



*Keeley's
Kitchen*

WEDDING BROCHURE



ABOUT KEELEY'S KITCHEN

Joe is the owner and chef of Keeley's Kitchen and has been working in catering for over 30 years. He has worked in every position from pot wash to landlord to waiter. He was taught by his first head chef not to ask anyone to do a job that you have not done a hundred times before, so wanted to experience every area of hospitality.

Joe knew very early on that his passion lies in food.

Joe has worked in all kinds of food establishments including hotels, pubs and schools. But he soon realised when looking into his own wedding that no one was offering the kind of personalised service that he expected. That was when he decided to start his own event catering company and in December 2011 Keeley's Kitchen was born.

Keeley's Kitchen has grown from strength to strength providing a bespoke service for many happy couples on their special day. Keeley's Kitchen has previously been a finalist for 'best wedding caterer of the year' in the south east in The Wedding Industry Awards.



CUSTOM MENUS

All of our menus are completely custom made. We love food and we want you to love the food too.

Because we prepare all of our food from scratch we can work with you to customise the menu to suit any dietary needs, likes and dislikes.



LET'S MAKE 'YOUR DAY'
JUST THAT, YOURS!

CANAPES — MEAT OPTIONS

ROAST BEEF FILLET YORKSHIRE PUDDING

Homemade miniature yorkshire puddings topped with rare fillet of beef and a horseradish cream

BOURBON PORK BELLY

Cubes of slow cooked pork belly with a bourbon glaze topped with a crackling crumb

BEEF FILLET CROSTINI

Rare fillet of beef with salsa verde on a toasted crostini

MINIATURE BEEF BURGERS

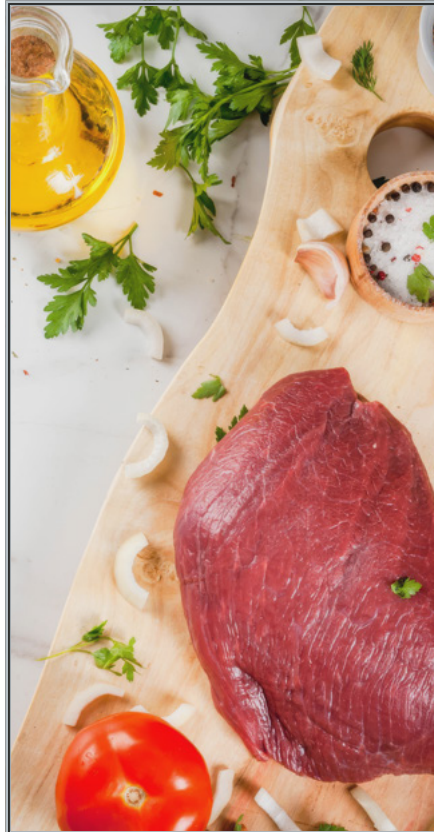
Handmade beef pattie topped with roquette, cherry tomato and Dijon mustard mayonnaise, served in a mini brioche

ROAST CHICKEN

Chicken Ballantine served on a sausage and sage stuffing base topped with sweet cranberry sauce

BRIE AND PROSCIUTTO CROSTINI

Toasted crostini base topped with a brie mousse, prosciutto and an onion and cranberry chutney



HAGGIS SCOTCH EGGS

Quails egg wrapped in sausage meat flavoured with haggis and apple, coated in panko breadcrumbs

HAM, EGG & CHIPS

Toasted crostini topped with home cooked honey roast ham, a fried Quail's egg and crisp potato chips

STEAK AND CHIPS

Crostini base topped with rare fillet of beef and béarnaise sauce with fine potato chips

MINI TOAD IN THE HOLE

Homemade mini yorkshire pudding filled with locally sourced Cumberland sausage and a mustard mayonnaise

CRISPY FRIED BUTTERMILK CHICKEN

Diced chicken breast soaked in buttermilk, crispy fried and served with a mustard mayonnaise

LAMB BITES

Mini lamb meat balls topped with crumbled feta with a tzatziki dip

CANAPES — FISH OPTIONS

PRAWN COCKTAIL

Sliced king prawn served on a chargrilled crouton, topped with a spiced marie rose sauce and tomato concasse

