



# Christmas package menus 2024



Call us on: 0117 330 8189  
Email us at: [events@kateskitchenbristol.co.uk](mailto:events@kateskitchenbristol.co.uk)



Founded by Kate Ploughman in 2007, Kate's Kitchen is Bristol's go-to catering company for office lunch catering.

Kate's Kitchen has grown from our love of food and our belief that we can offer healthy, seasonal and well-balanced menus.

Whether you need 6 meals or 500, if you're having an employee celebration or a large corporate event we can make sure that it is on time and delicious.

From office catering, corporate dinners, conferences, meetings, platters, mezzes, BBQs for staff and launch and press parties. We provide outstanding food for businesses and venues across Bristol and the South West.

*"Kate is a superb caterer with inventive menus, excellent quality products and stellar service. She's been delivering top flight business catering for years and I cannot recommend her highly enough!"*

-DAN C



KATE  
OWNER



EMMA  
OPERATIONS MANAGER



CHRIS  
HEAD CHEF



SALLY  
WEDDINGS & EVENTS  
MANAGER





## Environmentally Conscious



### Vegetarian diets

are encouraged with a 10% discount for a fully vegetarian menu. And over half of the offerings on our menus are vegetarian.

### Local and organic

We source as much food locally as we can, and we encourage no air freight policies on our food. We try and buy organic produce when possible.



### Reducing single use packaging

We don't use single use coffee cups. We encourage our clients to use our multiuse boxes for lunch. We use sustainable alternatives such as biocane plates, made from reclaimed plant fibre.



### Free range

All our meat and eggs are free range, local and meat is pasture fed.

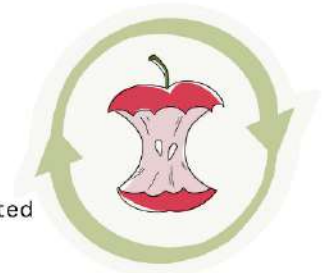
### Our electricity

is supplied by Ecotricity, Britain's greenest energy company. And we've installed a large array of solar panels onsite to generate our own electricity and power our 100% electric kitchen.



### Food waste

is sent off to be generated into renewable energy.



## 100%

electric delivery vehicles

And 80% of our workforce cycle, walk or take public transport to work.

### Surplus food

is redistributed to homeless charities in Bristol.

