



EVENT CATERING MENUS

Choose one of our globally inspired menu packages
to suit your special occasion

CANAPÉ LIST

Choose 3 options for £6.50 per head

SMOKED SALMON BLINI WITH BEETROOT CRÈME FRAÎCHE

AVOCADO & PRAWNS ON RYE

BEEF AND HORSERADISH YORKSHIRE PUDDINGS

WATERMELON & FETA SKEWERS WITH CHILLI
& CORIANDER CHUTNEY
(V)

PARMESAN SABLE, PEPPERED CREAM CHEESE
& SUN-DRIED TOMATOES
(V)

GARLIC MUSHROOM TARTLET WITH CHIVE CRÈME FRAÎCHE
(VG)

HONEY & MUSTARD CHIPOLATA SAUSAGES

CELERIAC BRUSCHETTA WITH PARMA HAM

Please inform us of any allergies/dietary requirements
when ordering & we will be happy to cater for them

Middle Eastern

MAINS

PERSIAN SPICED CHICKEN

OR

SPICED LAMB KOFTA

OR

GRILLED AUBERGINES WITH TAHINI (VG)

SIDES

GIANT COUS COUS WITH ALMONDS AND APRICOT

SUMAC & MINT YOGHURT

CHARRED FLATBREADS

SUNDRIED TOMATO, CHICKPEA & ROCKET SALAD

DESSERT

POMEGRANATE, ALMOND & YOGHURT CAKES

CHOCOLATE & ROSE BROWNIES

Indian

MAINS

TANDOORI SPICED CHICKEN

OR

TANDOORI SPICED SALMON

OR

SWEET POTATO & PANEER FRITTERS (VG)

SIDES

BOMBAY POTATO SAMOSAS

MANGO & PISTACHIO RICE SALAD

CUCUMBER RIATA

CORIANDER NAAN BREADS

GARAM MASALA SPICED CAULIFLOWER
WITH SPINACH, ROAST TOMATOES & BLACK ONION SEEDS

DESSERT

ORANGE & GINGER BROWNIES WITH CARDAMOM CREAM
HONEY, BROWN BUTTER & LEMON CURD CAKES

British

MAINS

RARE COOKED BEEF STRIP LOIN WITH
HORSERADISH CREAM (£10 SUPPLEMENT)

OR

HONEY & MUSTARD CHICKEN

OR

CAULIFLOWER, THYME & PARMESAN PIE (VG)

SIDES

CHARRED TENDERSTEM BROCCOLI
WITH TOASTED ALMONDS, LEMON & GARLIC

HERITAGE TOMATOES & FENNEL SHAVINGS

WARM DERBYSHIRE OATCAKES

DESSERT

APPLE & SALTED CARAMEL CAKES

LEMON TART

£45 PER HEAD*

**PLEASE INFORM US OF ANY ALLERGIES OR DIETARY
REQUIREMENTS AND WE'LL BE HAPPY TO CATER FOR THEM**

**FOR MORE INFORMATION EMAIL HAYLEY:
INFO@KOLLECTIVEKITCHEN.CO.UK**

OR

**CALL ON: 01143034285
01143271121**

***PRICES SUBJECT TO CHANGE
DUE TO FLUCTUATING FOOD COSTS**