



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
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 BUFFET

Finger Food Buffet

This dishes can be eaten with fingers, napkin and small plate.,
Offered as individual or mixed plates. Prices are for a platter that serves approximately 8 people

Vegetarian / **Vegan**

- 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
- BREADED BUTTERMILK HALLOUMI BITES with homemade tomato salsa 28
- MINI BUTTERNUT, sun-dried tomato & spinach Tortilla 25
- Butternut Squash, chestnut & cranberry ARANCINI 25**
- CAULIFLOWER BITES, Chilli, fresh coriander & tomato salsa dip 25**
- Mushroom, black bean & vegan cheese QUESADILLAS 25**

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 sweet chilli yoghurt & spring onion 30
- TERIYAKI SALMON Skewers 35
- TRADITIONAL BREADED SCAMPI & homemade tartar sauce

Meat

- CHICKEN BREAST SKEWER, Harissa cream sauce 30
- Mini grass fed steak BEEF BURGERS with tomato salsa & caramelised red onion (8) 35
- Butchers PORK COCKTAIL SAUSAGES w/ honey & grain mustard 30 (30 sausages)
- GREEK STYLE LAMB KOFTA, Tzatziki & homemade Mango Salsa 35
- BUTTERMILK CHICKEN GOUJONS with curry spiced mayonnaise 35
- MINI CHORIZO, Spinach & Cherry Tomato Tortilla 25

Sweet

- Mini BANOFFEE TARTS 25
- Chocolate dipped Strawberries 25
- MINI CHOCOLATE BROWNIES topped with fresh cream & Raspberries 25
- Mini LEMON TARTS 25

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.

SIT DOWN MEALS

TWO OR MORE COURSE SET MENUS

We can design a menu to suit any theme or budget whether it £15 to £100.

Please ask for further details.

EXAMPLE SET MENU

SMOKED SCOTTISH SALMON

pickled golden beetroot, radish, pea shoots, Horseradish
crème fraiche & parmesan crisp

FIG & GORGONZOLA TARTINE (V)

black truffle oil

PAN-FRIED DUCK GRATIN

gin & juniper berry masala, celeriac crisps

BAKED COD LOIN

wrapped in Parma ham, chorizo, lentil
& seasonal vegetable broth

FILLET STEAK

28 day aged beef fillet, dauphinoise potato, fine green
beans, brandy and green peppercorn cream

HERB FED CHICKEN BREAST

roast Mediterranean vegetables, baby potatoes
& tarragon cream sauce

WILD MUSHROOM RISOTTO

fresh thyme, black truffle oil, wild rocket leaves
& gran Padano parmesan shavings

PASSIONFRUIT CHEESECAKE

Buttery shortbread

MELT IN THE MIDDLE CHOCOLATE FONDANT

Natural Vanilla ice cream

BAKED LEMON TART

Chantilly cream

All prices shown include VAT.

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