



The team at Kingston Food have put together these menus in hope that you are able to find exactly what it is that you are looking for.

With options to suit a Champagne and Canapé reception or a working lunch for that monthly board meeting, we believe that there is something for everyone.

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KF  
KINGSTON FOOD

KINGSTON

MENU



We are happy to tweak menus where necessary to be able to ensure that everyone is happy.

All of our food is homemade and freshly prepared in our kitchen using quality ingredients from local suppliers.



#### **OUR SUPPLIERS**

**Walter Rose** - Butcher

**Kingfisher Brixham** - Seafood

**Arthur David** - Vegetables & Larder Products

**Tolchards** - Drinks

## **AFTERNOON TEA**

Selection of Finger Sandwiches

Fruit Scone

Sausage Roll

Miniature Scotch Egg

Savoury Tart

Chocolate Pot

Lemon & Poppy Seed Cake

Strawberry & Vanilla Entremet

Exotic Fruit Mess

Macaroons

Selections of Teas & Coffees

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**£22.50 Per Person**

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**£29.50 to include one glass of  
Prosecco Per Person**



## BBQ MENU

### A SELECTION OF FIVE MEAT OPTIONS :

#### SAUSAGE :

Plain Pork Sausages

Wild Boar and Apple Sausages

Beef Sausages

Venison

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#### BURGER :

Beef Burger

Lamb Burger

Venison Burger

Chicken Burger

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#### OTHER :

BBQ Chicken Thighs

Sweet Chilli Pork Belly

Cajun Salmon

Flat Iron Steaks

#### SKEWERS :

Chicken & Chorizo

Lamb with Mint Yoghurt

Chicken, Lemon & Thyme

Mediterranean Vegetable (v)

### SERVED WITH THREE OF THE FOLLOWING :

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Potato, Red Onion & Chive Salad

Mixed Leaf, Tomato & Cucumber

Coleslaw

Waldorf Salad

Garlic, Lemon & Thyme Cous Cous

Roasted Vegetable Rice Salad

Beetroot, Goats Cheese, Pea Shoots & Walnut Oil

Pickled & Raw Fennel, Lemon & Basil

Feta, Cumin Seed, Peppers, and Courgettes

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**£21.00 Per Person**

\*price inclusive of BBQ hire and

Gas\*

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## CANAPES

Miniature Yorkshire Pudding with Beef and  
Horseradish

Miniature Sausage and Mash, Shallot Marmalade

Gin Cured Salmon, Cucumber Crème Fraiche

Padron Peppers

Mushroom Velouté and Cep Crisp

Crispy Pork Belly with Apple

Tempura Prawns with Sweet Chilli

Buttermilk Chicken with Blue Cheese

Mushroom Arancini

Bacon and Stilton Savoury Tarts

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**PRICE : £2.50 PCPP**

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## CHILDREN'S

### STARTER :

Tomato Soup with Croutons

Child's Portion of Adult Starter

Garlic Bread with Cheese and Side Salad

### MAIN COURSE:

Child's Portion of Adult Main Course

Cheese & Tomato Pizza, Salad and Saute Potatoes

Penne Pasta with Tomato and Basil Sauce

Sausage and Mash Potato with Peas

Fish Goujon with Chips and Beans

Chicken Strips, New Potatoes with Vegetables and Gravy

### DESSERT :

Chocolate Brownie with Vanilla Ice Cream

Child's Portion of Adults Dessert

Jelly and Ice Cream

Selection of Ice Cream

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**ONE COURSE : £7.95**

**TWO COURSES : £12.50**

**THREE COURSES : £16.95**

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## FESTIVE MENU

SAMPLE MENU ONLY - SUBJECT TO CHANGE

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**TWO COURSES : £32.50**

**THREE COURSES : £39.95**

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Supplement of £8.95 per person applies for  
the Canapes and Champagne

Chef's Choice of Canapes and Champagne on arrival  
(optional)

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Ham Hock with Piccalilli and Sourdough Crisps

Salmon Gravavlax with Cucumber, Gin and  
Grapefruit

Beetroot with Horseradish, Coriander and Goats  
Cheese

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Slow Roasted Shoulder of Lamb with Garlic Mash,  
Root Vegetables, White Wine and Mint

