



# NICHE

Events & Hospitality

# NICHE

## Events & Hospitality

### Welcome to Niche

At Niche we believe great hospitality should be inclusive, memorable and beautifully executed. Founded in London, Niche was proud to become the first accredited 100% gluten-free restaurant in the United Kingdom, setting a new benchmark for dining that is both exceptional in flavour and reassuringly safe for guests with dietary requirements.

Our kitchens operate with a clear philosophy: delicious food should never come with compromise. By removing the complexity of major allergens from the environment, our chefs can focus on creating vibrant, elegant dishes that everyone at the table can enjoy.

To maintain the highest standards of safety and quality, we strictly prohibit gluten, tree nuts, peanuts and sesame across all of our food production. Other allergens are carefully managed and clearly identified, allowing hosts and guests to make confident choices.

Every dish on this menu has been designed with events in mind — from elegant canapés and vibrant bowl food to refined plated dinners and indulgent desserts. Our approach combines classic hospitality with modern flavours, thoughtful presentation and food that travels and serves beautifully at scale.

Whether catering for corporate gatherings, private celebrations, conferences or large-scale hospitality events, our team brings the same attention to detail that has defined Niche since its beginning.

All allergens are clearly shown on every dish within the menu.

We look forward to helping you create an event that is as welcoming as it is memorable.





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## Why Choose Niche Events

### Great Food Comes First

At Niche, our starting point has always been simple: create food that people genuinely want to eat. Our menus are built around bold flavours, restaurant-quality cooking and thoughtful presentation designed for modern events.

If you remember gluten-free food as dry bread or compromise cooking, think again. Today's gluten-free cuisine is vibrant, flavourful and every bit as satisfying as traditional cooking — and our menus are designed to prove it.

### Inclusive by Design

Because our kitchen operates without gluten, peanuts, tree nuts or sesame, many dietary requirements are already taken care of before an event even begins. This allows hosts to plan with confidence, knowing that guests with allergies or intolerances can enjoy the same menu as everyone else.

### Designed for Events

Our team combines restaurant experience with the precision required for modern event catering. From elegant canapés and bowl food to seated dining and corporate hospitality, every dish is designed to travel well, serve beautifully and maintain quality at scale.

### Seasonal, Thoughtful Ingredients

We work with trusted suppliers who understand allergen control and responsible sourcing. Our menus change naturally with the seasons, ensuring dishes remain vibrant, fresh and full of flavour throughout the year.

### Hospitality That Welcomes Everyone

Great events bring people together. Our goal is simple: food that feels generous, inclusive and memorable — so every guest can enjoy the occasion with confidence.

## Our Approach to Inclusive Dining

At Niche, we believe exceptional hospitality should be enjoyed by everyone. Since opening as the **first 100% gluten-free restaurant in the United Kingdom**, our mission has been to create food that is both delicious and reassuringly safe for guests with dietary requirements.

Our kitchens operate with a clear set of principles designed to remove risk wherever possible. We **strictly prohibit gluten, tree nuts, peanuts and sesame** across our food production. By removing these major allergens from the environment entirely, we are able to provide a level of reassurance that is rarely found in traditional catering kitchens.

Other allergens may be present in some dishes but are **carefully managed and clearly identified** on every menu item. Many of our dishes are naturally **dairy free**, and wherever possible our chefs design recipes so they can be adapted to suit individual requirements.

We work hard to be the **friendly face of free-from dining**. Our team understands that food allergies and intolerances can often make social events challenging, which is why our menus are designed to offer variety, flavour and flexibility without compromise.

Every dish within this menu is clearly labelled with the relevant allergens. For guests with dietary requirements beyond the **14 allergens legally required to be declared**, full ingredient information for every dish is available on request, allowing you to make informed decisions about which dishes are right for you.

Our goal is simple: **beautifully prepared food that everyone can enjoy with confidence.**



## Working with Niche Events

Niche Events brings together restaurant-quality cooking with the precision required for modern event catering.

Our team has extensive experience delivering food for corporate events, receptions, conferences and private celebrations. Whether serving elegant canapés, corporate lunches or plated dinners, our approach is always the same: thoughtful menus, beautiful presentation and seamless service.

What makes Niche different is our allergen-controlled kitchen environment. By removing gluten, tree nuts, peanuts and sesame entirely from our production, we eliminate many of the risks typically associated with catering for large groups. This allows hosts to plan events with confidence, knowing that dietary requirements are taken seriously from the very beginning.

