



JP'S KITCHEN

BESPOKE CATERING
FOR EVERY EVENT

Covering: Essex, London, Kent, Surrey, Suffolk,
Cambridge & surrounding areas

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JP'S KITCHEN

JP's Kitchen was founded by James Pierce, an ambitious, creative and thriving chef who has a passion for creating unique flavours bringing joy to all those who have the pleasure of dining with him.

JP's Kitchen now boasts a team of chefs who bring their own expertise.

With chefs from all backgrounds it allows us to create authentic and delicious menus bringing clients visions into reality.

No request is too challenging at JP's Kitchen – whether you are looking for a formal dining experience or a more relaxed setting, we have everything you need.

Prices shown include staffing costs and are subject to VAT at the standard rate.



We have the pleasure of working in and being preferred suppliers for some of the very best venues in the country, which is a real testament to the catering we provide.

No matter the location, whether it be a rooftop venue or garden soiree, we can provide the very best and always strive to go that extra mile.

Within this brochure you will find examples of some of our favourite menus. Each menu can be customised to suit your tastes and dietary requirements so please do not worry if some dish's listed within a particular menu suits your requirements, we can adjust the menu to suit.

If you have a specific dish in mind that is not listed in our options, don't worry. Reach out to us, and our creative chefs will make it happen for you.

We understand that celebrations no matter how big or small can sometimes be costly. Therefore we believe in being open and transparent to ensure that there is no hidden extras, allowing our clients the freedom of adding or removing items based on their particular budget.

Each booking will include a compulsory standard charge for the following:

Environmental Waste Removal - £50

Travel - £60

Please do visit our website, instagram and facebook page for some examples of our recent events.

We cant wait to hear from you and look forward to catering for you.



Jpskitchen.co.uk



Instagram

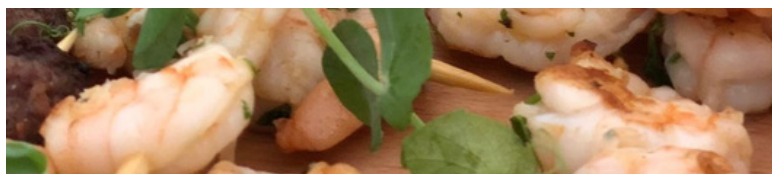


Facebook



CANAPES

The ideal touch to greet your guests and
excite their taste buds.





Choice of 4 canapés
Additional canapé can be added

Smoked Salmon Blinis
Smoked Mackerel and Pink Peppercorn Crostini
Chargrilled Chorizo & Red Wine
Beef Brisket Yorkshire pudding with horseradish
Serrano Ham, Fig and Manchego
Pork Belly Bite with Hoi sin Sauce
Steak Burger Sliders
Honey and Harissa Sausage
Hoi sin Duck in Baby Gem Leaf
Bocconcini, Basil and Tomato (V)
Goats Cheese and Caramelised Onion Crostini (V)
Falafel with Hummus and Roasted Red Pepper (V)
Goats Cheese and Beetroot Gel in Charcoal Waffle Cone (V)

And Many More...



GRAZING TABLE

Whether it's a starter, appetiser, or evening treat,
grazing-style tables or platters never fail
to impress a crowd.



GRAZING TABLE

Featuring an array of premium cured meats, a selection of cheeses, artisan breads, olives, dips, and more.

Personalize your grazing table to match your preferences. Whether you love a particular cheese or homemade scotch egg, just let us know, and we'll include it!

Rest assured, we accommodate guests with dietary needs by providing personalized platters for each individual.

CANAPES & GRAZING

Struggling to choose between canapés and grazing platters to greet your guests?

Why not have the best of both worlds?

Let the canapés circulate while your guests help themselves to our artisan grazing platters

FORMAL DINING

Our refined dining experience adds a touch of sophistication to your bespoke wedding breakfast.

We will work closely with you, to provide a personalised touch, to fully understand your preferences and desires.

