



FOOD STATIONS AT CUTTY SARK

 ROYAL
MUSEUMS
GREENWICH

LONDON
BASQUE
KITCHEN



Spanish Food Stations Cutty Sark

An stunning and historic venue, perfect for hosting unique events with a blend of maritime heritage and elegance. This iconic 19th century tea clipper offers a one in a kind setting with breathtaking views of the River Thames and the city skyline.

We have designed a menu with Spanish food stations inspired by the sea and the spice trail.

Food Stations

LONDON
BASQUE
KITCHEN

MARITIME SPANISH SEAFOOD STATION
BLACK TEA INSPIRED FOOD STATION
PINCHOS & TAPAS STATION
IBERICO HAM CARVING STATION
GAZPACHO STATION
SCALLOP STATION
TOSTAS AND PINCHOS



Food Stations

MARITIME SEAFOOD STATION

FILLED WITH YOUR FAVOURITE BITES!

- CREVETTES & AIOLI DIPPING SAUCE
- OYSTERS (TABASCO & LEMON/ MIGNONETTE)
- SMOKED SALMON, CREAM CHEESE, BLINIS
- SMOKED SALMON,, CREAM CHEESE, POTATO ROSTIS
- CAVIAR, CREME FRAICHE, BLINIS
- MINI PRAWN COCKTAIL ON BABY GEM LETTUCE
- CORNISH CRAB, BROAD BEAN, FENNEL AND CHILLI CROSTINIS
- SEABASS CEVICHE TOSTADA, CHARRED CORN, AVOCADO, TIGERS MILK

SCALLOPS STATION

GRIDDLED SCALLOPS WITH YOUR FAVOURITE SAUCE OR TOPPING!
CHOOSE FROM

- SHALLOT, LEMON, PARSLEY AND CAPER BUTTER
- XO SAUCE
- SWEETCORN PUREE AND TARRAGON AND CAPER SALSA
- CHORIZO AND ALMOND PICADA
- LEMON & GARLIC BUTTER WITH HERB GREMOLATA
- GINGER, OYSTER SAUCE AND SESAME SEEDS

IBERICO HAM CARVING STATION

NOT MUCH EXPLANATION NEEDED HERE!

CONSIDERED THE WORLD'S BEST HAM AND FOR A REASON!

OUR CHARMING CARVERS WILL SLICED THE WHOLE LEG OF IBERICO HAM IN FRONT OF YOUR GUESTS AND WILL BE SERVED WITH THE TRADITIONAL PICOS BREAD & SOURDOUGH BREAD

GORDAL OLIVES & SMOKED MARCONA ALMONDS

GAZPACHO STATION

STRAWBERRY GAZPACHO SHOT GLASSES

CHERRY GAZPACHO WITH GOAT CHEESE

SALMOREJO SHOT WITH IBERICO HAM AND GARLIC CROUTONS

GREEN GRAPES, CUCUMBER, & TARRAGON GAZPACHO

BLACK TEA STATION

AS BOWL FOOD:

DARJEELING SMOKED SALMON, ALMOND AJO BLANCO ,
PICKLED GRAPES

ASSAM BRAISED PORK BELLY BAO BUNS, PICKLED CUCUMBER,
SPICY MAYO

EARL GREY INFUSED DUCK BREAST, ORANGE AND HONEY
GLAZE, SPICED SWEET POTATO PUREE, CHARRED TENDER
STEM BROCCOLI,

CHAI SPICED ROASTED VEGETABLES , SOY GLAZED SALMON,
JASMINE RICE

TOSTAS & PINTXOS STATION

OUR FAVOURITE SPANISH BRUSCHETTAS

- PAN CON TOMATE
- CANTABRIAN ANCHOVY, TOMATO TARTARE & SOURDOUGH
- BEEF CECINA, TOMATO TARTARE, SOURDOUGH
- PEA, BROAD BEAN, MANCHEGO BRUSCHETTA
- GRILLED GOATS CHEESE, HONEY
- GILDAS; ANCHOVY, OLIVE, GUINDILLA PEPPER
- OLIVES & CAPERBERRIES

INTERACTIVE OYSTERS SHUCKERS

A SUPER FUN AND INTERACTIVE OPTION!

PROFESSIONAL AND CHARMING OYSTER SHUCKERS WILL MOVE
AROUND THE ROOM, MINGLE WITH THE GUESTS, SHUCKING AND
DRESSING THE OYSTER ON THE SPOT

CIRCULATED MINI PAELLA BOWLS

DUE TO VENUE'S NO GAS POLICY WE CAN OFFER MINI PAELLAS
CIRCULATED AS BOWLS NOT COOKED FOR SERVICE



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

A person in a black outfit is holding a large white tray with several small black bowls of food. The food appears to be a rice-based dish, possibly paella, garnished with lemon wedges. The background shows an outdoor event at night with string lights and other people. The text 'THANK YOU' is overlaid in white serif font across the middle of the image.

THANK YOU

The logo for London Basque Kitchen is displayed in a white box on the right side of the image. It consists of the words 'LONDON', 'BASQUE', and 'KITCHEN' stacked vertically in a blue, sans-serif font. A small yellow and orange flame-like icon is positioned between the 'Q' and 'U' in 'BASQUE'.

LONDON
BASQUE
KITCHEN