



## Summer Sit Down Lunch and Dinner Menu Sample Dishes 2024

### Starters

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  
Herbed chicken and potato terrine, pickles, pesto - gf

### Mains

Baked goats cheese & red onion filo parcel, chilli honey, walnut, tender stem - v  
Lentil spinach stuffed courgette, almond pangrattato, olive & tomato sauce - vegan  
Slow roasted lamb, dauphinoise, chorizo & date confit  
Roast seasonal white fish, patatas bravas, chorizo, aioli – gf

### Desserts

Triple chocolate tart, smoked sea salt  
Chocolate & cardamon delice, coconut & pineapple – vegan, gf  
Poppyseed & orange treacle tart, elderflower cream  
Apricot frangipane tart, clotted cream

#### 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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