



Summer Sit-Down Lunch/Dinner Menu Sample Dishes 2025

Starters - choose 2

Onion bhaji, coriander coconut yoghurt, chilli sauce - vg, gf
Beetroot carpaccio, spiced tomato mayo, pickled chilli, shoestring potato, horseradish – vg, gf
Puff pastry, caramelized onion, spinach, basil, parmesan cream- v
Gochujang chicken terrine, pickled veg, croute – can be gf
Crab lasagne, heritage tomato, pickled watermelon

Mains - choose 2

Warm babaghanoush, roast courgette, parmentier potatoes, romesco – vg and gf, contains nuts
Chicken supreme, patatas bravas, chorizo, aioli- gf
Slow cooked breast of lamb, herb potatoes, caponata -gf
Roast white fish, Bombay potatoes, coriander yoghurt - gf
All served with bowls of seasonal vegetables

Desserts - choose 2

Twice baked dark chocolate torte, chocolate soil, crème fraiche – gf
Peach & almond tart, crème fraiche
Limoncello posset, biscuits & berries- can be gf
Brown butter & pistachio sponge, mascarpone, meringue - 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 a 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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