Our menus are designed to be flexible and practical for events while maintaining the flavour, creativity and attention to detail expected from a modern London kitchen.

From corporate breakfasts and sandwich lunches to evening receptions and seated dinners, Niche Events offers food that is inclusive, flavour-driven and designed to bring people together around the table.

## How Our Event Catering Works

Planning catering for an event should feel straightforward and collaborative. Our process is designed to make organising your event as simple and transparent as possible.

Our menus provide a curated selection of dishes suited to different styles of event, from corporate meetings and networking receptions to formal seated dining. Once you have selected your preferred menu style, our team can assist with quantities, menu combinations and any dietary requirements.

Because our kitchens operate with an allergen-controlled approach, many dietary requirements are already accommodated within the menu. Where necessary, dishes can be adapted to ensure guests are able to enjoy the event comfortably.

For larger events, we work closely with organisers to plan timing, service style and presentation, ensuring the food complements the flow of the occasion.

Whether the event is an intimate gathering or a large corporate function, our focus remains the same: beautiful food, carefully prepared and delivered with professionalism.



## Sustainability & Ingredient Sourcing

At Niche, ingredient sourcing is an essential part of maintaining both quality and safety.

We work only with suppliers who understand the importance of allergen control and who operate with the same level of care and transparency that we do. All ingredients used in our kitchens are sourced from trusted, vetted suppliers and must not carry precautionary or “alibi” allergen labelling such as “may contain” statements for gluten, tree nuts, peanuts or sesame.

This careful sourcing allows us to maintain the integrity of our allergen-controlled kitchen environment.

Seasonality is equally important. Rather than listing specific vegetables or salads within the menu, our chefs select ingredients according to what is at its best throughout the year. This ensures that our dishes remain vibrant, flavourful and reflective of the seasons.

By combining responsible sourcing with seasonal cooking, we are able to create menus that are both reassuringly safe and naturally delicious.

## Allergen Information & Guest Reassurance

At Niche, food safety and guest confidence are central to everything we do.

Our kitchens operate as an allergen-controlled environment, where gluten, tree nuts, peanuts and sesame are strictly prohibited from all food production. By removing these allergens entirely from the kitchen, we significantly reduce the risk of cross contamination and create a safer dining environment for our guests.

All dishes within our menus are clearly labelled with the relevant allergens in accordance with UK food regulations. Many of our dishes are naturally dairy free, and wherever possible recipes are designed so they can be adapted to accommodate additional dietary requirements.

For guests with allergies or intolerances beyond the 14 allergens legally required to be declared, our team can provide full ingredient information for every dish. This allows guests to review ingredients and make informed decisions about the foods that are right for them.

We understand more than most that food allergies can make dining outside the home challenging, which is why our goal is always to provide delicious food alongside genuine peace of mind.

If you or your guests have specific dietary requirements, our team will always be happy to assist

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## CANAPÉS

Our canapés combine premium ingredients with thoughtful presentation, offering guests a refined introduction to Niche hospitality.

All items are prepared gluten-free, tree nut-free, peanut-free and sesame-free, with allergens clearly shown.

*Elegant one-bite creations designed to begin an event with flavour and style.*



## MEAT

Char Siu Pork Belly, Pickled Cucumber, Spring Onion  
served on toasted mini-English muffin

Allergens: Soy, Sulphites

Braised Short Rib, Maple & Horseradish BBQ Glaze  
served on mini potato bun

Allergens: Eggs, Mustard, Sulphites

Chipotle BBQ Beef, Crispy Onion, Herb Dressing  
served in beetroot wrap

Allergens: Eggs, Sulphites

Cobble Lane Bastardo Beef Salami, Fig Relish  
served on crisp gluten-free cracker

