



Winter Sit Down Lunch and Dinner Menu Sample Dishes 2024/25

Starters

Puff pasty tart, apple, Bath soft cheese, hazelnuts, cider vinaigrette & micro greens - v Sticky glazed carrot, coriander coconut yoghurt, crispy chickpeas- vegan, gf
Turnip cake, crispy chilli oil, pickled veg – vegan, gf
Onion Bhaji Yorkshire pudding, mango chutney and goat's cheese-v
Butter squash tart, pickled & crispy shallot- vegan

Mains

Mushroom & thyme stuffed roasted butternut squash, porcini sauce, artichoke crisps – vegan, gf
Roast white fish, Bombay potatoes, coriander yogurt dressing- gf
Chicken supreme, squash puree, roast shallots & pomegranate -gf
Pork tenderloin, braised lentils with bacon, grain mustard sauce – gf

Desserts

Black forest cheesecake, cherry compote
Plum almond frangipane tart, cinnamon cream
Chocolate & orange tart, crème fraiche
Chocolate chip & cranberry delice, pear, chocolate soil- vegan, 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'.

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