



KENT HOUSE
KNIGHTSBRIDGE

DAY DELEGATES

THE DAY

Your day delegate package includes the following

SERVED ON ARRIVAL

Continental breakfast with service of tea, coffee and orange juice

MID-MORNING BREAK

Service of teas and coffee with freshly baked cookies

LUNCH BREAK

Light lunch menu served with a selection of juices

MID-AFTERNOON BREAK

Service of teas and coffee with freshly baked cookies

AVAILABLE THROUGHOUT THE DAY

Self-service tap water station



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CONTINENTAL BREAKFAST

The breakfast menu is served from stations on either china plates or Vegware disposable plates and includes a selection of items for guests to choose from.

CONTINENTAL BREAKFAST

Please select three options.

- Selection of freshly baked croissants and Danish pastries
- Seasonal fruit bowls - *vg/gf*
- Banana loaf - *vg*
- Granola with yoghurt (*vg/gf on request*)
- Flapjacks with golden syrup (*vg/gf on request*)



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ENHANCE YOUR MENU

Elevate your breakfast with sustainable, healthy and substantial upgrades, to give guests a great kick-start to the day.

SUSTAINABLE AND SEASONAL

- **Homemade focaccia, made with Wildfarmed flour and Boulevard's home grown herbs, with chilli butter or ricotta, local honey and radishes**
- **Seasonal humous made with Hodmedod's chickpeas, served with seasonal greens (think butternut squash humous with purple sprouting broccoli!)**
- **Seasonal muffins, for example butternut squash muffins**

BREAKFAST CANAPES

- **A selection of classic English muffins with eggs and hollandaise sauce, circulating on trays: eggs benedict, eggs royale and eggs Florentine.**

CLASSIC ADD ONS

Add-on one or more of these options to your continental breakfast

- **Bacon, egg, or vegan sausage breakfast rolls**
- **Open bagels topped with smoked trout & cream cheese or avocado & chilli**

INTERACTIVE STATIONS

- **Buttermilk Waffle Bar**
- **Buttermilk waffles made to order with a selection of toppings for guests to choose from: Fresh seasonal fruits, honey, melted chocolate, peanut butter, whipped cream, butter, icing sugar, cinnamon, crushed hazelnuts, candied orange, raspberry coulis**

Egg Station

- **Poached eggs served in bowls with a choice of toppings including: Smoked trout, spinach, halloumi, avocado, crispy bacon, chives, grilled tomatoes, chilli flakes**

Please speak to your event manager for prices.



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REFRESHMENTS

Served either in china mugs or Vegware disposable cups. Tea, coffee and orange juice will be served on arrival, and during your mid-morning and mid-afternoon break.

OUR COFFEE

Our filter coffee bar sources beans from small-batch roastery Missing Bean in Oxfordshire. Their beans are carefully sourced from around the world and focus on flavour and sustainability.

OUR TEA

We have a variety of teas available along with English Breakfast

We serve our teas and coffees with a selection of dairy and non-dairy milks, sugar and sweeteners

LIGHT REFRESHMENTS

Please select one option for each break:

- **Freshly baked cookies**
- **Chocolate brownie - vg/gf**



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REFRESHMENTS - UPGRADE IDEAS

Add on a barista machine to give attendees an espresso or cappuccino boost!

Add cold pressed juices or a smoothie bar, to fuel guests throughout the day.

In addition to cookies for the morning and afternoon breaks, why not add some additional treats:

- **MID-MORNING**
- **Seasonal muffins**
- **Pistachio loaf - vg/gf**
- **Pastel de nata**
- **Mini blueberry or chocolate chip muffins**
- **Millionaire shortbread**
- **Seasonal fruit skewers - vg/gf**

AFTERNOON TEA

- **Mini scones with jam & cream**
- **Toffee & date sponge cake**
- **Lemon curd tart**
- **Selection of macarons**
- **Carrot cake slice**
- **Orange & polenta cake - vg/gf**

Please speak to your event manager for prices.



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LIGHT LUNCH

The light lunch menu is served from stations on either china plates or Vegware disposable plates and includes the following.