Allergens: Sulphites

Cobble Lane Coppa, Pickled Shallot, Herb Oil  
served on toasted mini bagel

Allergens: Sulphites

Sticky Chicken Shawarma, Pickled Cucumber  
served in spinach wrap

Allergens: Mustard, Sulphites

## FISH

Hot Smoked Trout, Sicilian Lemon & Dill Mayo  
served on blini

Allergens: Fish, Eggs

Citrus Cured Salmon, Pickled Cucumber, Dill Oil  
served on mini bagel

Allergens: Fish

Crab Bon Bon, Lemon & Herb Mayo  
served with micro herbs

Allergens: Crustaceans, Eggs

Crispy Fish Arancini, Tartare Sauce  
served with dill

Allergens: Fish, Eggs

## VEGETARIAN

Caramelised Onion & Montgomery Cheddar Muffin  
served warm

Allergens: Milk, Eggs

Wild Mushroom Arancini, Truffle Mayonnaise

Allergens: Eggs, Milk

Roast Tomato & Whipped Feta, Basil Oil  
served on crisp cracker

Allergens: Milk

Spinach & Ricotta Bon Bon, Tomato Relish

Allergens: Milk, Eggs

## VEGAN

Sweet Potato & Smoked Paprika Arancini, Chilli Jam

Allergens: None

Roast Aubergine, Pomegranate, Herb Dressing  
served on crisp cracker

Allergens: None

Moroccan Chickpea Bon Bon, Spiced Mango Chutney

Allergens: None

Charred Courgette & Tomato Tapenade  
served on mini toast

Allergens: None

We recommend 4–6 canapés per guest for a reception, or  
8–10 canapés when served as a full standing meal.



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## ALLERGEN-FREE CANAPÉS

A dedicated selection of canapés created without any of the 14 major allergens. These dishes demonstrate that inclusive catering can still be vibrant, flavourful and beautifully presented. Perfect for events where simplicity and reassurance are essential.

*Elegant one-bite creations designed to begin an event with flavour and style.*



## Allergen Free Canapes

### MEAT

Spiced Lamb Kofta, Mint & Tomato Salsa  
served in mini spinach wrap

Slow Cooked Pulled Beef, Smoked Chilli & Lime  
served on toasted allergen-free focaccia

Grilled Chicken Shawarma, Pickled Cucumber &  
Herbs

served in beetroot wrap

Roast Pork Belly, Apple & Ginger Glaze  
served on allergen-free baguette toast

### VEGAN

Harissa Roast Cauliflower, Pomegranate & Herbs  
served on allergen-free cracker

Charred Sweet Potato, Lime & Coriander Salsa  
served on toasted focaccia

Roasted Aubergine, Tomato & Basil  
served in mini spinach wrap

Crushed Avocado, Lime & Chilli  
served on toasted baguette

Grilled Courgette, Lemon & Herb Oil  
served on allergen-free cracker

Watermelon, Mint & Lime  
served on bamboo skewer

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## **SUBSTANTIAL CANAPÉS / MANAPÉS**

Designed to bridge the gap between canapés and a full meal, these two-bite dishes offer satisfying flavours in elegant handheld portions. Ideal for receptions, networking events and standing dining where guests can enjoy more substantial food without formal seating.

We recommend 3–4 substantial canapes per guest when served alongside lighter canapes.



## Two Bite Canapes

### MEAT

Mini Beef Burger, Pickled Red Onion & Smoky Chipotle Ketchup

served in toasted gluten-free brioche

Allergens: Eggs

Short Rib Slider, Red Onion Marmalade & Herb Slaw

served in mini gluten-free bun

Allergens: Eggs

Chicken Shawarma Wrap, Cucumber Pickle & Herb Dressing Spinach & Ricotta Bon Bons, Tomato Relish

served in spinach wrap

Allergens: Mustard

Cobble Lane Coppa, Rocket & Fig Relish

served in mini bagel

Allergens: Sulphites

Sticky BBQ Pulled Pork, Apple Slaw

served in toasted mini muffin

Allergens: Eggs

### FISH

Mini Fish Finger Roll, Tartare Sauce & Baby Gem

served in toasted mini bun

Allergens: Fish, Eggs

Hot Smoked Salmon Bagel, Lemon & Dill Mayo

served in mini bagel

Allergens: Fish, Eggs

Prawn Taco, Lime Slaw & Chilli Dressing

served in soft corn tortilla

Allergens: Crustaceans

### VEGETARIAN

Wild Mushroom Arancini, Truffle Mayonnaise

Allergens: Milk, Eggs

Spinach & Ricotta Bon Bons, Tomato Relish

Allergens: Milk, Eggs

Montgomery Cheddar & Caramelised Onion Toastie

served in mini focaccia

Allergens: Milk

### VEGAN

Chipotle Roasted Vegetable Wrap, Lime Slaw

served in beetroot wrap

Allergens: None

Moroccan Chickpea & Herb Falafel Wrap

with tomato and coriander relish

Allergens: None

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## CORPORATE BREAKFAST & MEETING FOOD

Thoughtfully prepared breakfast selections designed for meetings, conferences and early events. From freshly baked pastries and breakfast muffins to lighter options such as fruit and yoghurt pots, these dishes provide energy and flavour to start the day.

