



GREAT FOOD, GREATER PURPOSE

Matilda or Kieumy
Email: hello@9kitchens.co.uk WhatsApp: +447484 859911
<https://www.9kitchens.co.uk/>

MAINS/SIDES (from £15/pers)

MENU 1: MIDDLE EAST/PERSIA

MEAT OPTION: Roasted 7-spice chicken thighs (for herb-fed chicken +£2/pers)

VEGAN (to choose 1 option):

VEGAN - Roasted cauliflower, warming spices, zaatar, tahini dressing, drizzled with tempered curry oil (sesame seed)

VEGETARIAN - Turkish vegetable casserole with chickpea topped with feta & seeds crumble

SIDE: : Roasted potatoes with lemon and herbs OR Saffron rice with green peas OR Rice salad with rocket, barberries and seeds OR Giant couscous grains salad (wheat)

MENU 3: SOUTH EAST ASIA / CHINESE

MEAT OPTION: Lao style lemongrass & kaffir lime roasted chicken (fish, 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

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MAINS/SIDES (from £15/pers)

MENU 4: INDIAN (to choose 1 meat and/or 1 veg option)

MEAT OPTION: Hariyali chicken

VEGAN OPTION: Tofu Tikka with bell peppers

VEGETARIAN OPTION: Palak Paneer

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

MENU 5: FROM FARM TO FORK (to choose 1 meat and/or 1 veg option)

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

VEGETARIAN/VEGAN OPTION (to choose 1 option):

VEGAN: Spiced black beans, broccoli, cherry tomatoes salad with a lemony coriander chutney

VEGETARIAN: Italian style lentils salad with roasted tomatoes, pecorino and fresh herbs (milk)

VEGETARIAN: Spring quiche with farm to fork veg depending on market availability (wheat, milk, egg)

VEGETARIAN: Peas, feta and mint pancakes, seasonal pickles (wheat, egg, milk). Seasonal green salad

SIDE: Quinoa salad with fennel, baby spinach or bulgur & tomato pilaf (wheat), rice pilaf with green peas

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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 V, GF (sesame seed)
- Pea hummus V, GF (sesame seed)
- Artichoke and cannellini dip
- Corail lentils and sundried tomatoes dip

SALADS

- Antipasti baby potato salad V, GF
- Vietnamese pickled carrots & cabbage, red onions with peanuts and loads of fragrant herbs, homemade dressing with soy sauce, lime, red chilli, garlic V, GF (soybean, peanut)
- Chopped salad Lettuce, radicchio, cucumber, avocado with sumac dressing V, GF

SALADS WITH GRAINS & PULSES

- Lentil salad, pickled red onions, herbs, pomegranate seeds, pecorino VEG, GF (milk)
- Buckwheat and green beans salad V, GF
- Spiced Black Beans and Broccoli V, GF

PIES, TARTS

- Seasonal vegetables quiche (peas, green beans, spinach, broccoli...depending on market availability) (wheat, milk, egg) VEG
- Tomato Tatin V (wheat) V
- GF Seasonal clafoutis (milk, egg) VEG

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SWEET TREATS

CAKES - per serving @£3.50
or as canapes @£2.50

- Seasonal apple & rhubarb crumble V, GF
- Dark chocolate fondant with hazelnuts VEG, GF (*egg, milk, hazelnut*)
- Rhubarb butter cake
(*wheat, milk, egg*) VEG
- Vegan carrot or banana cake V (*wheat*)
- Shortbread, whipped mascarpone & strawberries
VEG (*wheat, milk, egg*)
- Apple and Rhubarb tarte fine (*wheat*) V
- Apple and berries tart fine (*wheat*) V
- Seasonal Swiss roll (*wheat, milk, egg*) - *Vanilla or chocolate* VEG
- Cream Puff with Chai infused cream (*wheat, milk, egg*) VEG
- Buckwheat praline Cream Puff (*wheat, milk, egg, almond, hazelnut*)
VEG

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SWEET TREATS

BISCUITS / COOKIES - £2.50

- Baci (Italian biscuits topped with ganache and roasted hazelnuts (*wheat, milk, egg, hazelnut*) VEG
- Black sesame butter cookies (egg free). Amazing texture with a bit of a crunch. (*wheat, milk, sesame seed*) VEG
- Cookies with chocolate chips and dried fruits V, GF
- Assortment of Parisian macarons (*egg, almond, milk*) VEG

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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 For
TERMS & CONDITIONS, please visit our website [HERE](#)

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