This allows us to offer guidance, suggestions, and craft a menu that ensures your special day is unforgettable.

You may wish to select a single option to serve to guests or give them a choice between two of your favourite dishes.

We cater for all dietary requirements by customising their meal to suit their specific needs.



STARTERS

Poached duck egg, asparagus, parma ham
Buratta, heritage tomato, basil oil, crostini (v)
Duo of melon, blackcurrant sorbet, prosecco (v)
Cream of tomato soup, cheesy croutons (v)
Chicken liver pate, brioche toast, tomato and apple chutney
Smoked fish duo, mackerel pate, smoked salmon slices, pickled beetroot

MAIN COURSE

Duo of lamb, 2 bone rack of lamb, pressed and rolled shoulder, champ
mashed potatoes
Fillet of seabass, chorizo sauté potatoes, spring greens
Sirloin steak, café de paris butter, chunky chips, roasted mushroom
Lentil and chickpea dhal, braised rice, mango salsa (V)
Chicken supreme, parmentier potatoes, ratatouille
Rolled belly of pork, bubble and squeak, cider jus
Teriyaki salmon, egg noodles, coriander, lime
Barbary duck, confit fennel, glazed figs, boulangere potatoes
Mixed vegetable tian, mozzarella, tomato sauce (V)

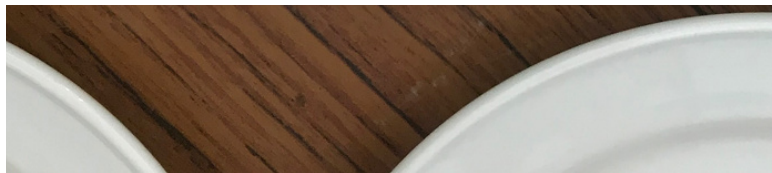
DESSERTS

Strawberry pannacota, strawberry gel
Crème brulee, shortbread finger
Pimms jelly terrine
Chocolate and baileys pot
JP's eton mess
Chocolate, pecan brownie
White chocolate and raspberry cheesecake



STARTERS

Would you prefer a buffet or a sit-down meal with family-style platters? Consider taking the experience up a notch by including a starter.





Goats cheese, beetroot, pickled walnut salad (v)

Buratta, heritage tomato, basil oil, crostini (v)

Ham hock terrine, pickalilli, sour dough

King prawn, marie rose, salad, rye bread

Baked Camembert, fig chutney, ciabatta (v)

