

Kindred

Kindred Catering

Now we bring the Kindred magic to you.



Kindred

The Thoughtful Caterer

At Kindred, we believe great catering is about more than exquisite food and flawless service. It's about care, attention and going above and beyond.

We take the time to truly understand your vision, your guests and the atmosphere you want to create, so every detail feels personal and effortless. Whether it's an intimate dinner, a wedding, or a large corporate celebration, we adapt our thinking to suit your needs; we never take a one-size-fits-all approach. Our job is to remove the stress, anticipate what's needed before you have to ask, and make the entire experience, from planning to the last glass poured, feel considered, human and beautifully done.



Kindred

Food and Drink, Thoughtfully Done

Our menus are crafted with passion and care, celebrating the seasons, championing local producers and designed to suit your event and your guests. We believe everyone should feel well-fed and looked after, so we adapt easily for all dietary needs and preferences without compromise. From bespoke tastings to fully tailored menus, we work closely with you to create food that feels abundant, balanced, and beautifully in tune with the moment you're hosting.



Kindred

What We Can Do



- Weddings of all shapes and sizes
- Standing receptions with canapés and bowl food
- Seated dinners, either individually plated or shared feasts
- Corporate meetings and away days with hot and cold food for breakfast and lunch
- Full cocktail bar service, wines, beers and non-alcoholic options
- Wakes and funerals that require a particularly sensitive, warm approach
- Short-notice and quick-turnaround events
- Full operational and logistical support as required
- Event planning and supplier management support
- Technical, AV, and security support as needed



Kindred

Canapés Menu

Starting from £14 per person for three options

Vegetarian

Truffled Parmesan Gougères (v)

Little Grilled Cheese, Leek Top Kimchi (v)

Hash Brown, Caviar, Crème Fraîche (pb on request)

Onion Squash, Baron Bigod & Red Onion Tartlet,
Pumpkin Seed Crumb (v)

Plant-Based

Chilled Asparagus, Walnut Mayo (gf) (pb)

Pea & Mint Arancini (pb)

Hummus Shots, Crudités (gf) (pb)

Crispy Cavolo Nero Panisse,
Chilli & Winter Tomato Jam (gf) (pb)

Mushroom, Tarragon, Chestnut & Sage Filo Parcel (pb)

Gluten-free (gf) | Plant-based (pb) | Vegetarian (v)
Please inform us of any allergies or dietary requirements
prior to confirming your order. Prices exclude VAT.

Fish

Tomato, Olive & Anchovy Tart

Salt Cod Croquette, Harissa Aioli

Hash Brown, Caviar, Crème Fraîche

Dorset Crab & Lovage Mayo on Rye

Chalkstream Trout & Watercress Tartlet,
Crème Fraîche, Roe (gf)

Meat

Turkey & Cranberry Sausage Roll

Spiced Raw Beef, Nori & Little Gem (gf)

Glazed Pork Skewers, Moorish Spice (gf)

Ox Cheek Puffs, Prune & Tamarind Ketchup

Little Merguez Flatbread, Labneh, Pink Onions

Pulled Pork Bonbons, Hickory BBQ Sauce,
Crackling Crumb





Kindred

Bowls Menu

Starting from £8.50 per bowl

Vegetarian

Mac & Cheese, Parmesan Cream, Truffle (v)

Marinated San Marzano Tomatoes, Stracciatella,
Soft Herbs (gf) (v)

BBQ'd Carrots, Date Molasses, Ancient Grains,
Ricotta (pb on request)

Goat's Curd, Pickled Beetroots,
Merlot Dressing & Watercress (gf)

Plant-Based

Spiced Squash, Vegan Ricotta,
Soy Beans & Rye Croutons (gf on request) (pb)

Grilled Leeks, Charcoal Cauliflower Purée,
Jerusalem Artichoke Crisps (gf on request) (pb)

Chargrilled Aubergine, Confit Tomatoes,
Lemon 'Ricotta', Pomegranate, Toast (gf) (pb)

Gluten-free (gf) | Plant-based (pb) | Vegetarian (v)
Please inform us of any allergies or dietary
requirements prior to confirming your order.
Prices exclude VAT.

