



# INSPIRATION

LONDON  
BASQUE  
KITCHEN

*At*

 ROYAL  
MUSEUMS  
GREENWICH

# Welcome to London Basque Kitchen

## PROFESSIONAL & EXPERIENCED

We're a bespoke, female-led London-based catering company with a focus on great flavour and an eye for design.

We offer authentic and creative Spanish flavours combined with the ability to fuse our culture with food from other heritages.

We know how detail-oriented you need to be to organise an unforgettable event so we balance a professional, experienced service with amazing food delivery.

## OUR PHILOSOPHY

Our philosophy is simple. We offer bespoke, high quality catering to individuals and companies, large and small.

First and foremost, we're professional, nice and good fun to work with, taking the stress out of event planning and turning it all into the most enjoyable of experiences.

## OUR FOUNDER

London Basque Kitchen was started by Monica Gil Ruiz in March 2017 with the aim of bringing creative, luxury and utterly delicious Spanish and Basque flavours to London.

Since then, LBK has established itself as the leading event catering for bespoke Spanish food with clients like the Spanish Embassy, high end brands, corporate and private clients.



# Our Queen's House Weddings

Celebrate your special day in the elegant surroundings of Queen's House, Greenwich.

Stunning, unique and historic 17th century venue that offers breathtaking views, a grand Great Hall and a stunning outdoor terrace. Enjoy our curated menu in a setting that blends historic charm with modern luxury.

A wedding at Queen's House is trully unforgettable!

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# Spring Wedding

We have created a bespoke menu inspired by Queen's House history, green surroundings, river side location and elegance adding our little touch with our Spanish flavours.

A wow factor, packed with flavour and beautifully presented dishes to create your perfect Spanish inspired 3 course meal

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## CANAPES & PINCHOS

### Meat

Iberico ham, strawberry gazpacho, garlic croutons, basil oil

Fried quail egg, grilled chorizo, aioli, piquillo pepper, potato rosti

Spicy chorizo croquetas with roasted garlic aioli

Chicken liver parfait, quince jelly glazed grape, crispy chicken skin, grated truffle

Chistorra and fennel sausage roll, aioli, crispy sage

### Fish

Seared scallop, chorizo, sweetcorn puree, caper & tarragon salsa mini spoon

Galician style octopus; griddled octopus, pomme puree, paprika, olive oil caviar mini spoons

Cornish crab and asparagus salad, salmorejo, filo tarts

Tea smoked salmon, green gazpacho shot glass

“Gildas”; olive, guindilla and anchovy skewer

### Veggie/vegan

Tempura guindilla pepper, white miso mayo, sesame seeds (VG)

Girolle mushroom croquetas, truffle mayo, Mahon cheese(V)

Spanish tortilla, padron pepper, roasted garlic aioli (V)

## ENTRANTE

### Meat

Burratina, beef cecina, honey & thyme griddled peaches, pine nuts, balsamic dressing

Basque steak tartare, cured egg yolk, pickled mushroom, black, jerusalem artichoke crisp

Chistorra scotch egg, griddled asparagus, wild garlic and pea puree

### Fish

Norfolk asparagus, crab Scotch quail’s egg, mustard mayo.

Cornish crab, broad bean and radish salad, pickled fennel, chilli, charred lemon mayo, avocado cream.

Tuna tataki, almond ajo blanco, pickled grapes, fennel flower, seaweed cracker

Hot tea-smoked trout, green grape and tarragon gazpacho, pickled cucumber

Seared scallops, sweetcorn puree, chistorra crumb, tarragon and caper dressing

### Veggie/Vegan

Burratina, heritage rainbow tomatoes, garlic croutons, romesco sauce, basil oil

Saute artichokes, ajo blanco almond sauce, pickled grapes, tarragon oil

“Spring Menestra”; Griddled artichokes, pea, broad bean ragout with wild garlic and pea puree, and confit garlic crisps

Goat’s cheese stuffed and crispy courgette flower, raw courgette ribbon and pea salad, truffle honey dressing

## PRINCIPAL

### Meat

Oloroso sherry braised pork cheeks, pomme puree, confit onions, pork jus.

Roasted chicken supreme, crispy chicken skin, romesco sauce, olive salsa, padron peppers.

Preso iberica, caramelised onions, piquillo peppers sauce, chimichurri.

Seared Galician blonde beef, charred hispy cabbage, garlic cream sauce, ideazabal shavings.

### Fish

Pan fried hake, braised coco beans, chorizo and smoked paprika oil.