Roast Turkey with Cranberry and Orange Stuffing,  
Pigs in Blankets, Roast Potatoes, Winter Vegetables  
and Cranberry Jus

Stone Bass with Confit Potato, Salsify and Vanilla

Butternut Squash and Feta Pithivier with Roasted  
Roots

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Bread and Butter Pudding with Crème Anglias

Christmas Pudding with Brandy Cream

Chocolate Torte with Raspberry and Chantilly



## **FORK BUFFET MENU**

### **A SELECTION OF TWO FROM THE FOLLOWING :**

Thai Chicken Curry

Beef Bourguignon

Chilli con Carne

BBQ Ribs

Tandoori Chicken Breasts

Battered Cod

Salmon, Lemon and Chive

Fishcakes

Beef Lasagne

Chargrilled Vegetable Lasagne

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**PRICE : £18 PP**

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### **A SELECTION OF THREE FROM THE FOLLOWING :**

Chips

Buttered New Potatoes

Cajun Spiced Potato Wedges

Mashed Potato

Garlic Bread

Bread Rolls

Mixed Leaf Salad

Medley of seasonal Vegetables

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### **ADDITIONAL ITEMS :**

(these are priced per person upon request)

Potato Salad

Mixed Leaf Salad

Tomato and Red Onion Salad

Fresh Fruit Platter

Fruit Juices

Bottled Water

Blueberry or Chocolate Chip Muffins

Fruit Kebabs



## A LA CARTE MENU

### FOR THOSE FINER MOMENTS IN LIFE

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#### STARTERS :

Ham Hock Terrine with Piccalilli and Sourdough - £8

Prawn Cocktail - £7

Mackerel Escabeche, Horseradish and Rye - £8

Smoked Chicken with Mango and Rocket - £8.50

Carrot and Coriander Soup - £6

Curried Parsnip Soup - £6

Crab, Chive and Cucumber Tian with Crème Fraiche - £9

Scallop Ceviche, Cauliflower with Beef Crumb - £11

Tomato, Goat's Cheese with White Balsamic - £7.50

Melon, Berries and Lemon Sorbet - £7

Smoked Salmon, Cucumber, Shallot and Crème Fraiche - £9

Cheese Souffle, Cream Sauce and Rocket - £8.50

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#### MAINS :

Braised Lamb Shoulder, Root Vegetables, Fondant and White Wine - £28

Roasted Sirloin, Chateaux Potatoes, Heritage Carrots and Yorkshire Puddings - £24

Sea Bream, Saffron Potato and Baby Leeks - £27

Salt Baked Cauliflower, Giralles, 'Mac n Cheese', Mushroom Crisps - £19

Lamp Rump, Smoked Aubergine, Tomato Fondue - £25

Monkfish, Pancetta, Puy Lentils, Squash, Coriander - £ 29

Trio of Wiltshire Sausage, Creamed Mash and Devilled Shallot Sauce - £19

Roasted Chicken, Sage and Onion Stuffing - £21

Beef Bourguignon, Thyme Dumplings, Roasted Root Vegetables £19.50

Pork Filet, Sage, Carrot, Mushroom, Madeira - £22

Roast Turkey and Traditional Trimmings - £19  
\*£4 supplement pp when not during December\*

Loin of Lamb, Mint, White Wine and Redcurrants - £27





## DESSERTS

Apple and Blackberry Crumble with Anglias - £8

Raspberry, Chocolate and Peanut Praline - £8

Eton Mess - £8

\*£3 supplement pp between October and April\*

Baked Yoghurt, Exotic Fruits, Vanilla & White Chocolate - £8

Lemon Tart, Chantilly with Winter Fruits Compote - £7

Mango Cheesecake, Raspberries and Creme Fraiche - £7

French Apple Tart with Creme Anglias - £8

Christmas Pudding with Brandy Butter and Custard - £7

Sticky Toffee Pudding with Toffee Sauce, Butterscotch - £7.50

Chocolate Orange Fondant and Sorbet - £9

Bread and Butter Pudding, Traditional 'Custard' - £8

Cheese and Biscuits with Traditional Garnish - £14

\*Can be taken as a 4th course with a £5 supplement pp\*



## HOG ROAST MENU

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### INCLUDED IN OUR HOG ROAST MENU ARE THE FOLLOWING :