Fish

Crispy Cod Fritters, Harissa Aioli, Lemon

Grilled Shrimp, Creamed Corn Polenta, Ancho Butter (gf)

Cured Sea Trout, Cucumber, Crème Fraîche,
Sorrel, Roe (gf)

Stone-Baked Seabream, Rice & Grains,
Buttermilk Dressing (gf)

Meat

Kindred Fried Chicken, Curry Leaf Mayo

Confit Duck Salad, Cacklebean Egg (gf)

Herby Orecchiette, Braised Lamb Ragu, Pangrattato

Swaledale Lamb Skewer, Pomegranate Esme Salad (gf)

Tamworth Pork Cheek, Parmesan Polenta,
Chorizo, Gremolata (gf)

Harissa-Spiced Pork Belly, Pear & Nutmeg Purée,
Sea Purslane (gf)





Kindred

Daytime Menu

by Kindred Catering

Our flexible event menus are designed to suit a range of budgets, perfected over seven years of experience hosting events at Kindred. All food is freshly prepared on the day using the highest quality, locally sourced ingredients, with options to suit a variety of dietary needs and allergies.

Prices include menu items only. Staffing, crockery, glassware, linen hire and delivery are quoted for separately based on your event size and requirements.

Menus are based on a minimum of 30 guests. Please contact us for bespoke packages for smaller events.

See our priced packages below.



Kindred

Lunch Menu Options

Pasta *(Served Hot)*

- Standard -

Roasted Mediterranean Vegetables Conchiglie, Pesto Dressing (pb)

Creamed Mushroom & Spinach Wholegrain Fusilli (v)

Spiced Fusilli, Slow-Cooked Tomatoes, Basil, Mozzarella (v)

- Special -

Tubetti, Wild Mushroom, Spinach, Pecorino Cream (v)

Orecchiette, Aubergines, Courgettes, Kale Pesto (v) (pb)

Paccheri, Slow-Cooked Lamb Ragu, Pangrattato, Rosemary

- Premium -

Spinach & Ricotta Ravioli, Corno Pepper Romesco, Artichokes (v)

Cavolo Nero Quadrotti, Sage & Butter Sauce (v)

Burrata & Black Truffle Tortelloni, Wild Mushrooms (v)

Sandwiches

Avocado, Tomato, Rocket & Pesto on Focaccia (pb)

Hummus, Roast Artichoke, Black Olive & Spinach on Focaccia (pb)

Salsiccia Di Napoli, Honey, Rocket, Harissa Mayo on Focaccia

Ploughman's (ham and/or cheese), Green Tomato Chutney,
Mixed Leaves on Sourdough

Salads

- Standard -

Spiced Cauliflower Salad, Broccoli, Chickpeas, Kale, Vinaigrette (gf) (pb)

Mixed Leaf Salad, Tomato, Onions, Olives, Cucumber (gf) (pb)

- Special -

Couscous, Roasted Peppers, Courgettes & Onions (pb)

Cos Lettuce Wedge Caesar Salad, Black Anchovies, Parmesan, Sourdough Croûtes

- Premium -

Spiced Chickpea Salad, Heritage Tomatoes, Feta, Spinach & Tahini Yoghurt (v)

Courgette Salad, Rocket, Goat's curd, Basil, Lemon Vinaigrette,
Almond & Pumpkin Seed Granola (v)

Stone-Baked Pizzette

- Standard -

Marinara - Tomato, Garlic, Corno Peppers & Olives (pb)

Margherita - Tomato, Basil, Fior di Latte (v)

Pepperoni - Tomato, Fior di Latte, Cobble Lane Charcuterie, Guindilla Chillies

- Premium -

Mushroom - Oyster & Shiitake Mushroom, Confit Shallots,
Truffle Oil (pb)

Chorizo - Guindilla Chillies, Harlequin Olives, Corno Pepper Romesco

Merguez - Herb Labneh, Merguez Sausages, Pickled Red Onion, Harissa Oil

Pecorino & Blue - Pecorino Mornay, Cashell Blue, Dried Apricots, Pumpkin Pistou (v)

Mains

- Special -

Grilled Spiced Chicken Thighs, Courgettes, Salsa Verde,
Harissa Yoghurt

Beef Meatballs, Slow-Roasted Tomato, Basil Sauce,
Herbs & Garlic

Baked Trout Fillets, Ancient Grains, Herb Gremolata

Celeriac Schnitzel, Chickpeas, Cauliflower & Coconut Curry (pb)

- Premium -

Guinness Braised Ox Cheek, Butter Beans, Grilled Leeks

Lamb Koftes, Pomegranate Esme, Honey & Lemon Yoghurt

Cornfed Chicken Supreme, Black Garlic & Tarragon Aioli

Baked Cod Supreme, Fennel, Datterini Tomatoes,
Buttermilk Dressing

Sides

Spiced Squash, Vegan Ricotta, Soy Beans, Rye Croutons (pb)

Crushed New Potatoes, Salsa Verde (gf) (pb)

Roast Beetroots, Heritage Carrots, Roasted Shallots,
Crispy Onions (pb)

Charred Hispi Cabbage, Lentils, Gremolata Butter (gf) (pb)

Miso Glazed Aubergine, Charred Green Beans (pb)

Gluten-free (gf) | Plant-based (pb) | Vegetarian (v)

*Please inform us of any allergies or dietary
requirements prior to confirming your order.*

Prices exclude VAT.