CULLEN SKINK RISOTTO SPOONS

Creamy risotto topped with smoked haddock and potatoes

COD POPCORN CUBES

Cod in crispy beer batter served with tartare sauce

SMOKED TROUT AND PEA TARTLETS

Mini tartlets filled with flaky smoked trout, peas and chives in an egg custard

SALMON MOUSSE

Creamy salmon mousse with fresh lemon, chives and diced avocado on a granary crostini

SMOKED SALMON OMELETTE ROLLS

Smoked salmon with a chive cream cheese in a fine omelette roll



CRAB FRITTERS

With a saffron mayonnaise

MINI SALMON EN CROUTE

Salmon fillet wrapped in puff pastry with a dill mayonnaise

CRAB ON TOAST

Flaked crab meat in a zesty mayonnaise with fresh chillies and coriander on a toasted crostini base

SCOTTISH SMOKED SALMON WITH WHISKEY CREAM

On a crouton base topped with horseradish and whiskey cream topped with beetroot julienne

SMOKED SALMON BLINIS

With fried Quails Egg

SCALLOPS WITH BLACK PUDDING

Pan fried black pudding topped with seared scallops and a cauliflower puree

KING PRAWN & AVOCADO BLINIS

Lemon and white wine poached King Prawn served with avocado and a spiced Marie rose sauce

CANAPES—VEGETARIAN & VEGAN OPTIONS

VEGAN

TOFU AND ROASTED VEGETABLE BRUSCHETTA

Diced smoked tofu with chargrilled
roasted vegetables in a herb dressing
on a vegan crostini base

FALAFEL

Served with a hot and spicy tomato dip

VEGAN SAUSAGE ROLLS

Vegan shroom sausages in puff
pastry topped with onion seeds

SALSA VERDE SWIRLS

Vegan puff pastry filled with salsa verde
and vegan parmesan baked until crispy

BETROOT RISOTTO

Topped with vegan cheese shavings

ROASTED PEPPER CROSTINI

Roasted red pepper hummus topped with
marinated chickpeas and fire roasted
red pepper julienne with basil cress

AUBERGINE SATAY SKEWERS

Roast aubergine skewers in a satay marinade
with a satay dip and coriander cress



VEGETARIAN

ASPARAGUS & HOLLANDAISE

Pastry tarts filled with blanched asparagus
and a homemade hollandaise sauce

BUTTERNUT SQUASH RISOTTO SPOONS

Roasted caramelized butternut squash in a creamy
risotto with truffle oil and parmesan shavings

BALSAMIC TOMATOES & PESTO

On a puff pastry base

ROAST FIG AND GOATS CHEESE TART

Mini tartlet filled with slow roast fig topped
with goats cheese and a rocket crumb

CREAMY WILD MUSHROOMS

Selection of fresh wild mushrooms sauteed in a
creamy garlic and paprika sauce on a crouton base

MINI JACKET POTATOES

Mini jacket potatoes filled with cream
cheese and chives

ROAST BUTTERNUT SQUASH TARTS

Mini tartlets filled with caramelized butternut
squash and crumbled feta

TRUFFLE GNOCCHI

Gnocchi with fresh parmesan, chives and a truffle oil

RUSTIC SHARING & GRAZING TABLES

One of our most popular styles of food is the grazing or family service style and this can also be customised to your likes and dislikes

MENU A

SELECTION OF CANAPES

STARTER — ANTIPASTI SHARING PLATTER

Served to the table for sharing.
Cured meats and roasted vegetables
Torn dressed mozzarella, olives and caper berries
Olive oil, balsamic vinegar, hummus and artisan bread

MAIN — SELF-CARVE ROAST LAMB

Joint of rosemary and garlic speared boned leg of lamb, served on a carving board to the table for self-carving served with red wine gravy. Served with family service crisp thyme roasted potatoes, buttered carrots, minted pea and asparagus with feta cheese and homemade mint sauce

DESSERT — BUILD YOUR OWN ETON MESS

A Selection of meringues with whipped Chantilly cream,
fresh fruit and fruit coulis

TEA & COFFEE STATION

with homemade chocolate brownie bites



RUSTIC SHARING & GRAZING ALTERNATIVES

STARTER

MEDITERRANEAN SHARING PLATTER

A selection of the following served to the table for sharing

Falafels & grilled halloumi slices

Roasted vegetables, hummus and tzatziki

Olives, vintage tomatoes & feta in olive oil

ARDENNES PATE SHARING BOARD

Ardennes pate, pickles, salad and onion chutney
Served with artisan bread

PUB CLASSIC SHARING BOARD

Homemade Scotch eggs with apple in crispy panko breadcrumbs, farmhouse pate, baked camembert, and slow roast garlic. Served with chunky piccalilli, apple and ale chutney and mixed salad.

