

WSK Private Events Menu Autumn/Winter 23/24

All events have a minimum of 8 guests, the maximum number of guests is dependent on the menu, venue facilities, etc.

Asian Tasting Menu

7-course Asian Inspired Menu - £110pp (set menu)

5-course Asian Inspired Menu - £90pp (as above)

Asian BBQ Menu

Asian Inspired BBQ Menu - £65pp (set menu sharing plates on tables or as a buffet)

Asian Small Plates

Choose 5 plates from our menu to share amongst friends. Small but mighty in flavour, perfect for an informal night with friends. Minimal staffing required - £55pp

Traditional Menu

3-course traditional seasonal Menu - £65pp (please select the same 3 courses for all guests)

2-course traditional seasonal Menu - £55pp (please select the same 2 courses for all guests)

Traditional BBQ

Traditional BBQ Menu - £65pp (set menu sharing plates on tables or as a buffet)

Canapes

Add chef's selection of canapés £12pp - seasonal canapes to serve with drinks, a selection of 4% different canapes based on 6 canapes per person.

Staffing

All staff (chefs/waiting) on site for the event are charged at £17.50/hr (min 4hrs)

For example for 8-12 guests likely 2 staff required (1 x chef & 1 x waiting, client to take care of drinks service)

For more than 10 guests additional staff is added as required.

Equipment & Setup

We provide crockery for service only.

The expectation is that we will make full use of your kitchen facilities arriving an hour before your guests/service start time to set up & leaving the kitchen facilities as we found them.

All glassware, cutlery, linen and tablescaping are left to the client to arrange.

WSK 7 or choose 5-course Asian tasting menu

For the 5-course menu, please choose five courses from the below 7, our suggestions are highlighted.

Korean wild mushroom bulgogi & truffle-dusted doughnuts with gochujang, maple butter

(gluten, soy, dairy)

Chargrilled Octopus dhansak - charred octopus, sweet & sour lentil curry, coriander relish & toasted coconut bhel puree

(sulphites, dairy, mustard)

Hoi sin glazed crispy duck tartlet, five spice & sake poached Kentish pear, cucumber & spring onion salsa

(gluten, sulphites, alcohol)

Parsnip & lemongrass fritter, Thai red curry sauce, Kentish apple, mustard green & roasted hazelnut salad

(nuts, gluten, egg, fish, mustard, sulphites)

Local Venison Rogan Josh - mini venison shoulder pie with sweet potato & coriander mash, masala marinated venison fillet, chargrilled shallot, red pepper & ginger relish with a smoked roasted garlic yoghurt

(nuts, dairy, milk, mustard)

Roasted apple & ginger, crumble tart with spiced blackberry gel & vanilla creme anglaise

(gluten, eggs, milk, dairy)

Himalayan rock salt & chai chocolate truffle

(dairy)

Asian Small Plates - select 5 plates from the veggie, fish & meat selections for guests to share on the table

On the table - spiced prawn crackers & sweet chilli, papad bites with tomato chilli salsa

Veggie

Korean-style BBQ corn riblets, sesame spiced parmesan, sriracha mayo & crispy shallots

Miso butter glazed padron peppers with seaweed salt

Thai sweetcorn, lime leaf & lemongrass fritters with sweet chilli sour cream

Pulled Asian mushroom tacos, wasabi guacamole & pickled red onion

Fish

Masala cured salmon, smoked beetroot, green chilli yoghurt, dill oil & crispy chapati thins

Keralan prawn puree-inspired tacos, lime-dressed cabbage slaw & chilli mango sauce

Smoked haddock kedgree-inspired arancini with a saffron & roasted garlic dip, pickled cucumber

Pan seared octopus, soy caramel chilli glaze, wasabi avocado with pickled ginger sweet potato puree

Vietnamese-inspired slow braised squid, tomato & coconut curry with toasted 'leo the baker' baguette croutons

Meat

Korean BBQ pork belly burnt ends with a sweet corn puree

Miso & black garlic butter basted flank steak with a wasabi bearnaise sauce

Venison meatballs in a masala butter sauce smoked yoghurt & coriander chilli pesto

Thai-inspired fried chicken, with a lemongrass & lime leaf caramel glaze, pickle turmeric carrot ribbons

Crispy hoisin duck leg tacos with orange & fennel slaw

Asian BBQ Menu

On the Table

Crispy chicken skins, Thai spiced prawn crackers, and pork skin puffs served with a selection of Thai relish

BBQ Sharing Plates

FISH - Japanese ginger & soy salmon with yuzu mayo

MEAT - Miso caramel pork belly with soy & vinegar dressing, Thai lemongrass chicken with chili, lime & garlic dressing

