

MAINS/SIDES (from £15/pers)

MENU 1: Hala's menu

MEAT OPTION: Marinated chicken thighs in 7 spices and roasted

VEGAN OPTION: Roasted sweet potato, feta & seeds crumble, tahini dressing - V, GF OR Roasted cauliflower, infused with warming spices, zaatar with tahini dressing, drizzled with tempered curry oil (sesame seed)

SIDE: : Mandi rice basmati (slowly cooked rice with spices, topped with raisins, seeds and fried onions) OR Saffron rice with green peas) OR green lentils and herbs salad

MENU 3: Kieumy's menu

MEAT OPTION: Lemongrass chicken with Nuoc Cham dressing (fish, soybean) OR Stir-fried black bean and leek chicken) (soybean)

VEGAN OPTION: Stir fried lemongrass tofu with seasonal vegetables V, GF (soybean)

SIDE: Vietnamese pickled carrot and cabbage slaw with or without peanuts (soybean, peanut)

+ Steamed jasmine rice

Matilda or Kieumy

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MENU 4: Shabana's menu

MEAT OPTION: Chicken thighs cooked with a choice of curry (Korma: coconut, tomato, spices, ginger / Saag: leafy greens , onions, spices / Tarkari: Nepali curry with spices and vegetables)

VEGAN OPTION:

Chana Saag Aloo: Nutritious curried chickpeas, greens and potatoes V, GF

SIDE: Kashmiri pulao rice (saffron, seeds, raisins or barberries or green peas, whole spices) V, GF

MENU 5: Delphine's menu

MEAT OPTION: Herb fed roasted chicken with orange, rosemary and ginger (+£2/pers)

VEGETARIAN/VEGAN OPTION: Root veg or leek and blue cheese quiche (wheat, milk, egg)- can be vegan

SIDE: Root vegetables gratin with Vegan & GF bechamel and herbs
Seasonal green salad

For all our menus, portions are designed for everyone to try a little bit of everything

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STARTERS/SALADS/DIPS/TARTS (£6/pers)

DIPS all topped with herbs, seeds, crudites or olives, served with Arabic breads

- Preserved lemon hummus VG, GF (sesame seed)
- Whipped feta dip V, GF (milk)
- Garlicky Cannellini Beans dip VG, GF
- Beetroot Borani (beetroot with yoghurt) V, GF (milk)

SALADS

- Beetroot, orange and leaf salad VG, GF
- Roasted butternut squash, spicy tahini sauce VG, GF (sesame seed)
- Carrot & date salad, tempered curry leaves, seeds VG, GF
- Antipasti baby potato salad VG, GF
- Vietnamese pickled carrots & cabbage, red onions with peanuts and loads of fragrant herbs, homemade dressing with soy sauce, lime, red chilli, garlic VG, GF (soybean, peanut)
- Chopped salad Lettuce, radicchio, cucumber, avocado with sumac dressing VG, GF

SALADS WITH GRAINS & PULSES

- Lentil salad, pickled red onions, herbs, pomegranate seeds, pecorino V, GF (milk)
- Buckwheat and roasted vegetables salad VG, GF
- Spiced Black Beans and Broccoli VG, GF

PIES, TARTS

- Seasonal vegetables quiche (butternut, broccoli., mushrooms depending on market availability) (wheat, milk, egg) V
- Leeks Tatin V (wheat) VG
- GF Seasonal clafoutis (milk, egg) V

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SWEET TREATS

CAKES - per serving @£3.50

or as canapes @£2.50

- Seasonal apple & pear crumble VG, GF
- Dark chocolate fondant with hazelnuts V, GF (*egg, milk, hazelnut*)
- Forced rhubarb semolina butter cake (*wheat, milk, egg*) V
- Vegan carrot or banana cake VG (*wheat*)
- Shortbread, whipped mascarpone & caramelised apples (ONSITE ONLY) VG (*wheat, milk, egg*)
- Forced rhubarb tarte fine (*wheat*) VG
- Seasonal Swiss roll (*wheat, milk, egg*) - *Vanilla or chocolate* V
- Vanilla Cream Puff (*wheat, milk, egg*) V

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SWEET TREATS

BISCUITS / COOKIES - £2.50

- Baci (Italian biscuits topped with ganache and roasted hazelnuts (*wheat, milk, egg, hazelnut*) V
- Cantucci (Italian biscuit, dairy free, a bit like biscotti. We make our own version less sweet) (*wheat, egg*) V
- Black sesame butter cookies (egg free). Amazing texture with a bit of a crunch. (*wheat, milk, sesame seed*) V
- Cookies with chocolate chips and dried fruits VG, GF
- Assortment of Parisian macarons (*egg, almond, milk*) V

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Meal Package (drop-off) (min £300 before VAT)

Standard

(Menu with Mains/Sides only)

£15/pers: 50 guests and more
£18/pers: Less than 50 guests

Additional £5/pers for
Saturday delivery

Silver

(Menu with 1 starter OR
1 dessert + Mains/Sides)

£18/pers: 50 guests and more
£21/pers: Less than 50 guests

Additional £5/pers for
Saturday delivery

WAITING STAFF £85/staff (4hrs)

TRANSPORTATION: approx £50 (before VAT) for one way

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