Designed for meetings and conferences, these selections can be ordered individually or as sharing platters for teams and larger groups..



## **BREAKFAST BAKERY**

Freshly Baked Gluten-Free Croissants & Danish Pastries  
served with butter and preserves

Allergens: Eggs, Milk

Cinnamon Breakfast Buns  
glazed with vanilla icing

Allergens: Eggs, Milk

Mini Lemon Drizzle Breakfast Loaves  
light sponge with candied lemon

Allergens: Eggs, Milk

## **SAVOURY BREAKFAST**

Bacon Breakfast Muffin  
streaky bacon, free-range egg and Stokes tomato ketchup  
served in toasted gluten-free muffin

Allergens: Eggs

Sausage & Caramelised Onion Breakfast Muffin  
served with Stokes brown sauce

Allergens: Eggs

Smoked Salmon & Cream Cheese Bagel  
with pickled cucumber and dill

Allergens: Fish, Milk

Breakfast Hash Wrap  
roast potatoes, peppers, herbs and avocado  
served in spinach wrap

Allergens: None

## **LIGHT & HEALTHY**

Seasonal Fruit Pots  
freshly cut fruit with mint

Granola & Yoghurt Pots  
gluten-free granola with Greek yoghurt and berry compote

Allergens: Milk

Coconut Chia Pudding  
mango and passionfruit

Allergens: None

## **BREAKFAST PLATTERS**

Designed for sharing in meeting rooms.

Breakfast Pastry Platter  
selection of croissants, Danish pastries and cinnamon buns

Breakfast Sandwich Platter  
selection of bacon muffins, sausage muffins and vegetarian  
wraps

Healthy Breakfast Platter  
fruit pots, granola yoghurt pots and chia puddings

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## CORPORATE LUNCH & SANDWICH PLATTERS

A modern take on the classic working lunch. Our sandwich selections feature premium fillings, freshly baked gluten-free breads and colourful wraps, designed to deliver flavour, variety and ease for corporate events.

Ideal for meetings, workshops and office events, our sandwich platters are designed for easy sharing and balanced variety.



# Sandwiches & Lunches

## MEAT

Roast Beef, Horseradish & Watercress  
medium rare roast beef, creamed horseradish and peppery watercress

served in white bloomer

Allergens: Milk

Cobble Lane Coppa & Roasted Red Pepper  
with basil dressing

served on focaccia

Char Siu Pork & Pickled Cucumber  
sticky roasted pork with ginger pickle

served in toasted baguette

Wiltshire Ham & Vintage Cheddar  
with red onion marmalade

served on brown bloomer

Allergens: Milk

Pastrami, Sauerkraut & Swiss Cheese  
with Russian dressing

served in deli bloomer

Allergens: Milk, Egg

## FISH

Smoked Salmon, Dill Cream Cheese & Pickled Cucumber  
served on seeded gluten-free bagel

Allergens: Fish, Milk

Pole & Line Tuna Mayo  
with sweetcorn and chives

served in white bloomer

Allergens: Fish, Egg

Hot Smoked Salmon, Lemon & Herb Dressing  
with cucumber ribbons

served on focaccia

Allergens: Fish

## VEGETARIAN

Vintage Cheddar & Piccalilli Ploughman's  
with carrot and apple slaw

served on brown bloomer

Allergens: Milk, Mustard

Roast Mediterranean Vegetables & Nut-Free Pesto  
served on focaccia

Allergens: Milk

Free Range Egg Mayonnaise & Watercress  
served in white bloomer

Allergens: Egg



## VEGAN

Falafel, Roasted Pepper & Chilli Hummus  
served in beetroot wrap

Coronation Chickpea Salad  
with sultanas and turmeric dressing  
served in spinach wrap

Charred Aubergine, Tomato & Basil  
served on focaccia

## ADDITIONAL CORPORATE LUNCH ITEMS

Mini Handmade Pies

selection including steak & ale, chicken & tarragon and  
mushroom bourguignon

Posh Sausage Rolls

pork & caramelised onion

Cobble Lane Charcuterie Board

selection of British cured meats with pickles and gluten-free  
breads

Seasonal Deli Salads

rotating seasonal salads designed for corporate buffet



The image features a three-tiered gold stand as the central focus. The top tier holds several small, round cakes or scones topped with fresh raspberries and blueberries. The middle tier is filled with larger scones, some of which are split and topped with a dollop of cream and a spoonful of red jam. The bottom tier also contains scones, some with jam and cream. In the background, a white teapot and several glasses are visible, suggesting a tea service. The overall lighting is warm and soft, creating a cozy atmosphere.

