



Bristol Venues- Summer Sit-Down Lunch/Dinner Menu 2024

£39.55 + VAT for 3 courses

Minimum 12 people

10% discount off full Menu price if all Veggie/vegan Menu is selected – more veggie/vegan options available upon request

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

Welsh rarebit croquette, grilled peach - v

Onion bhaji, chilli, coconut yoghurt - vegan

Bloody Mary beetroot carpaccio, spiced tomato mayo, pickled celery, artichoke crisps, horseradish –
gf, v

Corn cakes, hot smoked salmon, fennel and mint salad

Courgette fritter, goat's cheese cream, tomato fondue, tapenade, parmesan crisp - v

Gazpacho, pea guacamole– gf - vegan

Herbed chicken and potato terrine, pickles, pesto - gf

Lamb kofta, tahini yoghurt, pickled cabbage- gf

Mains - choose 2

Baked goats cheese & red onion filo parcel, chilli honey, walnut, tender stem - v

Puff pastry tart, caponata, feta & pine nuts – v, can be vegan

Lentil spinach stuffed courgette, almond pangrattato, olive & tomato sauce - vegan

Pork belly, kohlrabi & bacon puree, mustard sauce, pickled onion - gf

Slow roasted lamb, dauphinoise, chorizo & date confit

Roast seasonal white fish, patatas bravas, chorizo, aioli – gf

All served with bowls of seasonal vegetables

Locally made breadbasket, flavoured butter £1.95 + VAT supplement per person

Local green leaf bowl £1.95 + VAT supplement per person



Call us on: 0117 330 8189
Email us at: events@kateskitchenbristol.co.uk





Desserts - choose 2

Peach & mascarpone fool, berries, almond crumb
Triple chocolate tart, smoked sea salt
Pistachio sponge, cherries, Chantilly cream, meringue - gf
Chocolate & cardamon delice, coconut & pineapple – vegan, gf
Poppyseed & orange treacle tart, elderflower cream
Earl grey cheesecake, lemon gel, strawberries
Apricot frangipane tart, clotted cream

English cheese course, fruit, homemade chutneys and crackers - £6 + VAT per head

Please note all our meat is free range and from local farms – please refer to our website for information on our suppliers

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 a 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

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



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