Smoked salmon, pickled cucumber, celeraic remoulade

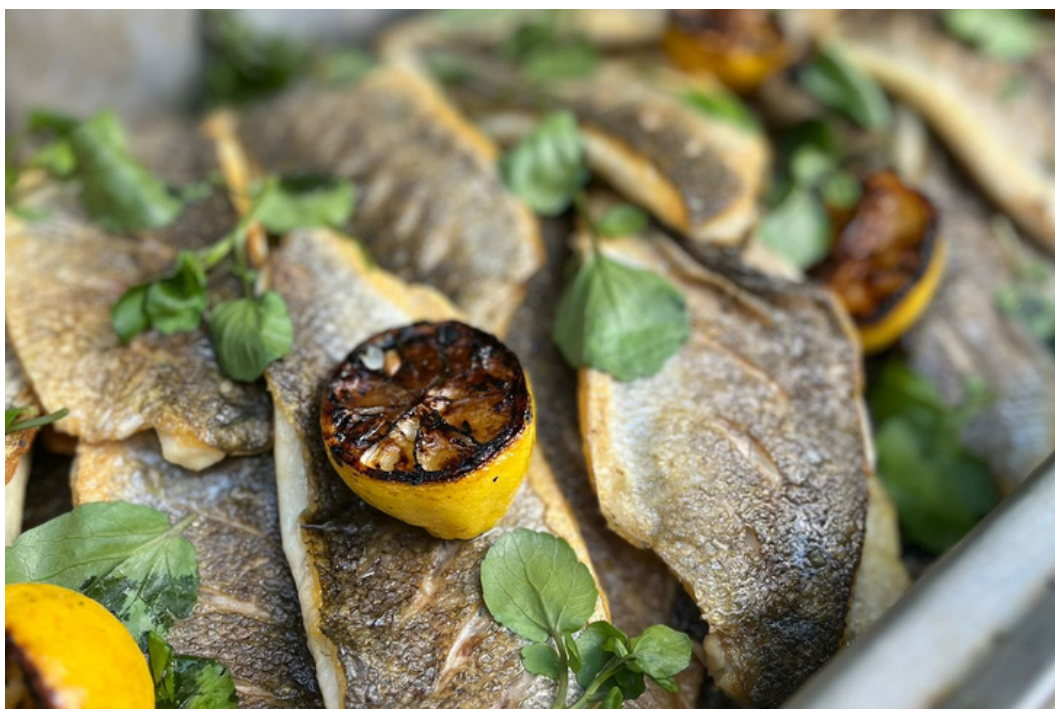
Hot smoked chicken cesar salad



MAIN COURSE

Would you prefer a buffet or a sit-down meal with family-style platters? Consider taking the experience up a notch by including a starter.





The following menus have been tried, tested and perfected over many years and are some of our favourite dishes to create and serve with you in mind.

We have a variety of themed menus which will be served to your guests as family style sharing platters. This is an extremely popular option, bringing your guests closer together and providing a personal touch to your event.

We will be here every step of the way to discuss and pinpoint the finer details of your event. Reach out to us at any point by email, call or text and we will be more than happy to help.

No question is a silly question and no request is out of reach.

We hope you enjoy browsing our menus
and it doesn't make you too hungry.....

If you would like to book a tasting session, you can do so with James himself. Tasting sessions are charged at £60 per couple and are hosted at James' home in Wickham Bishops, Essex.



THE GREAT BRITISH ROAST DINNER

Including the following items for all guests to enjoy:
Dietary requirements will be catered for individually

Choice of Roasted Meat

(Add an additional roasted meat)

(Beef, Pork ,Turkey, Chicken, Lamb)

Homemade Yorkshire Pudding

Goose Fat Roasted Potatoes

Pork, Apple and Cranberry Stuffing

Honey Roasted Vegetables

Seasonal Vegetables

Red wine Gravy

Why not add a starter or dessert

THE BIG GREEK FEAST

Including the following items for all guests to enjoy:
Dietary requirements will be catered for individually

Open Faced Chicken Gyros

Lamb Kofta

Vegetable Moussaka

Greek Style lemon Potatoes

Braised Green Beans

Greek Salad

Vine Leaves

Falafel

Spanakopita

Hummas

Yoghurt flat breads

Why not add a starter or dessert





MEXICAN FEAST

Including the following items for all guests to enjoy:
Dietary requirements will be catered for individually

Spiced beef brisket chilli

Lemon grilled chicken

King prawns

Jackfruit (VE)

Refried beans

Soft & hard shell tacos

Corn tortilla wraps

Guacamole

Tomato & lime salsa

Mexican rice

Sour cream

Charred sweetcorn salsa

Why not add a starter or dessert

INDIAN DELIGHT

Including the following items for all guests to enjoy:
Dietary requirements will be catered for individually

Homemade Pappadoms

Homemade Roti Bread

Paneer and Vegetable Kebab (Starter Size)

Vegetable Kebab

Chicken Fillet Kebab (Starter Size)

Sambol

Mango Chutney

Chat Masala

Chicken Madras Style

Vegetarian Aubergine Curry

Lime & Coriander Braised Rice

Why not add a starter or dessert





TURKISH DELIGHT

Including the following items for all guests to enjoy:
Dietary requirements will be catered for individually