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## AFTERNOON TEA

A contemporary interpretation of the traditional British afternoon tea. Featuring delicate savouries, freshly baked scones and elegant desserts, this selection offers a refined experience ideal for meetings, celebrations and corporate hospitality.

Available as a classic afternoon tea service or presented in individual boxes for meetings and corporate hospitality.



# Afternoon Tea

## SAVOURIES

### Coronation Chicken Wrap

turmeric spiced chicken with apricot and herbs  
served in spinach wrap

Allergens: Egg

### Smoked Salmon & Cucumber

lemon and dill cream cheese on mini bagel

Allergens: Fish, Milk

### Cobble Lane Coppa & Roasted Pepper

served on focaccia

### Coronation Cauliflower Wrap (Vegan)

turmeric roasted cauliflower with mango chutney

### Heritage Beetroot & Vegan Cream Cheese

served on mini focaccia

## FRESHLY BAKED SCONES

### Classic Scones

### Fruit Scones

served with:

- strawberry jam
- berry compote
- clotted cream or coconut cream

Allergens: Milk, Egg

## SWEETS & PASTRIES

### Lemon Drizzle Cake

light sponge with candied lemon

### Victoria Sponge

raspberry jam and vanilla cream

Allergens: Milk, Egg

### Strawberry & Cream Parfait

light vanilla cream with fresh berries

Allergens: Milk

### Chocolate & Orange Delice

rich chocolate dessert with candied orange

## OPTIONAL SAVOURY ADDITIONS

### Mini Handmade Pies

selection of seasonal fillings

### Mini Sausage Rolls

### Cobble Lane Charcuterie Board

## CORPORATE AFTERNOON TEA BOX

Designed for meetings and events.

Each box includes:

- savoury sandwich selection
- freshly baked scone
- two patisserie items
- jam and cream

A black plate featuring a selection of cold starters. In the center is a glass jar filled with a smooth, light-colored dip, garnished with a small purple microgreen. To the left is a small metal cup containing a dark, chunky chutney. Above the dip is a pile of fresh green arugula. To the right are two slices of golden-brown, crusty bread. The background is a dark, textured surface.

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## **COLD STARTERS & APPETISERS**

A vibrant selection of cold starters designed to begin a seated dining experience with flavour, colour and balance.

*These dishes combine seasonal ingredients, bright dressings and elegant presentation suited to modern event dining*



## Cold Starters & Appetisers

### MEAT

#### Chicken & Truffle Terrine

free-range chicken breast, black truffle and herb dressing  
served with pickled vegetables and toasted gluten-free bread

Allergens: Egg, Milk

#### Beef Carpaccio

rocket, parmesan, capers and lemon dressing

Allergens: Milk

#### Smoked Duck & Citrus Salad

five-spice smoked duck, blood orange, chicory and citrus dressing

Allergens: None

#### Vietnamese Chicken & Herb Salad

shredded chicken, roasted peppers, cucumber ribbons and fresh herbs  
with toasted seeds, gluten-free croutons and lime chilli dressing

Allergens: Soya

#### “It’s Not Satay” Chicken

lemongrass, kefir lime leaf, chilli, ginger and garlic  
sunflower seed coconut sauce

Allergens: Soya

#### Cobble Lane Charcuterie

Bastardo salami, Islington saucisson and bresaola  
served with pickles and gluten-free baguette

Allergens: Sulphites

### FISH

#### Smoked Salmon, Rocket & Lemon

capers, extra virgin olive oil  
served with toasted gluten-free sourdough

Allergens: Fish, Sulphites

#### Mini Tuna Poke Salad

soy, citrus, sesame-free dressing, cucumber and herbs

Allergens: Fish, Soya

#### Smoked Mackerel & Horseradish Pâté

served with pickled cucumber and gluten-free toast

Allergens: Fish, Milk

### VEGETARIAN

#### Twice Baked Black Bomber Soufflé

served with parmesan cream and dressed leaves

Allergens: Milk, Egg

#### Goat’s Cheese & Fig Tart

caramelised figs, thyme and honey

Allergens: Milk, Egg

#### Niche Quiche – Smoked Bacon & Black Bomber

Allergens: Milk, Egg

#### Niche Quiche – Leek & Caerphilly

Allergens: Milk, Egg

### VEGAN

#### Angel Pâté

Cannellini bean, caramelised onion and smoked garlic pâté  
served with gluten-free toast and pickles