The Whole Pig (head off)

Bread Rolls

Apple Sauce

Stuffing

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### ALSO INCLUDED ARE :

Plates

Cutlery

Napkins

Various Condiments

\*additional items are available upon request\*

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### OUR PACKAGES :

We appreciate that sometimes there may not be enough guests to accommodate for a whole pig; so we have produced these packages for those with smaller numbers

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#### BASIC DIY PACKAGE :

**£11 PER PERSON**

Suitable for up to 40 people. We deliver the Slow Roasted Meat, Bun, Apple Sauce and Stuffing to your chosen address; and allow for you to serve the meat in your own time. We then collect our meat trays the following day.

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#### LARGE DIY PACKAGE :

**£13 PER PERSON**

Suitable for over 40 people. We deliver the Slow Roasted Meat, Bun, Apple Sauce and Stuffing to your chosen address; and allow for you to serve the meat in your own time.

We then collect our meat trays the following day. For this amount of people, we offer you the option of hiring our chaffing dishes for the day. We would then collect our trays the following day.



## OUR PACKAGES

### **BRONZE PACKAGE :**

**£14 PER PERSON**

For up to 50 people. Our team will arrive and set up the machine and other equipment where requested.

We provide the whole service; from serving the food through to clearing down and taking away the rubbish.

We would ensure that all guests are fed, and can also leave any leftover meat for your consumption at your own leisure.

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### **SILVER PACKAGE - £850**

For up to 80 people. Our team will arrive and set up the machine and other equipment where requested. We provide the whole service from serving the food through to clearing down and taking away the rubbish.

We would ensure that all guests are fed, and can also leave any leftover meat for your consumption at your own leisure

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### **GOLD PACKAGE – £995**

For up to 120 people. Our team will arrive and set up the machine and other equipment where requested.

We provide the whole service from serving the food through to clearing down and taking away the rubbish.

We would ensure that all guests are fed, and can also leave any leftover meat for your consumption at your own leisure.

### **PLATINUM PACKAGE – POA**

For 150 people or more. Our team will arrive and set up the machine and other equipment where requested.

We provide the whole service from serving the food through to clearing down and taking away the rubbish.

We would ensure that all guests are fed, and can also leave any leftover meat for your consumption at your own leisure.

Please request a quote for the platinum package, as we may have to bring two machines for the amount of guests attending.

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## WEDDING MENU

With four different packages to choose from,  
we hope we have one for you!

### OUR BRONZE PACKAGE :

INCLUDES THREE COURSES WITH TEA & COFFEE TO FINISH

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#### STARTER :

Carrot and Coriander Soup

Chicken Liver Pate, Chutney and Toasted Sourdough

Mackerel Pate, Cucumber and Crème Fraiche

#### MAIN :

Chicken Breast, Roasted New Potatoes, Vegetable Medley with Mushroom and Madeira Sauce

Salmon Pave, Potato Cake, Green Beans and Tomato Sauce

Celeriac and Carrot Terrine, Roasted Parsnips and Salsa Verde

#### DESSERT :

Raspberry Cheesecake with Raspberry Sorbet

Pavlova, Seasonal Berries and Chantilly

Vanilla Crème Brulée with Shortbread

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**£39 PP**

### OUR SILVER PACKAGE :

INCLUDES THREE COURSES WITH TEA & COFFEE AND A GLASS OF  
PROSECCO FOR THE AFTER DINNER TOAST

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#### STARTER :

Plum Tomato, Basil and Parmesan Galette, Pesto

Duo of Melon and Parma Ham with Balsamic Figs

Chicken Leg Terrine, Mushroom Pickle with Toasted Brioche

#### MAIN :

Pork Loin, Roasted Potato, Apple Sauce, Stuffing, Roasted Carrots

Hake, peas, bread beans, confit potato, sorrel oil

Puy Lentil Shepherd's Pie

#### DESSERT :

Strawberry and White Chocolate Crumble with Clotted Cream

Vanilla Rice Pudding with Poached Rhubarb

Sticky Toffee Pudding, Toffee Sauce, Butterscotch Ice Cream

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**£44 PP**



## WEDDING MENU

With four different packages to choose from,  
we hope we have one for you!

