



NATURAL KITCHEN
LONDON

Events Brochure



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Feeding London

At Natural Kitchen we are passionate about great food using only the best ingredients from a handful of providers who like us are committed to provenance & quality.

We offer a full catering and events service that covers all your corporate, bespoke and private catering needs & have a dedicated team who will work with you from conception to delivery.

All your food is prepared by our chefs in our own kitchens.

For more information and enquiries about booking a Natural Kitchen venue for an event please
e-mail: events@thenaturalkitchen.com
or call: (020) 7935 8133 (Head Office number)

ALLERGENS NOTICE

PLEASE NOTE:

*PLEASE INFORM OUR TEAM WHEN ORDERING OF ANY DIETARY REQUIREMENTS,
FOOD INTOLERANCES AND ALLERGENS.

IF YOU REQUIRE INFORMATION REGARDING THE PRESENCE OF ALLERGENS
IN ANY OF OUR FOOD AND DRINK, NATURAL KITCHEN WILL BE
MORE THAN HAPPY TO PROVIDE THIS INFORMATION.

EVENTS AT NATURAL KITCHEN

This brochure is designed as a guide to show case what Natural Kitchen can offer when an event is held at one of our venues.

We work to your budget and individual needs to ensure we meet, and hopefully exceed, your expectations.

We can accommodate events at anyone of our venues across central London so whether it is a breakfast meeting, lunch or evening dinner, or any other type of event Natural Kitchen is the perfect choice.

We also offer **EXCLUSIVE HIRE** of whole venues.

Our venues are ideal for drinks parties, sit down dinners, presentations or anything you had in mind.

In addition we can arrange entertainment, wine/food master classes, DJ's*, live music* & more besides...

We also offer a fully delivered service for when you are holding events at your offices or other venues.

(please ask for separate brochure).

If you have something else in mind please do not hesitate to ask.

* Subject to licences. Full T&C's on request

All prices shown **INCLUDE VAT.**

FINGER FOOD

Finger Food Buffet

This menu is more than a canapé & can be eaten with the fingers or small plate. The below are offered as individual or mixed plates. Prices are a platter that serves up to 8 people

Fish

Mini Smoked HADDOCK FISHCAKE with home made tartar dip 24.95

Min Chilli SALMON BURGER, basil & lime mayonnaise 35.95

COD GOUJONS with homemade tartare sauce 23.95

BREADED TIGER PRAWNS with chipotle coconut yoghurt & spring onion 24.95

Meat

CHICKEN BREAST SKEWER, Harissa cream sauce 25.95

Mini grass fed steak BEEF BURGERS with tomato salsa & caramelised red onion (8) 35.95

Mini PORK SAUSAGES w/ honey & grain mustard 29.95 (30 sausages)

GREEK STYLE LAMB KOFTA, homemade Mango Salsa 35.95

Vegetarian

MINI HOMEMADE HALLOUMI BURGERS & Moroccan mayonnaise (8) 32.95

BOCCONCINI MOZZARELLA & CHERRY TOMATO SKEWERS with aged balsamic 31.95

SPINACH, MUSHROOM & FETA Cheese crumbed Risotto balls 31.95

TOASTED QUESADILLAS filled with Goats Cheese, fresh chilli & caramelised red onion 31.95

TWO & THREE COURSE SET MENUS

We can design a menu to suit any theme or budget.

Please ask for further details. Menus on request.

CANAPÉS

Canapés are ideal for events when a light bite is required or to accompany a pre dinner drink.
We recommend 3-5 canapés per person for pre-dinner, 5-7 for a cocktail party or 7-12 for longer events.

Combining a number of platters will offer variety to your guests.

24 canapés per platter from selection below. Please note platters cannot be mixed.

MEAT

Fillet of BEEF CARPACCIO, Parmesan Crisp & wild rocket, Horseradish puree Crostini 65.95

CHICKEN BREAST KIEV w/ Tarragon & Cheddar 49.5

GREEK STYLE LAMB, Feta Cheese, Roasted pepper & olive filo pastry tartlets 59.95

HARISSA CHICKEN, Sour Cream tartlet 44.95

FISH

100% Natural SMOKED SALMON, Lemon Cream Cheese,, Fresh Dill on crostini 59.95

Seared Sesame Coated TUNA STEAK w/ Fresh Mango Salsa 65.95

Mini Thai Salmon Fishcake w/ Sweet Chilli & Coriander Yoghurt 47.5

CHILLI & CORIANDER TIGER PRAWN with avocado on cucumber discs 39.95

VEGETARIAN

TOASTED HALLOUMI, Spiced Avocado Mousse, Cherry tomato 41.95

JACK FRUIT CAKE WITH OYSTER MUSHROOM & roasted red pepper 44.95

GOATS CHEESE & CRANBERRY TRUFFLES 41.95

BEETROOT FALAFELS w/ babaganoush & mint a tomato salsa 39.95

SWEETS - all 48

BANOFFEE Tart

PASSION FRUIT CHEESE CAKE

Chocolate dipped STRAWBERRIES

Assorted MACAROONS

SALTED CARAMEL BROWNIE w/ fresh cream & Raspberry