Allergens: Sulphites

#### Faux Gras

lentil and mushroom pâté with garlic, herbs and nutritional yeast

Allergens: None

#### Caramelised Shallot, Cherry Tomato & Balsamic Tart Tatin

Allergens: Sulphites

#### Roasted Harissa Cauliflower

served with coriander hummus

Allergens: None

#### King Oyster Mushroom “Scallops”

pea purée and herb oil

Allergens: None

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## MAIN COURSES / PLATED DINING

Designed for seated dining experiences, these dishes combine restaurant-quality cooking with event practicality. From elegant chicken and beef dishes to refined seafood and vegetarian options, our menus are crafted to deliver flavour, presentation and consistency at scale.

Designed for plated service at seated events, with menus typically structured as two or three courses depending on the occasion.



## Main Course/Entree

### CHICKEN

Roasted Chicken Supreme, "Marry Me" Cream Sauce  
sun-dried tomato, garlic and herbs in a rich parmesan cream  
sauce

served with dauphinoise potatoes and seasonal greens

Allergens: Milk

Pan Roasted Chicken Supreme, Champagne & Tarragon  
Cream

shallot and champagne reduction finished with cream and  
fresh tarragon

served with pomme anna potatoes and buttered greens

Allergens: Milk

Chicken Supreme, Saffron & White Wine Cream

delicate saffron infused cream sauce

served with lemon rosti potatoes and roasted vegetables

Allergens: Milk

### BEEF

Slow Braised Short Rib

rich red wine reduction

served with pomme anna potatoes and roasted root vegetables

Roast Sirloin of Beef

shallot and madeira reduction

served with dauphinoise potatoes and seasonal greens

### FISH

Roast Salmon Fillet

champagne butter sauce with herbs

served with crushed new potatoes and asparagus

Allergens: Fish, Milk

Roasted Sea Bass

lemon beurre blanc and fennel salad

served with herb roasted potatoes

Allergens: Fish, Milk

### VEGETARIAN

Wild Mushroom & Truffle Pithivier

served with roast shallot cream sauce

Roast Aubergine & Tomato Cassoulet

with basil and olive oil dressing

Vegan

### POTATO SELECTIONS

Guests may choose one potato style for the event menu.

Dauphinoise Potatoes

Pomme Anna

Herb Rosti Potatoes

Buttered New Potatoes

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## DESSERTS

A vibrant collection of desserts designed to finish an event on a memorable note. From indulgent chocolate creations to lighter fruit-based dishes and vegan options, each dessert balances elegance with crowd-pleasing flavour.



Matilda Cake



Tia Maria Tiramisu



Raspberry & White Chocolate  
cheesecake

Desserts may be served plated for seated dining or presented as a selection for buffet-style events.



# Desserts

## **Chocolate & Tia Maria Tiramisu**

Tia Maria & espresso-soaked sponge layered with mascarpone cream and dark chocolate

Allergens: Milk, Egg

## **Limoncello & Lemon Tiramisu**

light mascarpone cream with lemon sponge, candied citrus and lemon syrup

Allergens: Milk, Egg

## **Vanilla Panna Cotta**

served with roasted berries and citrus syrup

Allergens: Milk

## **Passionfruit & Mango Panna Cotta**

tropical fruit coulis with toasted coconut

Allergens: Milk

## **Raspberry & White Chocolate Cheesecake**

with berry compote

Allergens: Milk, Egg

## **Salted Caramel Cheesecake**

chocolate biscuit base with caramel sauce

Allergens: Milk, Egg

## **Sticky Toffee Pudding**

warm date sponge, rich toffee sauce, cinder toffee crunch and mini toffee apple garnish

Allergens: Milk, Egg

## **Niche Chocolate “Matilda” Cake**

large wedge of rich Devil’s Food chocolate sponge layered with dark chocolate ganache

served with chocolate sauce, cinder toffee shards and fresh berries

Allergens: Milk, Egg

## **VEGAN DESSERTS**

### **Dark Chocolate & Orange Pot**

rich chocolate cream with candied orange

### **Mango, Passionfruit & Coconut Parfait**

### **Roasted Pineapple with Rum Caramel**

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### **BOWL FOOD**

Substantial dishes designed for informal events where guests can dine while standing and socialising. Bowl food offers the comfort of a plated meal in a relaxed format, combining bold flavours with elegant presentation.

