



KENT HOUSE
KNIGHTSBRIDGE

STANDING RECEPTIONS

CANAPES

VEGETARIAN & VEGAN

- Baked sweet potato on a tostada with pumpkin seed salsa – vg
- Cauliflower gougère, mature cheddar
- Poached pear, charcoal toast, red onion marmalade, Cashel blue, chervil – (vg on request)
- Roasted fig, homemade ricotta, citrus onions, crisp bread
- Red lentil dhal, labneh, zhoug, poppadum, coriander – gf
(vegan version available on request)

FISH

- Cured trout, black pepper & buttermilk pancake, lemon crème fraiche
- Seabass ceviche, Tiger's milk linseed cracker, wasabi avocado – df & gf
- Torched salmon, honey and ponzu – df
- Smoked mackerel, nori cracker, pickled apple, jalapeño – gf

MEAT

- Duck bon bon Kataifi pastry, blackberry
- Venison, thyme rösti, celeriac purée – gf
- Parmesan-crusted lamb loin, sweet mustard – gf
- Cobble Lane Cured coppa, sauerkraut, mustard, rye
- Chicken laab, baby gem cup

SWEET

- Brown butter filo, dark chocolate, pum[kin sed praline
- Poached pear tarte tatin, clotted cream
- Chocolate delice, Irish cream mousse and strawberry
- Aquafaba meringue with seasonal berries – vg & gf
- Warm rich chocolate brownie – vg & gf



KENT HOUSE
KNIGHTSBRIDGE

B O W L F O O D

VEGETARIAN & VEGAN

- Roast squash and tarragon butter tortellini with toasted seeds, crispy sage
- Beetroot and feta gnocchi, olive tapenade and local honey
- Blue oyster mushrooms from East London Mushroom Collective, mushroom XO sauce, crème fraîche and parsley - gf - (vegan aversion available on request)
- Aloo gobi, caramelised roast and pickled cauliflower, golden sultanas, curry leaf - vg & gf
- Blue cheese profiteroles, served with onions caramelised with marmite

FISH

- Slow-cooked trout, lemon puree, beetroot crisp, sea vegetable salad - df
- Stone bass served with a warm tartar sauce and matchstick chips - gf
- Crispy cod, sweet potato gnocchi, onion crumb and smoked paprika sauce
- Tuna tartare, xo, puffed rice and coriander - df

MEAT

- Roast rump of beef, triple cooked chips, béarnaise sauce, watercress - gf
- Chicken and truffle croquette, charred baby gem & beetroot Caesar dressing
- Tartiflette, smoked pancetta and caramelised onions
- Crispy duck bao bun, watercress, chilli jam, spring onion - df
- Carrot hummus with roasted lamb belly, honey, chilli oil fresh chilli, toasted pine nuts - df

DESSERTS

- Eton mess, Chambord, raspberry tuille - gf (vegan version available on request)
- Cinnamon panna cotta, Granny Smith apple compote, apple crisp - gf
- Banoffee cheesecake, honeycomb crumble, whipped vanilla cream
- Orange curd, aquafaba meringue, burnt orange - vg

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 CO₂e 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.