



Winter 2025 2026

Delicious Bowls & Bite-Sized Delights Sample menu

Ideal for standing celebratory and networking events

Bowls all dished up – served to you (not table service)

MAINS

Roast squash, tomato and bean stew, crispy chickpea, pumpkin seeds – vg, gf

Roasted beetroot, whipped English goats' cheese, harissa, maple seeds – gf

Slow cooked lamb, herbed cous cous, salsa verde, pomegranate

DESSERTS

Black forest cheesecake

Tahini and orange carrot cake – vg

Winter Warmer Sample Menu

Served from a buffet station

HOT BOWL – choose 2

Spiced roasted cauliflower, lentil dahl, rice – vg, gf

Winter vegetable and three cheese lasagne, garlic ciabatta – v

Curried fish pie, celeriac and kale remoulade – gf

Lamb and pearl barley stew, salsa verde, breads

All served with local green leaves

DESSERTS – choose 2

Kirsch chocolate chip and cherry brownie – vg, gf

Tahini and orange carrot cake – vg

Call us on: 0117 330 8189

Email us at: events@kateskitchenbristol.co.uk





Feasting Buffet Sample Menu

Price includes – staff to serve – 4 hours on site, cutlery, crockery and tablecloth for buffet table

(minimum 35 people)

Mains – all hot - choose 2 mains

Roast tahini squash and carrot, crispy chickpeas, chimichurri – vg, gf

Shawarma marinated chicken thighs, pickled vegetables – gf

Spiced lamb koftas , harissa - gf

Served with – all vg

Abu Noor laffa bread – hummus, vegetarian antipasti -vg, can be gf

Herby garlic hot new potatoes – vg, gf

Celeriac and kale remoulade – vg, gf

Chicory, seed and green leaf salad, orange, ginger and chilli dressing – vg, gf

Sharing desserts

Pear, salted caramel fool, meringue - gf

Kirsch chocolate chip and cherry brownie – gf, vg

Other items and organic foods are available upon request

Some items may not be available due to seasonality

Please contact our office if you require full allergy or dietary information on our dishes

If you require any information on dishes that are – Low sugar, Low salt, available in half portions, healthy alternative options please contact a member of our team

gf - recipe does not contain gluten/wheat, however there may be traces of gluten present in our kitchen

If vegetable or fruit produce listed on our menus is out of season, it will be replaced with a suitable alternative.

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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