



## Summer Cold Fork Buffet Menu Sample Dishes 2024

### Mains

Puff pastry, roasted vegetables, tapenade, pesto - vegan  
Beetroot hummus, marmite & sesame roasted carrots, crudites, red onion & olive farinata - vegan  
Heritage tomato, goat's cheese & hazelnut baked focaccia - v  
Honey roast ham, British charcuterie, pickled peaches - gf  
Pastrami roasted salmon, pickled cucumber, mustard & dill sauce – gf

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

### Salads – all our salads are veggie

Spiced beetroot, orange, fennel, dill, goats cheese – v, gf  
Roasted potato salad, mint & preserved lemon dressing - vegan, gf  
Classic Greek salad  
Charred broccoli, cous cous, maple seeds, harissa dressing – vegan

## Summer Hot Bowl Food Menu Sample Dishes 2024

### Hot

Puy lentil moussaka – v, can be vegan  
Spiced aubergine and summer veg curry, rice, toasted almonds and coconut yoghurt – vegan and gf  
Slow roast lamb, caponata, roasted new potatoes - gf  
Sir lankan chicken curry, coconut relish, rice - gf

*All served with local green leaves*

### Desserts

Earl grey cheesecake, strawberries  
Key lime pie  
Chocolate & cardamom delice, coconut and pineapple - vegan  
Raspberry frangipane and vanilla. - gf

### 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'.

Call us on: 0117 330 8189

Email us at: [events@kateskitchenbristol.co.uk](mailto:events@kateskitchenbristol.co.uk)