



Winter Sit-Down Lunch/Dinner Sample Menu

Minimum 12 people

Menu cost includes food, cutlery and crockery, waiting staff and chef for 4 hours per staff member on site, please note any additional hours will be charged accordingly.

*Glass and linen hire can also be arranged upon request – please email for costs
Oven hire may also be required depending on venues kitchen – please email for costs and extra info*

Starters - choose 2

Sticky glazed carrot, carrot top pesto, carrot ribbons, sumac, crispy chickpea – vg, gf
Spiced Yorkshire pudding, caramelized onion cream cheese, mango chutney – v
Somerset charcuterie selection, pickles, piquillo peppers, crackers, focaccia
Venison carpaccio, shoestring potato, pickled walnut – gf

Mains - choose 2

Puff pastry, winter ratatouille, green pesto, pine nuts – vg
Duck confit, dauphinoise potato, gremolata, sauce – gf
Roast white fish, fennel and orange, parmentier potato, mussels – gf
Slow roast lamb, colcannon, cavolo, lamb sauce – gf

All served with bowls of seasonal vegetables

Whole roasted garlic bulb, locally made bread – v
Local green leaf bowl

Desserts - choose 2

Sticky toffee treacle tart, cream
Black forest cheesecake, cherry, white chocolate soil
Roasted apple crème brulee - gf
Kirsch chocolate delice, chocolate soil, coconut yogurt, poached pear – vg, gf

English cheese course, fruit, homemade chutneys and crackers

Please note all our meat is free range and from local farms – please refer to our website for information on our suppliers



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





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'.

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.



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