SEAFOOD SHARING BOARD

Smoked mackerel, smoked salmon topped with julienne beetroot and horseradish creme fraiche, peeled king prawns with spiced Marie rose sauce, calamari rings with a dill and lemon dip, warm asparagus, spinach and watercress salad

MAIN

SELF-CARVED ROAST BOARDS

Pick from the following

Slow cooked pork with cider glaze and apple sauce

Pork loin joints with crackling and apple sauce

Roast mustard crusted topside beef with Yorkshire puddings with a red wine jus

Roast chicken pieces marinated in lemon and thyme cooked with stuffing and bacon wrapped chipolatas and white wine gravy

MIXED GRILL SHARING BOARD

Chargrilled sirloin steak with pepper sauce, Turkey or chicken supreme stuffed with sage and onion stuffing wrapped in streaky bacon and slow cooked pulled pork and apple sauce.

All served with family service potatoes and vegetables of your choice

DESSERT

DESSERT TABLE

Selection of homemade desserts all displayed in a festival style

Victoria sponge

Carrot cake with a cream cheese frosting.

Lemon meringue pie,

Chocolate orange torte with chantilly cream and fresh fruit

DESSERT CAKE STAND

A selection of small desserts taken to the table for guests to select from. To include banoffee pie, lemon tart, triple chocolate brownie bites and profiteroles, served with jugs of cream

SHARING APPLE AND BLACKBERRY CRUMBLE

Bramley apple and blackberry compote topped with an oaty crumble served with sharing jugs of vanilla custard

CHEESE BOARDS

British & European cheeses, served with a selection of biscuits, locally sourced artisan bread, chutneys and fresh fruit

SIT DOWN MENU B

If you want your day a little more formal
we can prepare a menu just for you

MENU B

SELECTION OF CANAPES

STARTER — RED ONION & GOATS CHEESE TART

Baked shortcrust pastry tartlet with a spiced red
onion marmalade and creamy goats' cheese

MAIN — STUFFED CHICKEN

Breast of chicken stuffed with feta & sun blushed tomatoes
and wrapped in Parma ham. Served with a white wine sauce
and roasted new potatoes and seasonal vegetables. Dressed with
baby leaf watercress.

DESSERT — LEMON POSSET

Creamy and light lemon posset topped with soft fruit
compote with a vanilla shortbread biscuit

TEA & COFFEE STATION

with homemade chocolate brownie bites



SIT DOWN MENU B ALTERNATIVES

STARTER

RED ONION & GOATS CHEESE TART

Baked shortcrust pastry tartlet
with a spiced red onion marmalade
and creamy goats cheese

TOMATO & PESTO TART

Baked shortcrust pastry tartlet
with tomato, pesto and a balsamic glaze
topped with roasted pine nuts and pea cress

BAKED TOMATO GALETTE WITH GOATS CHEESE

A puff pastry biscuit topped with
basil infused creamy goats cheese,
homemade olive tapenade and
heritage tomatoes with micro cress,
toasted pine nuts and a balsamic
reduction and basil oil

FIGS WRAPPED IN PARMA HAM

Wrapped figs topped with blue
cheese and roasted, served with
mixed salad, an olive oil dressing and bread

MAIN

FILLET OF PORK

With a mustard and herb crust,
served with dauphinoise potatoes

WATERCRESS & MARSALA CHICKEN

Chicken breast stuffed with
spinach puree and wrapped in
parma ham served with sautéed
wild mushrooms, roasted new
potatoes and a marsala sauce,

ROAST CHICKEN

Chicken breast in a lemon and
thyme marinade cooked with
stuffing and bacon wrapped
chipolatas, roast potatoes and
a white wine gravy

MINTY LAMB STEAKS

Lamb steaks baked on a bed of
banana shallots roasted new potatoes
with mint and dill and served with
a braised pea, courgette medley

DESSERT

VANILLA PANNA COTTA

Topped with poached
rhubarb and a ginger crumb

KEELEY'S KITCHEN RENOWNED TRIPLE CHOCOLATE BROWNIES

Served with fresh
fruit and cream

INDIVIDUAL APPLE AND BLACKBERRY CRUMBLE

Bramley apple and blackberry
compote topped with an oaty crumble
and served with vanilla custard

STICKY TOFFEE PUDDING

Served with a whiskey caramel sauce
and vanilla ice cream.

