



NATURAL KITCHEN  
LONDON

**Events Brochure**



# NATURAL KITCHEN

## LONDON

### **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](mailto: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.**

# BREAKFAST

A great time of day to engage with your team or meet clients.

We offer a full breakfast service whether it is a sit down Full English, buffet, bacon sandwiches or Eggs Benedict we have it covered.

Prices From 10 per person (inc coffee)

## MEAL PLATTERS

Char grilled British CHICKEN breast

Breaded British CHICKEN escalope

INDIVIDUAL 8.35

Lemon & Dill POACHED SALMON fillet

Baked Teriyaki glazed SALMON fillet

INDIVIDUAL 10.75

## VEGETARIAN OPTIONS

Hemp, Sweet Potato VEGAN CAKE

Homemade HALLOUMI CAKE

Spinach, butternut, sun-dried tomato & Ricotta TORTILLA

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## SWEET

29.95

Assorted Macaroons, Salted Caramel Brownie, Luxury Flapjack, Custard Profiteroles

## TWO & THREE COURSE SET MENUS

Prices from 19.95 FOR THREE COURSES

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

Please ask for further details. Menus on request.

# FRESH SALADS

Our fantastic fresh salads make a great addition to any event

Small 31.15 serves 5+ Large 43.15 serves 10+

## GREEK

Tomatoes, cucumber, feta, red onion, pitted black olives & oregano with Olive oil

## QUINOA

White & red quinoa, white and red cabbage, red pepper, tarragon, spinach & balsamic vinegar

## ORZO PASTA

Roasted mushroom, chives, parsley, dill, spinach leaves, parmesan cheese & truffle oil

## BASIL PESTO PASTA

Cherry tomato, bocconcini mozzarella, spring greens

## ROCKET & PARMESAN SALAD

Wild rocket, parmesan shavings & balsamic glaze

## COURGETTE

Feta cheese, sliced peppers, spinach & lemon juice

## MIXED LEAF

Mixed salad leaves (undressed)

## GIANT COUSCOUS

Roasted cherry tomato & courgette, fresh mint, turmeric vinaigrette

## KALESLAW

Red & white cabbage, carrot, mayonnaise, red onion, kale & lemon juice

## SUPERFOOD

Roasted butternut & Beetroot, kale, quinoa, sugar snaps, pumpkin seeds, balsamic vinegar & lime

## CEASAR

Baby gem, croutons, cherry tomatoes, parmesan cheese & Caesar dressing

## ROASTED BUTTERNUT, SUGAR SNAP

Pomegranate, paprika & olive oil

## BROCCOLI, YOGHURT & MATCHA

Edamame beans, lime juice, matcha powder

## CURRIED CAULIFLOWER & CARROT

Broccoli, turmeric, cumin, parsley

## BROCCOLI, BUCKWHEAT & SWEET POTATO

Parsley & sun-dried tomato pesto

*\*Please note salad ingredients may vary with season and availability of produce*

# 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 21.6

Min Chilli SALMON BURGER, basil & lime mayonnaise 36

SALT & PEPPER CHILL SQUID, grapefruit & coconut yoghurt 21.6

MIN COD GOUJONS, fresh yoghurt Tartar sauce 24

### Meat

CHICKEN BREAST SKEWER, Harissa cream sauce 21.6

Mini grass fed steak BEEF BURGERS 36

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

GREEK STYLE LAMB KOFTA, homemade Mango Salsa 36

CHICKEN QEASADILLAS w/ melted mature Cheddar & Spicy Tomato Salsa 21.6

### Vegetarian

MINI HOMEMADE HALLOUMI BURGERS, harissa Hummus 36

HOMEMADE NACHOS & MELTED CHEDDAR w/ tomato salsa, Guacamole & sour cream 33.6

HEMP & SWEET POTATO KOFTAS w/ homemade Tzatziki 33.6

SPINACH, MUSHROOM & FETA Cheese crumbed Risotto balls 33.6

# 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 66

CHICKEN BREAST KIEV w/ Tarragon & Cheddar 50.4

GREEK STYLE LAMB, Feta Cheese, Roasted Red Pepper w/ Kalamata Olive Tapenade 62.4

HARISSA CHICKEN, Sour Cream & Tartlet 45.6

## FISH

100% Natural SMOKED SALMON, Lemon Cream Cheese,, Fresh Dill 60

Seared Sesame Coated TUNA STEAK w/ Fresh Mango Salsa 66

Mini Thai Salmon Fishcake w/ Sweet Chilli & Coriander Yoghurt 48

Breaded TIGER PRAWN, Chilli Coriander Mayonnaise & Spring Onion 42

## VEGETARIAN

TOASTED HALLOUMI, Spiced Avocado Mousse, Cherry tomato 42

MOZZARELLA BOCCONCINI, Roasted Cherry Tomato, Fresh Basil Skewer & Aged Balsamic Glaze 45.6

Melted mature Cheddar, Sour Cream & Jalapeños CRISPY TORTILLA 42

HEMP & SWEET POTATO CAKE w/ Fresh Guacamole 42

## SWEETS - all 48

BANOFFEE Tart

PASSION FRUIT CHEESE CAKE

Chocolate dipped STRAWBERRIES

Assorted MACAROONS

SALTED CARAMEL BROWNIE w/ fresh cream & Raspberry