VEGETABLES - Indian spiced cauliflower steaks, smoked yogurt & coriander pesto

SIDES - Wasabi mayo dressed rainbow slaw, Asian-dressed tomato salad, Korean spiced parmesan fries

Pudding

Matcha & white chocolate blondie with raspberry ripple ice cream

The above menu contains the following allergens; Fish, crustaceans, soy, dairy, gluten, eggs, milk, mustard, sulfites,

Traditional Menu (choose a starter, main course & pudding, all guests are to have the same, except for any dietary requirements)

On the Table

Toasted local Sevenoaks sourdough with whipped chicken skin butter (dairy, gluten, milk)

Starters

Pork belly & black pudding croquettes, burnt apple & mustard puree, apple & fennel slaw with tarragon oil (gluten, dairy, eggs, mustard)

Vegetarian haggis croquettes, burnt apple & mustard puree, apple & fennel slaw with tarragon oil (gluten, dairy, eggs, mustard)

Hoi sin glazed crispy duck tartlet, five spice & sake poached Kentish pear, cucumber & spring onion salsa (gluten, soy, sesame, dairy)

Asian cured salmon, wasabi avocado puree, thai sweetcorn fritters, pickled cucumber & ginger with sweet chill creme fraiche (sulfites, mustard, gluten, fish, dairy, milk)

Main Courses

Roasted apricot harissa marinated halloumi, char-grilled roasted Mediterranean vegetables, smoky romesco sauce with cracked wheat (dairy, gluten, nuts)

Pan roasted cod loin, sauteed Brussel tops, mussel & smoked bacon jus with a crispy fried cod cheek & a dill oil (fish, gluten, dairy, milk, eggs)

Seared local venison loin, mini venison & wild mushroom pie, smoked garlic mash, roasted heritage carrots & port juniper jus (gluten, eggs, dairy, sulfites)

Buttered basted chicken breast, stuffed pork, apricot & tarragon chicken wing, parsnip & chestnut puree with sautéed wild mushrooms & chicken jus (dairy, sulfites, alcohol, milk, nuts)

Pork two ways - Slow braised pork cheek & BBQ'd smoked paprika & garlic pork tenderloin on buttered spring greens, Maldon sea salt crackling, carrot & thyme puree with a local cider jus (dairy, alcohol, sulfites)

Potatoes to accompany all main courses

Potato dauphinoise

Puddings

Local gin & citrus polenta cake, ginger granola, vanilla marinated oranges, marmalade gel & yogurt mascarpone cream (gluten, milk, eggs, dairy, alcohol)

Espresso & chocolate parfait, spiced rum & vanilla canele, passion fruit gel, pistachio crumble & white chocolate cream (nuts, gluten, dairy, eggs, milk)

Roasted apple & ginger, crumble tart with spiced blackberry gel & vanilla creme anglaise (gluten, dairy, milk)

Cheese Plate (choose instead of pudding or add to your menu as an extra course for £10pp)

A selection of fine local cheese, stokes chili jam, seasonal fruits, celery sticks & crackers (dairy, milk, gluten, sulfites)

Traditional BBQ Menu

On the Table

Warm focaccia bread, marinated olives & whipped sundried tomato butter (dairy, gluten, milk)

BBQ - served with brioche buns & flatbreads

Chicken souvlaki with a yoghurt garlic & dill sauce, Slow cooked garlic & herb pork shoulder with a smoked apple & thyme compote, BBQ butterflied lamb leg with a mint salsa verde

Lemon & dill marinated salmon with a hollandaise sauce

Baked Moroccan spiced halloumi with red pepper & cherry tomato compote & a yogurt garlic dill sauce

Selection of seasonal salads

Pudding

Salted caramel double chocolate brownie with summer berry eton mess cream

Kids (charged as half the price of an adult cost)

Starters

Sweetcorn fritters with sweet chili creme fraiche (gluten, sulfites, soy, dairy)

Grilled mozzarella & garlic bruschetta with tomato & basil salsa (gluten, sulfites, soy, dairy, milk)

Roasted sausage meatballs in a tomato sauce on toasted bruschetta (gluten, sulfites, dairy, milk)

Main Course

Classic cottage pie with seasonal vegetables (gluten, sulfites, soy, dairy)

Cornflake cod goujons with baked potato wedges & seasonal vegetables (gluten, sulfites, soy, dairy)

Roasted butter-basted chicken breast, and mashed potato with seasonal vegetables (gluten, sulfites, soy, dairy)

Cornflake chicken katsu with jasmine rice & lightly pickle rainbow salad (gluten, sulfites, soy, dairy)

Pudding

Double chocolate brownie with vanilla ice cream (gluten, dairy, milk, eggs)

Eton mess sundae with white chocolate (dairy, milk, eggs)

Sticky banana cake with toffee sauce & vanilla ice cream (gluten, dairy, milk, eggs)