SIT DOWN MENU C

If you want your day a little more formal with the added wow factor we can prepare a menu just for you

MENU C

STARTER — SEARED SCALLOPS

Seared scallops with pea puree,
mint oil, pea shoots and crispy chorizo
Served with artisan bread

MAIN — BEEF FILLET

Fillet of beef wrapped in Parma ham with
sautéed spinach and mushroom duxelle, topped with
roasted vine cherry tomatoes, red wine jus,
roasted new potatoes and vegetables

DESSERT — CHOCOLATE ORANGE FONDANT

Molten chocolate fondant with Cointreau
and orange zest, served with
Chantilly cream and raspberry coulis

TEA & COFFEE STATION

with homemade chocolate brownie bites



SIT DOWN MENU C ALTERNATIVES

STARTER

BEETROOT CURED GRAVALAX

Salmon cured in beetroot topped with a celeriac, yellow beetroot and granny smith apple coleslaw with a lemon creme fraiche dressing and crispy sourdough

SMOKED SALMON AND BEETROOT SALAD

Sliced smoked salmon on a bed of mixed leaves with beetroot slices and a vodka creme fraiche, served with a selection of artisan bread

CRAB TIMBALE

Crab and avocado timbale served with a tomato concasse and baby leaves

HANDMADE RAVIOLI

Handmade pasta filled with ricotta, parmesan and spinach topped with a chunky cherry tomato sauce, micro cress and parmesan shavings

CHICKEN AND HAM TERRINE

Chicken and ham hock terrine topped with wild mushrooms, tarragon mayonnaise

MAIN

LOIN OF VENISON

Fillet of venison served with a red wine and port jus, a broccoli and stilton puree, sautéed wild mushroom and roasted thyme potatoes

LAMB CUTLETS

Herb crusted rack of lamb served on a bed of broad beans, pea puree, roasted new potatoes and a red wine reduction and balsamic mint sauce

STUFFED LAMB

Lamb loin boned and rolled, filled with feta cheese and mint. Served with dauphinoise potatoes and seasonal greens.

BEEF WELLINGTON

Fillet of beef wrapped in Parma ham with mushroom duxelle, with a puff pastry casing and a mushroom sauce, served with dauphinoise potatoes and seasonal vegetables

DESSERT

ELDERFLOWER PANNA COTTA

Creamy elderflower panna cotta topped with poached rhubarb and fresh mint

PASSIONFRUIT TART

Sweet pastry case filled with a passionfruit flavoured custard served with a lemon curd sauce and hazlenut praline

DECONSTRUCTED SUMMER PAVLOVA

With Pimms jelly, local raspberry sorbet and micro mint

DESSERT TRIO

Select 3 from the list below

Shot glass of deconstructed Banoffee pie

Strawberry Eton Mess

Baileys Cheesecake

Miniature Lemon Tart

Triple Chocolate Brownie Cube

Miniature Chocolate Orange Torte

Chocolate and Cointreau pot with a vanilla shortbread soldier

Chocolate and Berry Mousse Pots

Winter Berry Pavlova

Vanilla Panna Cotta

Blueberry & Lemon Curd Meringues

Baked Raspberry & Lemon Cheesecake

VEGETARIAN MAIN OPTIONS

RISOTTO VERDE (v) (VE)

Creamy risotto with asparagus and salsa verde, topped with pea shoots, parmesan shavings and mint oil

PEA RISOTTO (v) (VE)

Creamy risotto with peas, broad beans and feta, topped with pea shoots, parmesan shavings and mint oil

AUTUMNAL RISOTTO (v) (VE)

Creamy risotto with roasted butternut squash, topped with fresh rocket, parmesan and sage oil

BEETROOT RISOTTO (v) (VE) GF

Creamy risotto with beetroot, Parmesan shavings and a balsamic reduction

ROAST BUTTERNUT SQUASH WELLINGTON (v) (VE)

