

Rose Kentish Kitchen



Bespoke event catering & private dining.

3 Course Evening Meal with Canapés. Winter Menu 2014

Description:

- A delicious, seasonal & ethically sourced menu provided for your event
- Guests will arrive to be greeted by a selection of tasty canapés served on platters decorated with flowers.
- My wonderful & professional team will create the perfect atmosphere for your event. If you want a smart & formal meal or a more relaxed dining experience my staff will be on hand to make sure you get to relax and enjoy the evening.

Menu

Canapés

Smoked duck breast en croute with marinated cherries

Devils on horseback

Chicken liver pate with loganberry jelly

Parmesan & herb shortbread with goat's cheese and spiced apricot jam

Fig & blue cheese crostini

Cherry tomato tarte tatin with chive cream cheese

Wild mushroom tartlets with truffle oil

Saffron & tomato risotto balls

Smoked salmon & dill cream croustades

Char-grilled king prawns in lime and sweet chilli sauce

Smoked mackerel pate with beetroot and orange on seedy crackers

Starters

Golden, candy & red beets with glazed onions & goats curd

Pumpkin & ricotta tarts with micro leaves & lemon dressing

Crayfish & prawn cocktail with sourdough toasts & pickled cucumber

Pear, Roquefort & watercress salad with toasted walnuts & pomegranate

Main Options

Lemon & thyme roast chicken with creamy mushroom sauce, wilted spinach & herby new potatoes

Smoked haddock with wholegrain mustard, red wine vinegar and cream reduction, crushed buttery potatoes & samphire.

Guinea fowl with cognac, bacon, braised leeks & rosemary roast potatoes

Cannon of lamb with rich redcurrant & port jus, green beans & roast garlic mash

Dessert Options

Brulee lemon tart with raspberry coulis & crème fraiche

Chocolate & almond tort with vanilla cream & glazed brandy cherries

Orange & brioche bread & butter pudding with vanilla custard

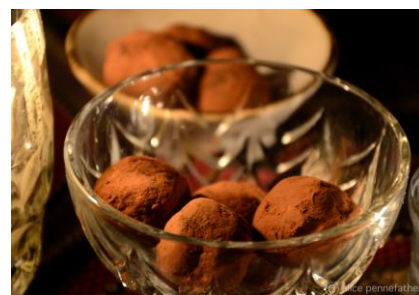
Extras

Wine & champagne list available

Try our Wine matching service: The wonderful & passionate Jack Chaddock of MARC Fine Wines can match a selection of wines to compliment your meal.

Tea & coffee

Honey salted truffles



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Marinated roast aubergine & mozzarella stack with rich tomato sauce, v

Lemon thyme risotto cake stuffed with mozzarella & spinach with wild mushroom cream v

Cheese plates £3.50 each

Flower arrangements: Prices provided on request