Kindred

Lunch Packages

(See menu items above)

Package A

£7.50 per person

Tray of Fresh Sandwiches

Package B

£10 per person

Choose 1 Pasta (Standard)

Choose 1 Salad (Standard)

Includes Baguette & Butter

Package C

£25 per person

Choose 1 Pasta (Standard)

Choose 1 Salad (Standard)

Choose 1 Pizzette (Special) or Sandwich

Choose between Bread Rolls & Butter or Focaccia

Package D

£32 per person

Choose 1 Main (Special)

Choose 2 Sides

Choose 1 Pizzette (Standard) or Sandwich

Green Leaf Salad

Baguette & Butter

Package E

£45 per person

Choose 2 Salads (Special or Standard)

Choose 2 Pizzette or Sandwich (Any)

Choose 1 Main (Special or Standard)

Choose 2 Veg Sides

Choose between Bread Rolls & Butter or Focaccia

Premium Packages

Package F

£65 per person

Choose 2 Pasta Dishes (Any)

Choose 2 Salads (Any)

Choose 2 Pizzette or Sandwich (Any)

Choose 2 Mains (Any)

Choose 2 Veg Sides

Choose between Bread Rolls & Butter or Focaccia



Package G

£95 per person

Breakfast

Mini Pastry Selection

Yoghurt, Granola & Compote

Bircher Muesli

Fresh Fruit

Blueberry, Carrot or Chocolate Muffins

Tea and Coffee

Lunch

Choose 2 Pasta Dishes (Any)

Choose 2 Salads (Any)

Choose 2 Pizzette or Sandwich (Any)

Choose 2 Mains (Any)

Choose 2 Veg Sides

Choose between Bread Rolls & Butter or Focaccia

Soft Drinks &
Sparkling Water

Afternoon Break

Sweet Bake Tray

Gluten-free (gf) | Plant-based (pb) | Vegetarian (v)
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Breakfast Package

Continental Spread

£17 per person

Mini Pastry Selection

Yoghurt, Granola & Compote

Bircher Muesli

Fresh Fruit

Blueberry, Carrot or Chocolate Muffins

Hot Breakfast Muffins:

£8.50 per person

Breakfast Muffins *(served hot)*

Choose Bacon,

Sausage, or Hash Brown,

with Fried Egg, Emmental & Dijon Mayonnaise

Extras

Tea & Coffee *(per break)*
£3 per person

Soft Drinks *(per break)*
£3 per person

Still & Sparkling Water
£2 per person

Sweet Bake Tray
£2.50 per person

Sandwich Tray
£7.50 per person

Savoury Baked Snacks
(served hot)
£8.50 per person

Gluten-free (gf) | Plant-based (pb) | Vegetarian (v)

Please inform us of any allergies or dietary requirements prior to confirming your order.

Prices exclude VAT.





Kindred Feasting Menu

From £55 per person for three courses

Family style, to be enjoyed by the whole table.

Guests with dietary requirements will be catered for individually.

Optional Extra

Bread & Butter for the table

£4 per person

Starters

Sharing boards on the table, includes:

Beetroot & Chia Hummus with Crudités

Olives, Picos & Peppers

Seasonal Mushroom, Ricotta & Tarragon Barbajuan

Roasted Squash, Black Figs, Watercress, Seed Pistou

BBQ Roasted Celeriac Puffs

Mains

Select one meat main and vegetarian main.

To be shared on the table with shared sides.

**Roast Herb-Fed Chicken, Grilled Fennel, Peas,
Wild Garlic Aioli**

**8-hour Lamb Shoulder, Roast Courgettes, Salsa Verde,
Harissa Yoghurt**

**Roast Longhorn Sirloin of Beef,
Bone Marrow Bordelaise**

**Roast Romanesco Cauliflower, Tomato Confit,
Beluga Lentils, Curry Leaf (pb)**

**Seasonal Spiced Squashes, Pomegranate &
Fresh Herbs, Yoghurt Dressing (pb)**

Sides

All included.

Roast Baby Potatoes

Grilled Hispi Cabbage & Gremolata Butter

Summer Leaf Salad

Desserts

Sharing boards on the table.

Citrus Tarts

Brownie Bite

Mini Salted Caramel Doughnuts

Chocolate & Raspberry Truffles

Fresh Berries

Gluten-free (gf) | Plant-based (pb) | Vegetarian (v)

*Please inform us of any allergies or dietary
requirements prior to confirming your order.*

Prices exclude VAT.



