



Cold fork buffet Sample Dishes – Summer

Mains

Heritage tomato, hazelnut and Baron Bigod toasted focaccia - v
Roasted aubergine, coconut tahini yoghurt, chimichurri, crispy chickpeas – vg, gf
Tomato, olive, caper and parsley quiche - v
Roasted rolled whole chicken, stuffed with spinach, basil and Old Winchester - gf
Jerk marinated ham with roasted pineapple salsa – gf

Salads – all our salads are veggie

Pickled and fresh watermelon, cucumber, English feta and seeds - gf
Tabbouleh – vg
Spiced roasted harissa cauliflower, leaves, pickled veg, hazelnuts – vg
Spiced red pepper and apple slaw - vg, gf
Potato, sundried tomato, onion, parsley & sumac - vg, gf
Roasted fennel, tomatoes, chickpeas, preserved lemon dressing - vg, gf

Bowl Food Menu Summer Sample Dishes

HOT BOWL – choose 2

Summer greens & English cheese lasagne, garlic ciabatta- v
Roasted aubergine, lime & cashew satay sauce, rice, coconut chutney – vg, gf
Chickpea and new potato curry with fresh peas & greens, Abu Noor laffa bread- vegan
Chermoula roast white fish, sweet & sour pepper, flatbreads
Chicken thigh, lemon, tomato and orzo, gremolata- gf,

All served with local green leaves

DESSERTS – choose 2

Lemon & passion fruit tart
Double chocolate tart, raspberries
Peach & almond tart
Courgette & pistachio cake, vanilla icing- vg, gf
Black forest cheesecake

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