Chicken Shish

Lamb Kofte

Spiced braised beef

Vegetable Kebabs

Rice & Bulgar wheat

Chopped Mixed Salad

Cackik (Tzatziki)

Hummus & olives

Roasted Vegetables

Sujuk (spiced sausage)

Turkish Breads

Chilli Sauce

Grilled Onion in Pomegranate Sauce

Why not add a starter or dessert

SOUTHERN SLOW ROAST

Including the following items for all guests to enjoy:
Dietary requirements will be catered for individually

Smoked Beef brisket

Cajun spiced chicken

Lamb shoulder with pomegrante

Vegetable Kebabs

Coleslaw

Corn on the cob

Roasted new potatoes

Mac'N'Cheese

Cowboy salad

Black eyed pea and tomato salad

Why not add a starter or dessert





SPANISH TAPAS & PAELLA

Including the following items for all guests to enjoy:
Dietary requirements will be catered for individually

Grilled Chorizo & Red wine

Patatas Bravas

Padron Peppers

Truffle mushroom croquettes

Selection of artisan meats

Your choice of Paella

Rocket and watercress salad

Heritage tomato salad

Buttered french stick

Why not add a starter or dessert

THE PAELLA PAN

Put on a show with our stunning paellas,
they bring the wow factor.

Choose 2 paellas from the below:

Chicken, fillet of pork, chorizo and chard
Mixed seafood with mussels, squid and prawns
Mixed Paella - seafood and meat combination
Wild mushroom, asparagus and hazelnut (v)

Including:

1 side of your choice
French stick and salted butter



GOURMET BBQ FEAST

Lemon spatchcock chicken
BBQ meaty marinated spare ribs
Lamb and mint burgers
Sirloin steak with chimichurri
Beef brisket
Grilled Thai monkfish
Grilled squid
Tiger prawn kebabs marinated in
garlic and lime
Cajun spiced seabass fillet
Aromatic Salmon Fillet
Avocado with garlic and olive oil (V)
6oz prime Scottish beef burger
Jumbo pork and leek sausage
- Harissa and Honey Sausage
Thai chicken kebab
Cajun chicken fillet kebab
Cajun chicken thighs
BBQ chicken thighs
Honey and mustard chicken thighs
Miso hot chicken wings
Lamb Kofta
Vegetable and halloumi skewers (V)
Vegetable skewers (V)
BBQ pulled jackfruit (V)
Grilled asparagus (V)
Grilled pineapple (V)
Stuffed sweet potato (V)
Mixed bean burger (V)
Mexican corn on the cob (V)



INCLUDED:

*4 Gourmet BBQ Items
3 Side salads
Fresh Bakery Baps
Sauces*



THE BBQ FEAST

6oz prime Scottish beef burger

Jumbo pork and leek sausage

Harissa and Honey Sausage

Thai chicken kebab

Cajun chicken fillet kebab

Cajun chicken thighs

BBQ chicken thighs

Honey and mustard chicken thighs

Miso hot chicken wings

Lamb Kofta

Vegetable and halloumi skewers (V)

Vegetable skewers (V)

BBQ pulled jackfruit (V)

Grilled asparagus (V)

Grilled pineapple (V)

Stuffed sweet potato (V)

Mixed bean burger (V)

Mexican corn on the cob (V)



INCLUDED:

3 BBQ Feast Items

2 Salad Sides

Fresh Bakery Baps

Sauces



SHOW STOPPERS

Our hand-picked crowd favorites are sure to spark conversations about your wedding breakfast for years to come



Spiced Leg of Lamb

Slow cooked and finished on the BBQ to add to that smokey flavour. Each leg will feed 8-10 guests.

Jacobs Ladder

A delicious succulent meaty beef rib braised in fruit and spices for a minimum of 10 hours. Each rib serves 8-10 guests.

Side of Salmon

Choose your perfect marinade and treat your guests. Each side of salmon will serve up to 15 guests.