Typically served as three to four bowls per guest for a full standing meal during receptions and networking events.



## STANDING EVENT DISHES

A collection of substantial dishes designed for receptions and informal dining where guests can enjoy elegant food while standing and socialising.

All dishes are gluten-free, tree nut-free, peanut-free and sesame-free.

## BRITISH COMFORT

### Lancashire Scouse

slow braised beef, carrots and potatoes served with crusty gluten-free baguette

### Irish Lamb Stew

tender lamb with root vegetables and herbs served with warm gluten-free bread

### Hot Honey Glazed Gammon

served with buttery colcannon mash

### Bacon & Braised Cabbage

with mustard cream and crushed potatoes

Allergens: Milk

## GLOBAL STREET FOOD

### Korean BBQ Beef Bowl

sticky marinated beef, pickled vegetables and rice

### Chicken Katsu Curry

crispy chicken with mild curry sauce and rice

### Mexican Chipotle Chicken Bowl

chipotle roasted chicken, rice, black beans and fresh salsa

### Mediterranean Falafel Bowl

roasted vegetables, chickpea falafel and herb dressing

## INDIAN INSPIRED

### Butter Chicken

rich tomato and butter sauce

served with mini coriander & garlic naan

Allergens: Milk

### Chicken Korma

fragrant mild curry with coconut and spices

### Lamb Bhuna

slow cooked lamb with caramelised onions and spices

### Gunpowder Potatoes

crispy potatoes tossed in warm spices and herbs, lime and coriander dressing.

### Broccoli & Ginger Beer Bhajis

served with spiced chutney

## VEGETARIAN & VEGAN

### Sweet Potato & Chickpea Tagine

apricots, herbs and spices

### Roast Aubergine & Tomato Cassoulet

with olive oil and basil

### Coconut Vegetable Curry

served with fragrant rice



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## LATE NIGHT BITES

For events that continue into the evening, our late-night menu offers comforting dishes designed to refuel guests and keep the celebration going.

These indulgent favourites bring energy and excitement to the final moments of an event

A relaxed selection designed to be served later in the evening, keeping guests energised as celebrations continue.



## Late Night Bites

### **MIDNIGHT BITES**

For events that continue into the evening we offer a selection of comforting late-night dishes designed to refuel guests and keep the party going.

All items are gluten-free, tree nut-free, peanut-free and sesame-free.

### **CLASSIC LATE-NIGHT BITES**

**Niche Cheeseburger Sliders**

aged beef, melted cheddar and house burger relish

Allergens: Milk, Egg

**Niche Fried Chicken**

crispy fried chicken with smoky chipotle mayonnaise

Allergens: Egg

**Posh Sausage Rolls**

pork sausage with caramelised onion

Allergens: Egg

**Handmade Mini Pies**

selection of steak & ale, chicken & tarragon or mushroom bourguignon

Allergens: Egg, Milk

### **STREET FOOD WRAPS**

**Chicken Shawarma Wrap**

spiced chicken, pickled vegetables and garlic dressing

Allergens: Egg

**Falafel & Harissa Wrap**

roasted vegetables and herb dressing

Allergens: None

### **FESTIVAL STYLE**

**Korean BBQ Beef Bao**

sticky marinated beef with pickled vegetables

Allergens: Soy

**Chipotle Chicken Tacos**

roasted chicken with fresh tomato salsa and lime

Allergens: None

**Mini Chicken Katsu Buns**

crispy chicken with mild curry sauce

Allergens: Egg

### **SWEET LATE NIGHT TREATS**

**Mini Doughnuts**

with warm chocolate dipping sauce

Allergens: Egg, Milk

**Chocolate Brownie Bites**

rich chocolate squares

Allergens: Egg, Milk

**Salted Caramel Cheesecake Pots**

Allergens: Milk, Egg



# Terms & Conditions

## 1. Quotations

All quotations are valid for 28 days and subject to availability.

## 2. Confirmation

Bookings are confirmed once written acceptance and payment have been received.

## 3. Guest Numbers

Final guest numbers must be confirmed 5 working days before the event and will be the minimum number charged.

## 4. Payment

All events must be paid in full prior to the event date unless agreed otherwise in writing by Niche Events.

## 5. Menu Confirmation

Menu selections should be confirmed at least 7 days before the event.

## 6. Dietary Requirements

We operate a gluten-free and allergen-controlled kitchen avoiding gluten, peanuts, tree nuts and sesame. All dishes are clearly labelled, and full ingredient information is available on request.

