



Paella

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L B K
— FLAVOURS —
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Welcome to

LBK
— FLAVOURS —

At LBK Flavours, we bring the world to your plate with our diverse menus inspired by international cuisines. Our skilled chefs are at their most inspired when researching authentic recipes to create unique and flavourful dishes.

We work hard to provide our clients with a bespoke catering experience tailored to their tastes, preferences, and budget. Our goal is to delight your taste buds and leave a lasting impression on your guests.

Monica



HOT BUFFET
Menus

FINGER FOOD
HOT BUFFET
MINI DESSERTS

Big platters

HEARTY, COLOURFUL
AND SEASONAL
SHARING DISHES
SERVED WITH
DELICIOUS SALADS
AND SIDES DISHES

LBK
FLAVOURS

MAIN EVENT

Sherry braised pork OR beef cheeks w/ creamy potato mash and gremolata

Herb, garlic & white wine marinated slow roasted lamb shoulder w/ salsa verde.

Spanish marinated roasted chicken w/ almost romesco sauce & olive salsa

LBK "Sunday Roast Chicken"; garlic & herbs marinated chicken supremes, chicken cravy, yorkshire puddings

Chicken, fennel, preserve lemon and olive tagine

Molasses glazed salmon with sumac and pomegranate seeds

Shawarma slow cooked lamb shoulder, dukkah, guindilla salsa verde

Bangers and mash with caramelised onion gravy

Beef lasagna with garlic bread

Monkfish, chorizo & mussel stew

Chicken, chorizo, prawn and squid paella

Lamb rogan josh curry, naan bread

Butter chicken curry, naan bread

Thai chicken panang curry

Keralan prawn curry, naan bread

Punjabi cauliflower and potato curry (Vg)

Tarka dhal, green chilli, coriander (Vg)

Aubergine parmigiana with pesto and garlic bread (v)

Cauliflower steak, romesco sauce, olive salsa (vg)

Roasted aubergine, crispy chickpeas, tahini sauce (Vg)

SALADS & SIDE DISHES

Three grains herby salad with molasses harissa dressing and pistachios

Herby couscous salad with citrus dressing, pomegranate seeds and toasted almonds (V)

Honey and cumin roasted heritage carrots (v)

Thyme & garlic roasted new potatoes (Vg)

3 cheese cauliflower gratin (V)

Burrata salad with honey and thyme griddled peaches, parma ham, pine nuts and Moscatel dressing (V)

Saute cavolo nero with garlic, chilli, lemon & parmesan (v)

Chargrilled summer vegetables with ricotta & charred lemon (v)

Coronation cauliflower and chickpea salad, flaked almonds & raisins (vg)

Pea, broad bean & green bean salad, with mint & lemon

Charred hispi cabbage with garlic/cream sauce, crispy onions and pine nuts

Charred tender stem broccoli, chilli, lemon & parmesan (v)

Coconut rice or basmati rice or jasmine rice (V)

Cucumber raita, mango chutney & poppadoms (v)

Charred baby gem lettuce with piquillo peppers, manchego and Pedro Ximenez dressing (V)

Persian jewelled rice with pistachios and dried cherries (V)

French beans and mangetout with hazelnut and orange dressing (V)

Seasonal tabbouleh salad with spiced almonds (V)

Heritage rainbow tomato salad, basil, sweet onion, Moscatel dressing (Vg)







Desserts

A selection of some of
our favourite desserts

MINI BITES

Pavlovas with Pimms poached peaches and raspberries [E]

Sticky toffee pudding, caramel sauce [G][E][M]

Rhubarb and custard tarts [E][G][M]

Mini lemon meringue pies [E][G] [M]

White chocolate French toast, miso ice cream, strawberries

Dark chocolate and miso caramel tartlets with crème fraîche [S][G][M][E]

Basque caramelised baked cheesecake bites with summer berries [E][M][G]

Raspberry and almond frangipane tart [E][N][M][G]

Coconut panna cotta bowls, mango, amaretti biscuit, candied tarragon [M]

Seville orange, almond and pine nut tartlets [N][E][M][G]

Chocolate brownie with salted caramel icing [G][M][E]

Vanilla panna cotta, Pedro Ximenez poached peaches, pistachio [M][N]

Chocolate mousse, sea salt, chocolate popping candy [G][M]

Yuzu posset, raspberry, mint and candied yuzu peel [M]

Dark chocolate and cardamom mini tartlets [M][G][E]

Mango fool bowls with cardamom shortbread [M][G]

Buttermilk panna cotta mini bowl, macerated rhubarb, honeycomb [M]





FIRST WE DINE, THEN WE DANCE

CHRIS & HOLLY
09.09.2022

SHARING TAPAS

'PAN CON TOMATE', TOMATO TARTARE ON SOURDOUGH
SPANISH TORTILLA W/ AIOLI & SAUTE PADRON PEPPERS

MAIN

CHICKEN, CHORIZO, SQUID, PRAWN & CLAM PAELLA
CHICKEN & CHORIZO PAELLA
ARTICHOKE, FENNEL, POTATO, PEPPERS & OLIVES PAELLA (V)

SIDES

HERITAGE POTATO SALAD WITH MOSCATEL DRESSING
CHARRED VEGETABLES, PEARL ONION, PEPPERS & PINENUTS

DESSERT

HERITAGE POTATO SALAD WITH MOSCATEL DRESSING
CHERRY COMPOTE

IN LIEU OF TRADITIONAL DESSERTS, WE HAVE MADE A CHARITABLE CONTRIBUTION TO MACMILLAN CANCER SUPPORT

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Thank you