Grilled Whole Pork Loin

Whole free range pork loin slowly cooked with soft herbs, honey and Bramley apples. Each pork loin will serve 12-15 guests.

Brazilian Picanha Steaks

Seared on each side to lock in those mouth watering flavours, our Brazilian Picanha steaks are sliced and grilled to order with the option of our homemade chimichurri. Each whole joint will feed 15-20 guests.

THE ROYAL HOG FEAST

A slow-cooked whole hog roast, slow cooked over 12 hours,
served with sage and onion stuffing, apple sauce,
and freshly baked baps.

Including:

Slow-cooked Whole Hog Roast

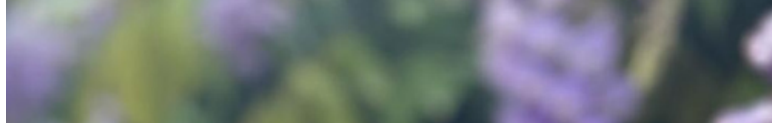
3 side salads of your choice

Fresh Bakery Baps

Sauces

Staffing





SIDES

Our menu offers a variety of options
to suit everyone's taste.

Whether you prefer our colourful and refreshing salads
or our crispy fries, our sides complement
your catering package perfectly.

The best part is, these sides are fully customisable to you





Mixed leaf salad

Gourmet creamy coleslaw

Greek salad

Grilled vegetable tabbouleh

Crisp leaf with rocket and Parmesan

Tomato, mozzarella and basil salad

Watermelon, cherry tomato and mint salad

Chorizo, mixed bean and bulgar wheat

Summer slaw with mango and papaya

Orange, broad bean, pea and rocket salad

Beetroot and carrot slaw with raisins

Grilled baby gem lettuce and blue cheese

Orzo, mint, pea salad

Caribbean wild rice with coconut

Baby potatoes with fresh herbs and olive oil

Baby potatoes with chilli and lime

Traditional fries

Sweet Potato Fries



DESSERTS

Choose 2 dessert options to serve to your guests at their tables
or allow us to set up a dessert buffet station for
your guests to enjoy at their leisure





There are countless dessert options available.
Despite having our favourite choices, we take pleasure in crafting
new and unique desserts that cater to our customers' preferences.

Fresh fruit pavlova with chantilly cream
Chocolate and pecan brownie with fresh berries
White chocolate and raspberry cheesecake
Baileys cheesecake
Chocolate profiterole torte
Tiramisu torte
Creme brulee with shortbread finger
Chocolate baileys pot
Vacherines of strawberries and passionfruit cream
Summer pudding
Sticky toffee pudding with custard
Lemon tart
Apple crumble with custard
Poached peaches in sparkling wine with basil and vanilla



EVENING CATERING

Keep the party going by refuelling your guests with one of our delicious evening catering options

Mac and Cheese
Including 5 Gourmet Toppings

JP's KFC
Including Fries, Beans, Coleslaw and Corn

Fish and Chips
Haddock Goujons, Mushy Peas, Chips and Tartar Sauce

Single Choice Paella
Mixed, Meat, Seafood or Vegetarian

Loaded Chips
With a variety of Gourmet Toppings

Gourmet Burger Bar
Including Fries



ADDITIONAL SERVICES

Crockery and Cutlery and Linen Hire

Choose between a variety of options to suit your desired theme

Cake Cutting Service

Includes: cake cutting, fresh berries and cream, crockery and cutlery

Additional Staff Member

Each of the catering packages listed include a number of staff members dependent on the number of guests attending. However if you feel you would like to add an extra member of staff, we would be more than happy to arrange this.

Suppliers Meals

Suppliers meals are our chefs choice of dish

Tea and Coffee Station

Including a variety of teas, coffee, sugar, milk and cream

BAR HIRE PACKAGES AVAILABLE UPON REQUEST

NOTES



JP'S KITCHEN