLS –

Polenta ‘croutons’ with roasted artichoke & garden herb salsa (Vegan)
 Goats cheese, sun blush tomato filo & pickled beetroot salad
 Pea, edamame bean, mint & lemon risotto (Vegan)
 Spinach & feta filo pie with vine tomato salad
 Field mushroom stuffed with squash, feta, black olive & oregano
 Thai red vegetable curry on coriander flecked jasmine rice (Vegan)
 Heritage tomato, smoked mozzarella, candid walnut & kale pesto
 Creamy wild mushroom linguini with rocket
 Gnocchi with roasted tomato sauce, spinach & mozzarella

SWEET BOWLS –

Kitchen of Kent Eton Mess with strawberry, meringue, chocolate shard & fresh Chantilly
 Double chocolate brownie with glazed strawberries & thick cream
 Madagascar vanilla cheesecake with raspberry & honeycomb crunch
 Banoffee pie, chocolate shavings & berry compote
 White chocolate & raspberry mousse
 Strawberries with black pepper ice cream
 Waffle, caramelized banana & honeycomb ice cream
 Apple & rhubarb crumble with custard
 Individual hazelnut & raspberry Pavlovas
 Champagne jellies with berries & lightly whipped vanilla cream

KITCHEN OF KENT’S GRAZING TABLES

We’ll work closely with you to create your perfect table, but a typical table would include:

Speciality cheese from around Kent, cured meats, antipasti, a selection of dipping pots, sweet potato falafels, spiced pakoras, hand crafted savouries, nuts, our locally crafted bread with English butter, fruits, pickles, chutneys & crackers.

| | |
|--|---|
| 1 Metre (up to 30 people) – £450.00 | 7 Metres (up to 210 people) – £3150.00 |
| 1.5 Metres (up to 45 people) – £600.00 | 8 Metres (up to 240 people) – £3600.00 |
| 2 Metres (up to 60 people) – £900.00 | 9 Metres (up to 270 people) – £4050.00 |
| 3 Metres (up to 90 people) – £1350.00 | 10 Metres (up to 300 people) – £4500.00 |
| 4 Metres (up to 120 people) – £1800.00 | 11 Metres (up to 330 people) – £4950.00 |
| 5 Metres (up to 150 people) – £2250.00 | 12 Metres (up to 360 people) – £5400.00 |
| 6 Metres (up to 180 people) – £2700.00 | |

BBQ MENU

A BBQ BUFFET STATION FOR YOUR GUESTS TO CHOOSE FROM

Get in touch to discuss what you would like at your BBQ
A typical menu might include.....

Beef burgers
Pork & Leek Sausages
Spiced chicken portions
Accompanying breads
Fried Onions & cheese slices
Selection of sauces
Choice of x4 Salads & Sides from the Buffet Salads List on Pg4
Choice of x2 Desserts from the Buffet Deserts List on Pg4

HOG ROAST PACKAGE

(Minimum numbers of 70)

WHAT'S INCLUDED -

Pig and hire of machine
Choice of x3 Salads & Sides from the Buffet Salads List on Pg4
Bread rolls
Apple & thyme sauce
Sage & onion stuffing
Crackling shards
Choice of x2 desserts from the Buffet Dessert List on Pg 4
Staff to serve 'buffet style' & clear away the food
Plates, cutlery & paper napkins

Should you want the Hog Roast Package as a formal sit-down service rather than buffet service there will be an additional charge of £5 per cover (linen not included)

Prices on request
Dietary requirements catered for with
advance notice