



Bristol Venues - Winter Sit-Down Lunch/Dinner Menu 2022 / 23

Menu £32.95 + VAT for 2 courses, £38.45 + VAT for 3 courses

Minimum 20 people

10% discount off full Menu price if all Veggie Menu is selected

Menu cost includes food, cutlery and crockery, waiting staff and chef for 4 hours per staff member on site, please note any additional hours will be charged accordingly

*Glass and linen hire can also be arranged upon request – please email for costs
Oven hire may also be required depending on venues kitchen – please email for costs and extra info*

Starters - choose 2

Pork terrine, herb mayo and pickled shallot bruschetta
White fish brandade, fennel jam, Bristol loaf sourdough
Crispy chicken thigh, chestnut cream, morels – wf
Potato pancake, smoked salmon, aioli, and capers
Bubble & squeak croquette, chilli mayo- v
Shallot tarte tatin, blue cheese, hazelnuts – v
Roasted carrot, carrot puree, marmite nut crumb - vegan

Mains - choose 2

Ox cheek bourguignon, colcannon, artichoke crisps – wf
White fish, squash, coconut curry sauce, crispy onion – wf
Pork tenderloin, puy lentils, bacon, mustard & caper sauce – wf
Poached salmon, beetroot, treacle yoghurt, hazelnuts – wf
Roast chicken, spiced cauliflower puree, pine nuts and gremolata – wf
Crushed celeriac, celeriac puree, salsa verde, toasted nuts – vegan
Spiced parsnip risotto, goat's cheese, balsamic crispy shallots – wf, can be vegan

Bowls of roasted root veg, confit garlic potatoes

Locally made bread - £1.95 + VAT supplement

Call us on: 0117 330 8189

Email us at: events@kateskitchenbristol.co.uk



Desserts - choose 2

Mulled winter fruits, cinnamon cream, honeycomb – wf
Black forest gateaux- max 80 covers
Chocolate delice, mascarpone, hazelnut praline crumble
White chocolate, ginger cheesecake, blackberries
Salted caramel, pear and almond tart, crème fraiche – vegan
Coconut, orange, and rosemary torte- vegan

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English cheese course, fruit, chutneys and crackers - £5.50 + VAT per head

Kate's Kitchen Nut and Gluten Allergen Statement

'In our nut and gluten free dishes, even though they are made without the physical nut and gluten allergen, they may contain traces of the allergen due to the kitchen not being in an nut and gluten free environment. If someone in your party is severely allergic to nuts or gluten please make them aware'.

Other items and organic foods are available upon request

Some items may not be available due to seasonality

Please contact our office if you require full allergy or dietary information on our dishes

If you require any information on dishes that are – Low sugar, Low salt, available in half portions, healthy alternative options please contact a member of our team

Wf - recipe does not contain gluten/wheat, however there may be traces of gluten present in our kitchen

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