## 7. Ingredient Sourcing

We work with trusted suppliers and, where possible, avoid ingredients carrying precautionary allergen labels such as “*may contain*”.

## 8. Delivery & Venue Access

Clients must ensure suitable venue access for delivery and service. Parking charges or access restrictions may be charged where applicable.

## 9. Equipment

Any equipment supplied remains the property of Niche Events. Loss or damage may be charged at replacement value.

## 10. Food Handling

Once food has been delivered or served, responsibility for correct storage and handling passes to the client or venue.

## 11. Event Timing

Additional staffing or operational costs may apply if events run beyond the agreed service time.

## 12. Cancellations

- More than 7 days – no charge
- 3–7 days – up to 50% of event value
- Less than 72 hours – up to 100% of event value

## 13. Complaints

Any concerns must be raised in writing within 7 days of the event.

## 14. Force Majeure

We cannot be held responsible for circumstances beyond our control including severe weather, transport disruption or government restrictions.

## 15. Liability

Liability is limited to the value of goods and services supplied.

## 16. Governing Law

These terms are governed by English law

# NICHE

Events & Hospitality

## WINES, BEERS & CIDERS

Wines, beers and ciders chosen to complement the Niche menu.

An extended wine list is available to pre-order for your event.





## Wines, Beers & Ciders

A carefully chosen selection of wines, beers and ciders is available for all events. Our list focuses on quality producers and crowd-pleasing styles that pair well with our menus. A wider wine list, including premium bottles and large formats, is available to pre-order

### Fizz

**Pol Roger Brut Réserve NV (VE)**

France

Firm and elegant with balanced natural acidity and fine persistent bubbles.

**Anne Santi Raspato Pet Nat (VE)**

Italy

Slightly cloudy with an orangey-pink hue. Fresh flavours of green apple, white peach and unripe melon with subtle biscuit notes.

**Botter Prosecco (VE)**

Italy

Light and crisp with delicate bubbles. Aromas of peach, green apple and acacia with a refreshing finish.

### White Wine

**Viura (VE)**

Spain

Fresh and crisp dry white with hints of tropical fruit.

**Pinot Grigio (VE)**

Italy

Ripe and textural with apple aromas and hints of honey and peach.

**Vinho Verde (VE)**

Portugal

Floral citrus aromas with gentle tropical fruit and refreshing acidity.

**Sauvignon Blanc (VE)**

New Zealand

Classic fresh and zesty Sauvignon Blanc with citrus and passion fruit notes.

**La Château Sancerre 2022 (VE)**

France

White flowers, peach and citrus with elegant minerality.



### Red Wine

Tempranillo (VE) Spain

Easy drinking with ripe red fruit and a soft spice finish.

Merlot (VE) Chile

Medium bodied and smooth with rich fruit and a rounded finish.

Malbec (VE) Argentina

Ripe red fruits with touches of black pepper and coffee on the finish.

Rioja Reserva 2017 (VE) Spain

Oak aged with aromas of cherry and chocolate and a beautifully balanced palate.

Bordeaux Supérieur 2019 (VE) France

Blackberry fruit with notes of oak and a long, structured finish.

### Rosé & Orange Wine

Pinot Grigio Rosé (VE) Italy

Elegant rosé with soft fruit and balanced acidity.

White Zinfandel (VE) USA

Soft fruity rosé with strawberry and raspberry notes.

Natural Orange Wine Romania

Organic grapes fermented on skins creating a structured wine with gentle stone fruit and herbal complexity.

Whispering Angel France

Delicate redcurrant and citrus flavours with crisp acidity.

### Dessert Wine

Elysium Black Muscat 2018

USA

Aromatic dessert wine with notes of roses, cherry and strawberry balanced by fresh acidity.

Naturally Gluten-Free Beer & Cider

Altgrain Craft Beer (330ml cans)

Random Pale Ale

Blonde Ale

Bird Brain Session IPA

Naturally gluten-free beer brewed without barley or wheat.

Balfour Jake's Cider (VE)

Fresh apple character with fine bubbles.

Balfour Summer Fruit Cider (VE)

Crafted from English apples with bright summer fruit notes.

Water

Still Mineral Water – 1L

Sparkling Mineral Water – 1L

# NICHE

*Events & Hospitality*

We would be delighted to help create an event that is welcoming, memorable and beautifully catered.

Niche Delivery & Events  
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London  
E2 9DT  
Telephone 020 4540 5989

