



Christmas package menus 2025



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



Founded by Kate Ploughman in 2007, we are Bristol's go to event catering company, providing delicious and creative food using local and seasonal ingredients, whilst being environmentally committed. Made and served by our passionate and attentive team, for Bristol's events, corporates and weddings.

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.

"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



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



Environmentally Committed



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.

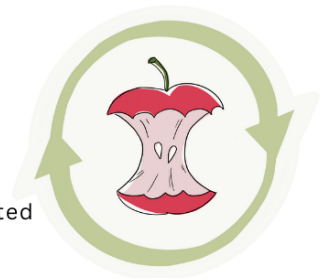
Our electricity

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.



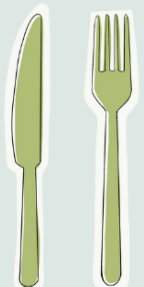
100%

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.

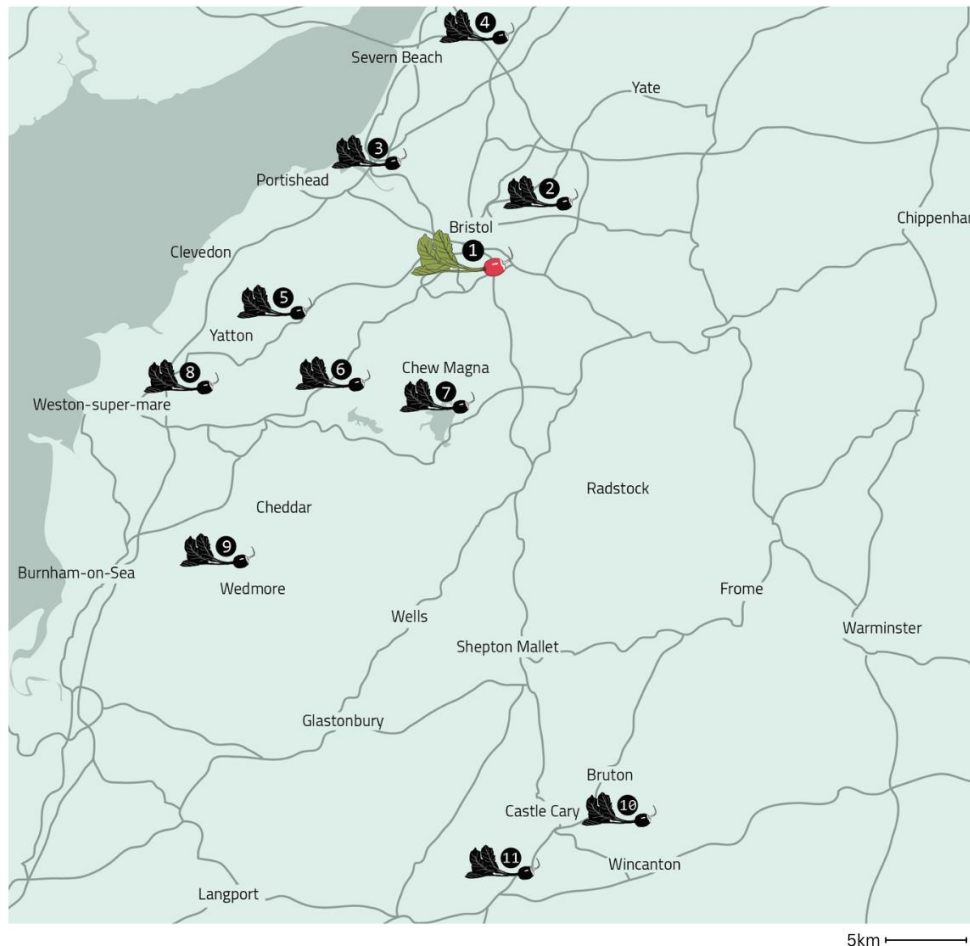


Call us on: 0117 330 8189

Email us at: events@kateskitchenbristol.co.uk



Our suppliers



1. Kate's Kitchen, Bedminster
Hugo's Greengrocer, Bedminster
Shoot farm, St Phillips - *Micro herbs & shoots*
Float mylk - *Organic Oat milk*
Abunoor, Lawerence Hill - *Middle eastern bakery*
Proper Bread Bakery, Montpellier
2. Essential Trading, Fishponds
3. Extract Coffee, Avonmouth
4. Origin Butchers, Olveston
5. Conscious foods, Claverham
6. Lye Cross Farm, Lye Cross - *Cheese & Dairy supplier*
7. Community Farm, Chew Magna - *Organic local fruit & veg*
8. Bradley's Juice, Hewish - *Locally produced Apple juice & Soft drinks*
9. The Valley Smokehouse, Axbridge - *Cold & Hot smoked food supplier*
10. Bruton Dairy, Bruton - *Organic milk & dairy supplier*
11. Longman's Cheese, North Barrow - *Cheese & Dairy supplier*

Call us on: 0117 330 8189

Email us at: events@kateskitchenbristol.co.uk



CHRISTMAS PACKAGE MENUS 2025

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

Cheddar and sage scone, cream cheese and cranberry – v
Roast parsnip falafel, spiced hummus – gf and vegan
Rosemary focaccia, black bean, chimichurri sandwich – vegan
Herbed polenta, honeyed 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, cranberry and sage sausage roll – df
Smoked mackerel and dill cream cheese mini bagel
Bruschetta, bacon, brie and cranberry
Pigs in blanket skewer- df
Maple and mustard glazed chicken skewer – gf, df
~
Mincemeat and white chocolate cake, orange cream cheese topping
Clementine and almond cake, lemon icing – gf

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



Festive grazing
(minimum x 20 people)

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

Maple roast carrots and broccoli, chilli, ginger and clementine dressing – vegan, gf
Beetroot, feta salad, chickpeas, maple seeds, harissa dressing - gf
Winter greens, red onion, toasted seed slaw – vegan, gf
Local leaves – vegan

Desserts

Gingerbread brownie – vegan, gf
Mincemeat and white chocolate cake, orange cream cheese topping

Staff, cutlery and crockery hire available.

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



Festive bowl food menu
sitting down or standing up from buffet table
(minimum x 30 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
White fish, bean and roast squash stew, rosemary potatoes, gremolata- gf

Gingerbread brownie – vegan, gf
Mincemeat and white chocolate 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



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, artichoke crisps and gravy – gf, vegan
Celeriac wellington, gravy – v
Rolled turkey, sausage, bacon and sage stuffing, gravy, - df
Slow roasted pork belly, apple compote, gravy – gf and df
White seasonal fish, 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 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'.

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