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### OUR GOLD PACKAGE :

INCLUDES THREE CHOICES OF CANAPES PER PERSON, THREE COURSES, TEA & COFFEE AND ONE GLASS OF PROSECCO FOR THE AFTER DINNER TOAST

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#### STARTER :

Ham Hock Ballantine, Piccalilli and Sourdough Crisps

Smoked Salmon, Capers, Lemon and Crème Fraiche

Goats Cheese Mousse with Texture of Beetroot

#### MAIN :

Roasted Sirloin of Beef, Roast Potatoes, Creamed Savoy and Yorkshire Pudding

Smoked Applewood and Green Pea Risotto

Sea Bream - Thai style broth and Turned Vegetables

#### DESSERT :

Eton Mess

Custard Tart and Blackberries

Chocolate Fudge Brownie and Vanilla Ice Cream

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**£47 PP**

### OUR PLATINUM PACKAGE :

INCLUDES A GLASS OF SOMETHING AS A WELCOME DRINK, THREE CHOICES OF CANAPES, THREE COURSES, TEA & COFFEE AND A GLASS OF PROSECCO

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#### STARTER :

Warm Portobello Mushroom, Goats Cheese and Herb Crumb

Salad of Slow Roast Beef, Horseradish and Balsamic Onions

Prawn and Crayfish Cocktail

#### MAIN :

Lamb Rump, Pea, Pomme Anna, Feta, Tomato and Garlic

Celeriac and Wild Mushroom Lasagne with Blue Cheese Crust,  
Wilted Greens and Beetroot Butter

Baked Loin of Cod, Capers, Herbs, Shallot and Lemon Sauce

#### DESSERT :

Sauternes Poached Pear, Crème Fraiche and Orange Sorbet

Steamed Syrup Sponge with Vanilla Custard

Dark Chocolate Tart, Crystallised Orange and Orange Gel  
Cheesecake

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**£57 PP**



## BAR PACKAGES

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Every event needs some drinks, so in addition to our catering services we also offer Three Bar Packages for you to choose from.

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### BRONZE BAR

We can offer our handmade bar for hire, for you to stock and run on the day.

We deliver the Bar in plenty of time, in order to position correctly and then collect at a time that suits you.

**£150+ VAT**

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### SILVER BAR

We can offer our handmade bar for hire. We also stock the bar with your pre ordered products, and staff for the occasion.

We supply either glass or polycarbonate beakers (unbreakable glass), take care of all the setting up and pack it all down once your event is over.

**£200+ VAT**

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### GOLD BAR

We do it all!  
We bring the bar, the stock, the staff and we run the bar for the whole of your event.

We can provide both cash and card payment options.

**£100+ VAT**



## WINE LIST

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We have handpicked the following wines after some extensive sampling to ensure that we have a varied menu to tie in with our food menus, while ensuring that they are in keeping with everyone's budget.

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### WHITE WINE :

Luis Felipe Edwards, Sauvignon Blanc, Chile, 2017	£27
Da Luca, Pinot Grigio, Italy, 2017	£26
Five Foot Track, Chardonnay, South Eastern Australia, 2016	£29
Sancerre Blanc, Berthier, Loire, 2016	£42
Chablis Cape St Martin, Champagne, France, 2016	£58
The Fathoms, Sauvignon Blanc, New Zealand, 2016	£32
Picpoul Plo d'Isabelle, Picpoul de Pinet, France, 2016	£29

### RED WINE :

Los Romeros, Merlot, Chile, 2017	£28
La Bastille Carignan, Merlot, France, 2015	£26
Domaine De Seuil, Bordeaux, France, 2014	£29
Riscos de Piquillay Alto, Malbec, Chile, 2017	£32
Senio De Libares, Rioja, Spain, 2013	£39
Espirit de Lussac, Saint Emillion, France, 2012	£55

### ROSE WINE :

Cinsault Vieilles Vignes, Pays d'oc Rare Rose, France 2017	£28
Antoni Rubini Pinot Grigio Rose, Italy, 2016	£34

### SPARKLING :

Prosecco, Italy	£29
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