Puff pastry case filled with slow roasted butternut squash and crumbled feta cheese or tofu



BEETROOT AND GOATS CHEESE WELLINGTON (v) (VE)

Puff pastry case filled with oven roasted beetroot, red onions and a creamy goat's cheese or tofu, baked until golden brown

TOMATO AND GRUYERE TART (v)

Shortcrust pastry tart filled with caramelised onions and topped with slow baked tomatoes, egg custard and gruyere cheese

PORTOBELLO MUSHROOM GF (v) (VE)

Roasted Portobello mushroom with wilted spinach, roasted pepper and blue cheese or smoked tofu

SPINACH AND RICOTTA GNOCCHI (v)

Served with a rocket and parmesan salad

(VE) options can be made vegan on request

If there are other dietary options that we need to consider please let us know and we will accommodate.

WHAT IS INCLUDED?

To take any worry away from your day we try and run a one-stop-shop and include everything we need to make your day perfect. Selection of your choice of 4 canapes from our comprehensive list. Tailor made menu and any special dietary requirements catered for. Tea and coffee station for after the meal.

Our standard crockery, cutlery and table glassware and fabric napkin in a large selection of colours. All staff to serve your reception drinks and replenish drinks to the table. Staff to lay the tables and clear. All chefs and kitchen staff.



WHAT ISN'T INCLUDED?

HIRE

As the venue has a selection of tables and layouts available on site, table linen is not included but once we have a table layout, we can then give you a quote. We can offer upgrade options on crockery, cutlery and table glassware and linen for an additional upgrade cost.

MUNCHIES EVENING FOOD



We have an extensive offering and is supplied at an additional cost based on 75% of the evening numbers

MY STAFF

I am very proud of every member of my staff. Most of my staff have been with me for many years so have so much experience in the wedding industry. We thrive on the feedback we get from our clients and pride ourselves on providing a personal and professional service.

Keeley's Kitchen is like a big family. We care and want everything to go perfectly for your special day.



All our staff come in matching smart black uniforms. They will lay all your tables to your specification and with the help from the amazing venue team, we will make sure the your venue looks just as you have dreamed of. Our staff will serve drinks at your reception, drinks to the table throughout the meal and serve canapés, wedding breakfast and evening food.

We always have an out front manager on site who will be the direct contact throughout your day and will do anything they can to make sure your day runs smoothly and on time.

Our staff will be onsite until the end of food service and all your tables are cleared. The venue's amazing bar team will then take over to serve all your evening drinks.

MY STAFF LOOK
FORWARD TO MEETING
YOU & MAKING THE
DREAM WEDDING DAY
YOU DESERVE!!

WHAT OUR CUSTOMERS THINK

ABSOLUTELY BRILLIANT!!

"Absolutely brilliant throughout the whole process. Responsive and imaginative in all regards. We did not have a planner and Joe and his team did everything just as I asked for"

AMAZING FOOD!!

"I cannot fault this company in any way. Everything was better than I ever could have dreamed of. My guests are still talking about the amazing food at my wedding."

JUST INCREDIBLE!!

"Keeley's Kitchen were just incredible! From first meeting with Joe right up to our wedding day, everything was handled so professionally, nothing was ever too much trouble. The food was presented beautifully but most importantly tasted incredible. Joe definitely captured our vision and we are so glad we had himself and his team as they played such a major part of my day"



EXTREMELY ACCOMMODATING!!

"Joe was a pleasure to work with. He was extremely friendly and made the whole process a lot of fun. He was extremely accommodating and flexible. Most of all he was relaxed, and you could tell he was passionate about making it the best day for us"

INCREDIBLY TRANSPARENT!!

"Joe is great and came up with a menu to best suit us within our budget. There were no hidden charges and he was incredibly transparent. His prices were much more reasonable than other caterers we spoke to. His food was fabulous and our guests thoroughly enjoyed the meal"

UTTERLY AMAZING!!

"Utterly amazing - the people, the food and the service. Could not have wished for a better caterer and they honestly made our day"

GET IN TOUCH



**For all your catering solutions,
get in touch with Keeley's Kitchen.**

We will be happy to help you
with all your requirements.

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WE LOOK FORWARD TO HEARING
FROM YOU TO START PLANNING
THE BEST DAY OF YOUR LIFE



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WWW.KEELEYSKITCHEN.CO.UK