

The logo for King's Venues, featuring the words "KING'S" and "VENUES" in a bold, white, sans-serif font stacked vertically inside a red square.

# KING'S VENUES

## **2016 seasonal summer foods and trends**

Did you know seaweed is the new kale? And that mead is the new Prosecco? Make sure you're in the know with all the latest food and drink trends before you decide on your summer party menus. From artisan ice cream to Korean street food, we've rounded up all the hottest cuisines, ingredients and dishes that will be featuring on menus throughout the summer of 2016.

### **Veggie and vegan dishes**

Long gone are the days of soggy quiches and cardboard-dry vegetarian sausages. As more people eat less meat, the bar raises a notch every year and veggie and vegan dishes are beginning to take centre stage at events. Take our Warm Salad of New Season Vegetables with Black Quinoa and Pumpkin Dressing, or our Open Lasagne of Beetroot, Asparagus and Goats Cheese with Hazelnut Dressing as examples. Both full of flavour, seasonal ingredients and they look impressive to boot.

### **Pickles and preserves**

Fermentation is all the rage this year. The pungent flavours produced in the process give dishes a distinctive kick and make for a memorable menu. Artisan pickles are a great way to add a touch of this current trend to your buffet table, or if you're hosting a drinks reception you could go for something like our Kimchi-stuffed aubergine canapes. Kimchi is a Korean speciality of spicy, pickled veg which will get stuffed into and piled onto pretty much everything you eat in 2016.

### **Street food-style vendors**

Whatever type of summer event you're hosting, preparing and serving your food from individual stations within the heart of your party is very on trend. It whets appetites, creates a buzz and breaks the ice. Plus, it gives you the chance to serve several different cuisines at one party. Filipino, Korean and Israeli-influences will feature heavily in the menus on the summer party circuit this year.

### **Ingredients, dishes and drinks to watch**

Seaweed, artisan breads and ice creams, funnel cakes (think lattice doughnuts), acai and poke (raw fish Hawaiian salad) are going to be popping up all over the place in 2016. Mead is also going to be a popular feature of summer events this year and craft beer will continue to enjoy its top billing position.

### **Seasonal produce**

Food trends come and go, but an English summer party wouldn't be the same without a menu featuring the berries that come into season during our short-lived, warmer months. Everyone knows that cherries, strawberries, raspberries, blackberries and blueberries taste their finest when grown and picked locally, so make sure your desserts show them off. Our Pimm's Summer Pudding with Raspberries and Crème Fraiche, our Cherries, Almond and Vanilla Sponge and our King's Mess make the most of the seasonal gluts.

Salads, greens and colourful veg come to life during the summer and give your guests the opportunity to enjoy fresh, home-grown produce. Make sure your menus reflect the season with dishes including delights like asparagus, peas, Med veg, carrots, spinach and beans. Halibut, lamb and pork are also at their best at this time of year, so it's worth considering working them into your menus, too.

### **Spring/summer menus at King's Venues**

King's Food, the catering team here at King's Venues, can accommodate your food and drink requirements whatever type of event you're hosting. From teas, coffees and snacks at a mid-morning meeting, through to canapes and bowl food at a drinks reception up to three-course, sit down celebration meals. Whatever your budget and theming we can create a menu to suit. Take a look at our full spring/summer menus or call the team to discuss bespoke options on 020 7848 1700.