- A selection of light bites (three items per person)
- A selection of focaccia's (one item per person, from a choice of three)
- A salad pot per person (from a choice of up to two varieties)
- A dessert per person (from a choice of up to two varieties)

LIGHT BITES, STICKS AND SKEWERS

Please select three options in total from the below menu:

VEGAN

- Chickpea & spinach falafel, coriander - gf
- Cumin & cardamom roasted cauliflower, turmeric - gf
- Crispy onion bhaji, chilli & avocado salsa - gf
- King oyster mushroom sticky 'ribs' - gf
- Fajita samosa, chilli, ginger & lemon

VEGETARIAN

- Tomato, mozzarella, balsamic - gf
- Roasted pepper, grilled halloumi - gf

FISH

- Salmon bites - gf

MEAT

- Chicken & leek yakitori - gf
- Chicken tikka, coriander - gf
- Beef satay - gf



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HOMEMADE WILD FARMED FOCACCIA

Please choose up to three options (gf on request)

- Whipped tofu, roast mushrooms, spinach salad - vg
- Hummus and falafel, carrots peppers cucumber slaw - vg
- Grilled aubergine and courgette, kale pesto - vg
- Vegan burrata , marinated tomatoes, rocket, basil pesto - vg
- Coronation chickpea, mustard greens, daikon and pickled carrot - vg
- Smoked Chalk Stream trout with salty olives, capers, lemon juice & tangy feta
- Roast chicken, cucumber, tomato, green leaves, wild garlic & yogurt dressing
- Cobble Lane Cured beef pastrami with sauerkraut

SALAD POTS

Please select two options.

- Seasonal squash, mixed British leaves, feta cheese, cherry tomato - gf
- Split yellow and green peas from Hodmedods, courgette, peppers & aubergine with parsley, mint & lemon dressing - gf
- Norfolk chickpeas, apple cider vinegar, roasted courgette with dill, fennel & orange - gf
- Green beans, runner beans, shallots, yoghurt dressing - gf
- Broccoli, red onion, King William pears - gf
- Golden beetroot, radish, lamb's lettuce - gf
- Wild red rice, balsamic-roasted onion, celery, ginger, sautéed leek, chervi - gf

MINI DESSERTS

Please select two options.

- Toffee & date sponge cake
- Lemon curd tart
- Seasonal fruit skewers - gf
- Millionaire shortbread
- Apple tart fine

VEGAN

- Chocolate brownie - gf
- Mini aquafaba meringue, fresh berries - gf
- Gingernut & carrot cake - gf



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H O T B U F F E T

The buffet lunch is served from stations on china plates and includes a selection of options for guests to choose from, to create one serving:

Two main courses

Three side dishes

Three mini desserts

MAIN DISHES

Please select two options in total from the below menus:

VEGAN

- **Nasi goreng, fried rice, chilli, pepper - gf**
- **BBQ sweet potato, Japanese curry sauce**
- **Roasted squash, sticky spiced tofu, bok choi, soy sauce - gf**
- **Vegetable bhuna, coconut, toasted seeds, lemon, naan bread**

VEGETARIAN

- **Portobello mushroom, spinach & goat's cheese Wellington, warm tomato & tarragon vinaigrette**

FISH

- **Roasted fillet of sea bass with lemon and samphire sauce - gf**

MEAT

- **Moroccan spiced charred sirloin of beef, smoked aubergine purée, aubergine crisps - gf**
- **Slow-braised pressed lamb shoulder, roasted thyme, garlic, wholegrain mustard jus - gf**
- **Chimichurri chicken, crispy chicken skin, red wine sauce - g**



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SIDES TO ACCOMPANY THE MAIN

Please select three options in total from the below menus:

POTATOES & RICE

- Dauphinoise potatoes - v/gf
- Smoked bone marrow mash potato - gf
- Potato wedges, kimchi mayonnaise - v/gf
- Roasted new potatoes, garlic, rosemary - v/gf
- Butter rice - v/gf
- Pearl barley, leek, ginger, turmeric - v

VEGETABLES

- Honey roasted carrots - gf
- Broccoli, chilli, garlic - gf
- Green beans, roasted shallots - gf
- Wilted spinach - gf
- Seasonal cabbage - gf

SALADS

- Butternut squash, baby spinach, feta cheese, cherry tomato - gf
- Quinoa, red onion, lemon, spring onion, cherries - gf
- Giant cous cous, sumac & lemon roasted middle eastern vegetables
- Puy lentils, shallots, green beans, oyster mushrooms - gf
- Chickpeas, cider vinegar, courgette, fennel - gf
- Green beans, runner beans, shallots, yoghurt dressing - gf
- Golden beetroot, radish, lamb's lettuce - gf



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DESSERT

Please choose up to three options.

- **Chocolate delice with Bailey's mousse, strawberries and honeycomb**
- **Lemon curd tart with Italian merengue**
- **Apple tart with cinnamon cream**
- **Asian-infused panna cotta with macerated berries**

VEGAN DESSERT

Seasonal fruit skewers - gf

Vegan chocolate brownie - gf

Orange and polenta cake with candied ginger - gf

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.