



KENT HOUSE  
KNIGHTSBRIDGE

## DINING MENU

### TO START

- Carrot hummus with heritage hot honey carrots, chilli oil, carrot top pesto and toasted seeds - vg & gf
- Jerusalem artichoke, ginger pickled pear, artichoke crisps, smoked crème - gf (vg on request)
- Roast Delica pumpkin, pumpkin puree, burrata, dukkha, gremolata - gf
- Smoked chicken and confit leek terrine, sweet mustard with focaccia crute
- Smoked mackerel, pickled onion, golden raisins, Guinness bread
- Chicken & truffle croquette, charred baby gem, beetroot Caesar dressing

### MAIN

- Harissa roasted cauliflower, caramelised puree and pickled cauliflower, toasted pumpkin seeds, golden sultanas - *vg & gf*
- Aubergine, spinach & lentil moussaka, olive oil potato fondant, red wine & shallot sauce - gf
- Pan-roasted stone bass with pomme anna, fennel, cauliflower and lightly-spiced tomato sauce
- Roast breast of chicken, chicken fat fondant potato, tarragon butter sauce, rainbow chard and cep puree - *gf*
- Scottish sirloin of beef, celeriac & chestnut fondant, celeriac puree, beef fat shallot, Café de Paris sauce - *gf*
- Slow cooked lamb shoulder, jalapeno chimichurri, sweet potato puree, tenderstem broccoli, aubergine ragout - *gf & df*

### DESSERT

- Original Beans chocolate & orange mousse, honeycomb, fresh raspberries - vg
- Burnt local honey & brown sugar tart and hung yoghurt
- Set tonka bean custard with milk chocolate “cornflakes”
- Vanilla pavlova, elderflower creme Chantilly and baked plums - vg on request

Please note that due to possible supply issues on some products we may need to substitute brands at the time of order. This will be communicated well ahead of time with an alternative product offered.

## OUR ETHOS

At Boulevard, sustainability is never a side dish – it's integral to everything we do. From local sourcing to zero waste, our mission is to create events that nourish people and planet alike.

### WASTE, PACKAGING & CIRCULARITY

- Zero-to-landfill by 2027, Net Zero by 2050 – supported by sustainability expert Adam Neale and ISLA membership.
- No single-use plastic for servicewear.
- Vegware-only disposables, fully compostable and processed via Hackney Council to enrich local green spaces.
- Repurposed food, real impact e.g. pastries turned into puddings, meals for local food banks – all hand-delivered by our team to Excel Beyond Barriers and other community groups.
- Client waste prevention: We advise on quantities, redistribute surplus with Plan Zheroes & Streets Kitchen, and compost the rest.
- Sloppy Seconds: Our creative zero-waste initiative – reimagining leftovers into client gifts like marmalade and jam-filled doughnuts.

### INGREDIENTS & SOURCING

- Season-led menus: We build dishes around what's naturally available – fresh, flavourful and low in food miles.
- 90% of our suppliers are within 10 miles, many of whom have grown with us for over 30 Years.
- Organic and regenerative sourcing goals, prioritising minimal packaging, rewilding initiatives and low-carbon transport.
- Sustainable fish, Fairtrade certified, working towards ISO 14001, Sustainable Restaurant Association rating and B Corp certification.
- Angry Monk partnership: We rescue surplus produce that would otherwise go to landfill – saving up to 3kg CO<sub>2</sub>e per kg used.

### COMMUNITY & SOCIAL IMPACT

- London Living Wage employer, committed to equity, wellbeing and long-term careers.
- Magic Breakfast: Just 34p feeds a child. We encourage you to donate 34p per guest – and whatever you donate we match it. That means two children fed for every guest at your event.
- Refugee Community Kitchen: Our newest partnership includes team volunteer days and bespoke menus that directly fund their work.

We believe food should do good – for your guests, our community and the future.