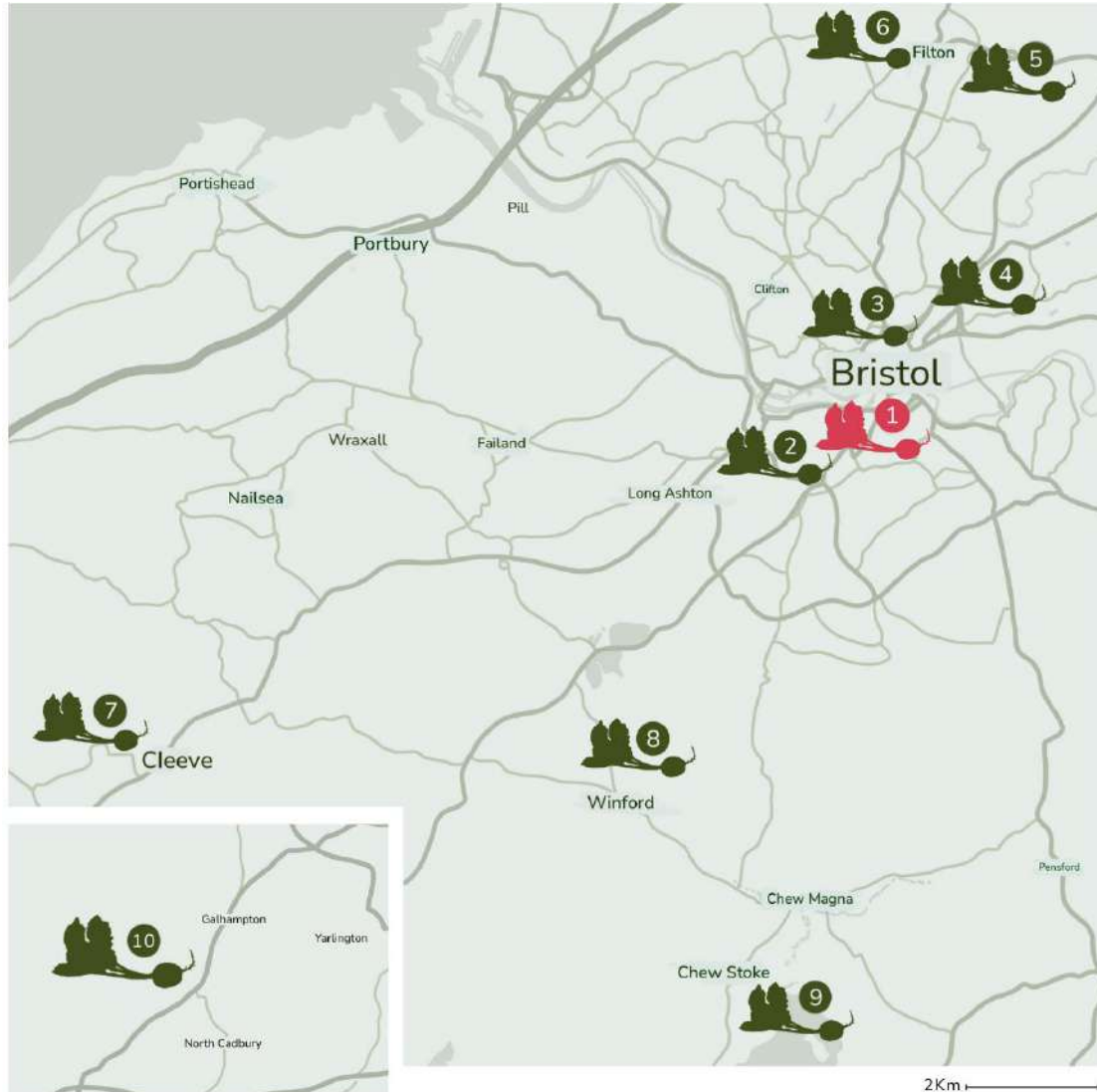


Call us on: 0117 330 8189

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



## Our suppliers



1. **Kate's Kitchen**, Bedminster
2. **Hugo's Fruit & Veg**, Bedminster - *our go to Vegetable supplier*
3. **Proper Bread**, Montpelier
4. **Extract Coffee Roasters**, Easton
5. **Greener Greens co**, Stoke Gifford
6. **Origin Butchers**, Olveston - *Local free range meat supplier*
7. **Conscious Foods co**, Claverham - *Sustainable fish supplier*
8. **Three Hares Market Garden**, Winford
9. **Community Farm**, Chew Valley - *Organic fruit & vegetable supplier*
10. **Longman's Dairy**, Yeovil - *West Country dairy supplier*

Call us on: 0117 330 8189

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



## CHRISTMAS PACKAGE MENUS 2024

**Finger buffet menu**  
**includes paper plate and napkin**  
**(Minimum x 20 people)**

Cheddar and cranberry scone, cream cheese and chive – v  
Roast parsnip falafel, beetroot and sumac hummus – gf and vegan  
Rosemary focaccia, black bean, chimichurri sandwich – vegan  
Herbed polenta, honed fig, whipped goat cheese – v, gf  
Caramelised onion, blue cheese quiches - v  
Seeded pesto and roast squash pinwheel – vegan  
~  
Gingerbread brownie – vegan, gf

**Optional additional items**

Roast celeriac and mushroom sausage roll – vegan  
Turkey, apricot and sage sausage roll – df  
Smoked salmon and dill cream cheese mini bagel  
Bruschetta, bacon, brie and cranberry  
Pigs in blanket skewer- df  
Maple and mustard glazed chicken skewer – gf, df  
~  
Bristol Psychopomp Circumstantial rum and raisin cake, orange cream cheese topping  
Clementine and almond cake – gf – contains nuts

Delivery charges may apply – price depends on location and dates/times

*When placing orders please inform us of any allergies and dietary requirements*

*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)



**Festive grazing**  
**(minimum x 20 people)**

Valley Smoke House fish platter, pickles, breads- gf  
Honey spiced glazed ham, pear and ginger chutney – gf and df  
Roasted celeriac, puy lentils with chestnut and sage, pomegranate dressing - vegan and gf

Chilli and honey roast carrots, sesame seeds, ginger and clementine dressing – v, gf  
Charred broccoli, beetroot, and feta salad, maple seeds, harissa dressing - gf  
Winter greens, caramelised onion, toasted seed slaw – vegan, gf  
Local leaves – gf and vegan

**Desserts**

Gingerbread brownie – vegan, gf  
Bristol Psychopomp Circumstantial rum and raisin cake, orange cream cheese topping

*Staff, cutlery and crockery hire available.*

Call us on: 0117 330 8189  
Email us at: [events@kateskitchenbristol.co.uk](mailto:events@kateskitchenbristol.co.uk)



**Festive bowl food menu**  
**sitting down or standing up from buffet table**  
**(minimum x 20 people)**

Choose 2 mains

Mushroom bourguignon, potato and celeriac mash, parsley oil – gf, v  
Sweet potato, parsnip and chickpea tagine, cous cous, preserved lemon coconut yoghurt?? – vegan  
Harissa lamb, root veg and pearl barley cobbler, salsa verde dressing  
Turkey and winter veg curry, coconut rice, mango chutney - gf – can also do vegan  
Salmon fillet, bean and roast squash stew, rosemary potatoes, gremolata- gf

Gingerbread brownie – vegan, gf  
Bristol Psychopomp Circumstantial rum and raisin cake, orange cream cheese topping

~

*to include staff, cutlery and crockery and tablecloths for buffet table*

*When placing orders please inform us of any allergies and dietary requirements*

Call us on: 0117 330 8189  
Email us at: [events@kateskitchenbristol.co.uk](mailto:events@kateskitchenbristol.co.uk)



## **Festive sit-down menu** **(minimum x 20 people)**

### **Starter – choose 2**

Roast squash, squash puree, puff pastry, chestnut pesto – vegan  
Charred broccoli, whipped ricotta, chilli, honey seeds - v  
Crisp sourdough, mackerel pate, pickles, herb oil, apple  
Chicken terrine, pickled shallots, sage and onion mayo, crispy croutes  
Duck rillettes, celeriac remoulade, sourdough

### **Main – choose 2**

Roast root veg, mushroom and miso nut roast, cranberry sauce and gravy – gf, vegan  
Celeriac wellington, gravy – v  
Rolled turkey, sausage, bacon and sage stuffing, gravy, - df  
Slow roasted pork belly, apple compote – gf and df  
Poached salmon, creamed sprouts with pancetta

Served with seasonal veg and roast potatoes  
(roast carrots and parsnips, cavolo nero, braised red cabbage)

### **Dessert – choose 2**

Spiced treacle tart, clementine cream  
Winter fruit and cinnamon fool, honeycomb, pecans – gf,  
Chocolate orange mousse, seed brittle, cranberries – vegan, gf

~

*Oven and hot cupboard hire may be required – depending on venues facilities*  
*Linen tablecloths hire available- if required*

*When placing orders please inform us of any allergies and dietary requirements*

#### **Kate's Kitchen Nut and luten 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)