



## **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: [info@thenaturalkitchen.com](mailto:info@thenaturalkitchen.com)  
or call: (020) 3026 1168 (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

# FINGER FOOD

## Finger Food Buffet

This dishes are bigger than canapés & can be eaten with fingers, napkin and small plate.

The below are offered as individual or mixed plates.

Prices are for a platter that serves approximately 8 people

## Vegetarian

MINI HOMEMADE HALLOUMI BURGERS & Moroccan mayonnaise (8) 32

BOCCONCINI MOZZARELLA & CHERRY TOMATO SKEWERS with aged balsamic 30

SPINACH, MUSHROOM & FETA Cheese crumbed Risotto balls 30

TOASTED QUESADILLAS filled with Goats Cheese, fresh chilli & caramelised red onion 30

## Fish

Mini Smoked HADDOCK FISHCAKE with home made tartar dip 25

Min Chilli SALMON BURGER, basil & lime mayonnaise 35

COD GOUJONS with homemade tartare sauce 24

BREADED TIGER PRAWNS with chipotle coconut yoghurt & spring onion 30

## Meat

CHICKEN BREAST SKEWER, Harissa cream sauce 30

Mini grass fed steak BEEF BURGERS with tomato salsa & caramelised red onion (8) 35

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

GREEK STYLE LAMB KOFTA, homemade Mango Salsa 35

# TWO OR MORE 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.*

## Vegetarian

TOASTED HALLOUMI, Spiced Avocado Mousse, Cherry tomato 35

BLUE CHEESE & BROCOLLI BITES w/ TOMATO SALSA 35

GOATS CHEESE, CRANBERRY & WALNUT TRUFFLES 48

BEETROOT FALAFELS w/ babaganoush & mint a tomato salsa 35

## Meat

Fillet of BEEF CARPACCIO, Parmesan Crisp & wild rocket, Horseradish puree Crostini 50

CHICKEN BREAST KIEV w/ garlic, Tarragon & Cheddar 40

GREEK STYLE LAMB, Feta Cheese, Roasted pepper & olive filo pastry tartlets 48

HARISSA CHICKEN, Sour Cream tartlet 40

## FISH

SMOKED SALMON, Lemon Cream Cheese,, Fresh Dill on crostini 50

Seared Sesame Coated TUNA STEAK w/ Fresh Mango Salsa 50

Mini Thai Salmon Fishcake w/ Sweet Chilli & Coriander Yoghurt 45

CHILLI & CORIANDER TIGER PRAWN with avocado on cucumber discs 40

## Sweet - all 35

BANOFFEE Tart

PASSION FRUIT CHEESE CAKE

Chocolate dipped STRAWBERRIES

Assorted MACAROONS

HOMEMADE CHOCOLATE BROWNIE w/ fresh cream & Raspberry

**All prices shown include VAT.**

### A TEAM EFFORT!

*A discretionary 12.5% service charge is added to all bills which is distributed to all team members in addition to their normal pay.*