Kindred

Plated Menu

From £59 per person for three courses

*The lead booker will create a menu with two starters,
three mains and two desserts for guests to choose from.
Guests with dietary requirements will be catered for individually.*

Optional Extra

Bread & Butter for the table

£4 per person

Starters

Select two starters. Your guests can pre-select one out of your choices.

Roast Beetroots, Goat's Curd, Pistachio (v) (gf)

**Grilled Sprouted Broccoli, Torn Burrata,
Orange, Hazelnut** (v) (gf)

Tomato, Olive & Anchovy Tart, Crème Fraîche

**Spring Salad of Asparagus, Cobble Lane Charcuterie,
Little Gem, Peas, Cacklebean Egg** (gf)

Korean Spiced Dexter Beef Tartare, Straw Chips

Mains

Select three mains. Your guests can pre-select one option out of your choices.

**Wye Valley Lamb Cutlets, Hash Brown,
Cavolo Nero, Lamb Bourguignon**

**Herb-Roasted Poussin Spatchcock, Ratte Potatoes,
Broad Beans, Peas, Sorrel Hollandaise** (gf)

**Herb-Crumbed Tamworth Pork Chop, Pear Mostarda,
Caperberries, Tenderstem Broccoli**

**Poached Channel Bass, Mussels Escabeche,
Wilted Gem & Chive Oil** (gf)

Roast Hake, Peas, Fennel, Anchovy Hollandaise (gf)

**Grilled Hispi Cabbage, Braised Beluga Lentils, Gremolata Butter,
Winter Tomatoes** (v) (pb on request)

**Grilled Leeks, White Bean Miso, Truffle Dressing
& Jerusalem Artichoke Crisps** (pb) (gf)

Celeriac Schnitzel, Italian Peas, Lemon Crème Fraîche (pb)

Desserts

Select two desserts. Your guests can pre-select one out of your choices.

Roasted Seasonal Stone Fruit, Rose Meringue, Pistachio Cream (gf)

Rhubarb, Raspberry & Mascarpone Trifle

Chocolate Ganache, Drunken Raspberries, Crème Fraîche (gf)

Grilled Fruit Cheesecake, Basil, Mint

Three Cheeses, Oatcakes, Crackers, Chutney
(£10 per person supplement)

*Gluten-free (gf) | Plant-based (pb) | Vegetarian (v)
Please inform us of any allergies or dietary
requirements prior to confirming your order.
Prices exclude VAT.*



Kindred

Grazing & Late Night Food

*Staying late or going all out? Here are a few little extras we think you'll love.
From £9 per person*



Celebration Street Food

For those who want delicious food without the fuss.

Marinara

Tomato, Garlic, Oregano (pb)

Margherita

Tomato, Fior di Latte, Basil (v)

Buttermilk Fried Chicken

Marinated Boneless Chicken Thigh, Deep-Fried 'til Crisp
with Harissa Mayo

Falafel Bowl

House-Made Falafel with Pickled Red Onion, Tabbouleh,
Tahini and Maple Dressing (*gf on request*) (pb)

Rosemary Salted Fries (pb)

Gluten-free (gf) | Plant-based (pb) | Vegetarian (v)

*Please inform us of any allergies or dietary
requirements prior to confirming your order. Prices
exclude VAT.*

The Grazing Board

*Minimum 30 people. Gluten-free or
plant-based board available on request.*

Includes:

Fresh-Baked Sausage Rolls

Savoury Filled Pastry Parcels (Barbajuan)

Cobble Lane Charcuterie

Neal's Yard Cheeses

Crudités & Dips

Crackers & Bread

Fresh & Dried Fruits

Olives

Late Night Delights

To keep the night going.

Kindred Burger / Vegan Burger

Bibb Lettuce, Red Onion, American or Vegan Cheese, Pickles

Mac & Cheese

Parmesan Cream, Truffle (v)

Cod Fritters & Fries

Tartare Sauce

Fried Chicken Bites

Curry Leaf Mayo

Pizza Boards

Choose from a variety of options

Rosemary Salted Fries (pb)



Kindred

The Process

Share your vision.

Complete our [enquiry form](#) and we'll be in touch within two working days.
Prefer to speak to someone directly? Email catering@wearekindred.com or call **020 3146 1370**.

Receive a tailored proposal,
complete with menu ideas and a clear quote, usually within two working days.

Join us for a menu tasting
or site visit and walkthrough to perfect the details, then enjoy the day.
We arrive, set up, manage every detail and clear down, so you can focus on your guests.





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