

The background is a white marble with intricate grey and gold veining. A solid gold rectangle is positioned on the left side, partially overlapping the text.

Kenneth Arfin
by Seasoned

Seasoned have joined in a partnership with Kenneth Arfin to provide authentic kosher cuisine with all the experience and expertise of Seasoned's 40-year history in unique venues and event catering.

About Kenneth

Kenneth has launched some of London's most successful and stylish kosher restaurants.

He opened Bevis Marks The Restaurant in 2002 in the City of London and it soon became the first Michelin listed kosher restaurant in the United Kingdom.

During this time Kenneth catered for many of the City's top companies' meetings and private events. Kenneth also had the honour of catering receptions at the American Ambassador's residence in Regents Park.

Kenneth has had a long career in catering and event co-ordination, and has catered in some of London's top 5 star hotels including the Savoy Hotel where he was appointed as the Kosher Event Co-ordinator.

Seasoned will provide the same delicious level of food, provide the same level of dedicated staffing and the reassurance that everything will be as smooth as every other Seasoned event.

Working with Kenneth and under his guidance, Seasoned are able to provide genuine kosher food for private and corporate events. The front and back-of-house teams will be the same trusted Seasoned team but all the requirements for authenticity will be meticulously followed and monitored.

CANAPÉS

COLD

Citrus marinated salmon, beetroot, yuzu

Tuna tataki, avocado crème, crispy ginger

Salmon tartar, cucumber pearls

Gravlax skewer, dill & grain mustard sabayon

Smoked duck breast & prunes skewer

Cajun chicken, tomato jam tortilla wrap

Moroccan lamb, hummus wrap

Assorted vegetarian sushi rolls (v)

Marinated baby artichokes, red onion confit, fried shallots (v)

Vietnamese summer rolls, sweet chili, coriander (v)

Balsamic braised sweet baby onions, spicy tomato jam (v)

Oven-baked beetroot, red onion jam, rye crisp (v)

HOT

Fish & chips, lemon sauce tartar

Fish cake, sweet mustard sauce

Roast beef, horseradish, Yorkshire pudding

Spicy lamb koftas, apricot & mint

Mini shepherd's pies

Indonesian chicken satay, roasted peanut sauce

Mini beef burger, caramelised onions, gherkins

Mini Reuben sandwich

Mini potato latkas (rösti) with dipping apple & mustard sauce

Vegetable tempura, honey & soy dip (v)

Thai vegetable spring rolls, sweet chilli sauce

Curried cauliflower & potato samosa, chilli pickles

Roasted tomato, red onion, rosemary tart

Mini falafel, garlic tahina



DINNER MENUS

We have a wonderful seasonal selection of starters, main courses and desserts that utilise the best available regional ingredients throughout the year.

All our menus offer 'restaurant quality' plated dishes by our award-winning chefs.

Vegetarian and other dietary requirements should be pre-booked.

All our menus include a selection of artisan breads, virgin olive oil, aged balsamic and olive tapenade to dip, freshly brewed Fairtrade coffee plus a selection of Fairtrade tea and herbal infusions, with mints.



DINNER MENUS

MENU 1

Spring vegetable salad
Confit cherry tomatoes, roasted heritage carrots, spring onion pesto,
grapefruit dressing

Roasted half poussin
Crushed potato & parsnip cake, Swiss chard ragoût, wild mushrooms,
lemon & thyme jus

Raspberry & citrus Vacherin
Vanilla whipped cream, crunchy French meringues, marbled sorbets

Coffee/tea and petits fours

MENU 2

Terrine of leek & celery
Coriander, tomato & olive salsa, seasonal leaves

Pan-fried chicken Supreme
Balsamic baked vine tomatoes, chargrilled petit leek, roasted
vegetables, basil jus

Chocolate & coffee textures
Dark chocolate mousse, American style brownie, coffee rocky road ice
cream

Coffee/tea and petits fours



DINNER MENUS

MENU 3 - FISH

Lime marinated sea trout tartar
Mango & papaya salsa, chilli, mint soya yoghurt, grapefruit

Pan-seared sea bass fillet
Whipped golden potato, orange braised fennel, runner beans
saffron nage

Assiette of desserts
Pink Champagne jelly with strawberries
Pistachio sponge, iced cappuccino mousse with candied orange

Coffee/tea and petits fours

MENU 4

Beetroot & pumpkin soup
Sourdough bread

Slow-cooked feather steak, cavalo nero, artichoke, pumpkin,
celeriac & carrot mash

Lemon & sesame tart
Lemon ice cream
Sesame meringues
Lemon confit

Coffee/tea and petits fours



DINNER MENUS

MENU 5 - FISH

Warm plum tomato & oregano tart
Rocket pesto, toasted pine nuts, petit lettuce

Pan-fried salmon fillet
Red pepper & sweetcorn succotash, sprouting broccoli, potato crisps,
sauce vierge

Raspberry & citrus Vacherin
Vanilla whipped cream, crunchy French meringues, marbled sorbets

Coffee/tea and petits fours

MENU 6

Teriyaki glazed salmon,
Marinated pineapple, Thai green papaya salad, toasted cashews

Slow-roasted confit of lamb
Fondant potato, tomatoes & ratatouille, braised onions, lemon thyme
jus

Assiette of desserts:
Pink Champagne jelly with wild strawberries
Pistachio sponge
Iced cappuccino mousse with candied orange

Coffee/tea and petits fours



DINNER MENUS

MENU 7 - FISH

Scottish salmon rillettes
Marinated beetroot carpaccio, crispy sweet potato dumplings,
mustard dressing

Ginger steamed lemon sole fillet
Sweet potato croûtons, baby bok choy, shiitake mushrooms, coconut
broth

Frozen peach Melba
Vanilla parfait, poached peaches, almond dacquoise, raspberry coulis

Coffee/tea and petits fours

MENU 8

Marinated beetroot carpaccio with seared tuna maki roll, sweet potato
wontons, mustard dressing

Honey glazed duck breast
Confit duck potato cake, wilted spinach, pencil courgettes & carrots,
roasted apple jus

Frozen peach Melba
Vanilla parfait, poached peaches, almond dacquoise, raspberry coulis

Coffee/tea and petits fours



DINNER MENUS

MENU 9

Pressed chicken & chicken liver terrine
Prunes, quince chutney, caramelised walnuts, brioche crumble

Rib-eye steak
Triple cooked chips, braised shallots, red pepper marmalade,
fine beans, rosemary jus

Dark chocolate fondant
Crunchy pistachio & chocolate mousse
Chocolate ice cream

Coffee/tea and petits fours

MENU 10

Assiette of starters:
Wasabi cured salmon with spiced avocado
Thai green papaya salad with crispy lotus root & toasted cashews
Seared sea bream fillet with apple & celery remoulade

Herb crusted rack of lamb
Spring onion whipped potatoes, sautéed spinach & butter bean ragoût,
cured tomatoes, rosemary jus

Selection of fruit desserts
Raspberry pistachio tart, pink Champagne jelly with fresh strawberries,
lemon sorbet

Coffee/tea and petits fours



VEGETARIAN MAIN COURSE

Borlotti beans pot-au-feu with heritage carrots, sweet potato croquette, crispy parsnip, basil oil

Caponata vegetable pithivier
broad beans, roasted peppers, pickled radish, sauce vierge

Broad beans & caramelised onion cannelloni
wild mushrooms, wilted spinach, truffled leek broth



Seasoned. by
Kenneth

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