Grilled monkfish, romesco sauce, salsa verde, tender stem broccoli

### Veggie/vegan

Charred cauliflower steak, romesco sauce, tender stem broccoli, olive salsa.

Charred broccoli, sauté spinach with raisin, pine nuts and sherry, cream garlic sauce

Saute king oyster mushroom, pomme puree, confit onion, pickled walnut salsa, mushroom & onion jus

## POSTRE

Basque baked cheesecake, black forest fruit couli, blackberries.

White chocolate “torrija”, white chocolate soil, strawberries, miso ice cream.

Olive oil dark chocolate mousse with sea salt and hazelnut- chocolate soil.

Pedro Ximenez poached peaches and raspberry pavlova.

“Café Cortado” chocolate mousse; dark chocolate and espresso mousse, roasted white chocolate mousse.

Raspberry and almond frangipane tarts, crème fraiche

Buttermilk panna cotta bowls with Pedro Ximenez poached peaches and pistachios

Rosemary infused and Seville orange flan

Seville orange chocolate tart, grand marnier cream

# Our Packages

Our dry hire wedding packages cover your menus, furnishings, hire equipment, service and coordination needs in one easy to understand bundle.

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# Your package includes:

- 3 x canapes per head
- 3 x course plated menu
- 1/2 bottle of cava/prosecco for the reception, 1/2 bottle of wine per person for dinner, evening bar with wine, beer, simple spirits with mixers, soft drinks, bar staff, bar kit, glass and ice/sundries.
- Tea and coffee
- All staffing including chefs and FoH staff – covering your wedding from set up to final pack down
- Event Manager on site for the full event
- Hire equipment including crockery, cutlery, white linen napkins, glassware and kitchen kit
- Waste collection
- Staff food & transport costs
- Full event coordination & scheduling

## Prices

Based on 9 hour reception

**£195 + VAT per head** - based on 80 guests

**£190 + VAT per head** - based on 120 guests











# Our Ethos

## SUSTAINABILITY AND SEASONALITY

Our goal is to become a zero waste kitchen.

Due to the nature of our industry, inevitably, our events occasionally produce a surplus of ingredients and cooked food. It's our mission to reuse these surplus ingredients/cooked food so nothing goes to waste. We do these in various ways:

- Create new meals for the staff (We take great pride producing delicious and creative lunches!)
- Donate any food to staff and staff families
- Donate ingredients to our local food banks
- Donate the cooked food to community platforms like Olio, To Good to Go.
- Donate surplus ingredients to zero waste platforms like Food City Harvest and local community kitchens.

We consider the environmental impact of everything we do, which covers the sustainability and seasonality of ingredients, packaging and transportation. We don't use single use plastic and try to avoid plastic as much as possible, reusing them to minimise damage.

Menus are designed to complement the seasons and so ingredients are used at their best, trying to reduce food miles while enjoying the ingredients at their most delicious stage.

We use quality, mostly organic ingredients, from our fantastic suppliers to create creative and delicious menus. Due to the nature of LBK and Monica's Spanish heritage we do use a variety of Spanish ingredients, but they are all from small organic suppliers, mostly family run businesses who also focus on sustainability.

## OUR MISSION

We are committed to reducing the negative impacts and enhancing our sustainability performance across all aspects of our business.

## OUR COMMITMENTS

- Implementation of planet conscious menus across the range, so that clients can choose food that is kinder to the planet. Work with our clients on zero waste menus and vegetarian /vegan focus menus.
- Conscious food ordering (we keep records of recipes / volumes and quantities so we only order what we actually need)
- Education - ensure that staff receive sufficient training in order to support our sustainability goals and educating and engaging with clients about our planet conscious menus and incentives.
- To promote diversity, equity and inclusion through our recruitment and career progression

## OUR GOALS

- Work solely with other sustainability focused brands and organisations
- Try to use green energy within our sites
- Work more on training and education programmes within the wider community to help educate about food waste
- Become a zero waste kitchen
- Achieve a net zero carbon footprint.
- Move to electric vehicles



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, TOMATO, PEPPERS & OLIVES PAELLA (V)

SIDES

HERITAGE TOMATO SALAD WITH MOSCATEL DRESSING  
CHARRED BABY GEM LETTUCE, PEDRO XIMENEZ DRESSING & PINENUTS

DESSERT

CARAMELISED BAKED BASQUE CHEESECAKE WITH CHERRY COMPOTE  
IN LIEU OF TRADITIONAL FAVOURS WE HAVE MADE A CHARITABLE DONATION TO MACMILLAN CANCER SUPPORT

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THANK YOU