KATE'S KITCHEN
Catering • Local & Seasonal Food

Summer Sit-Down Lunch/Dinner Menu Sample Dishes

Starters - choose 2

Baked Baron Bigod cheese puff pastry, honey, pickled walnut, micro greens salad - v
Hummus, Greek salad, fried pitta – vg
Bloody Mary beetroot carpaccio, spiced tomato mayo, pickled chilli, artichoke crisps, horseradish - gf, vg
Lemon and garlic chicken thigh, roasted tenderstem, almond romesco – gf, df
Pork & pistachio terrine, chicory salad, cornichons, aioli, focaccia crisp – df, can be gf

Mains - choose 2

Baked halloumi, ratatouille, parmentier potatoes, pickled courgette – v, gf
Roast lemon chicken, marinara sauce, griddled green vegetables – gf, df
Pesto rolled pork belly, nduja, red pepper and white bean, pork & caper sauce – gf, df
Roast seasonal white fish, patatas bravas, chorizo, aioli - gf

All served with bowls of seasonal vegetables

Desserts - choose 2

Eton mess, elderflower cream, berry coulis, mint - gf
Dark chocolate delice, salted caramel, passion fruit, coconut yogurt, chocolate soil – vg, gf
Brown butter pistachio sponge, seasonal berries, mascarpone, pistachio brittle – gf
Boozy dark chocolate cheesecake, white chocolate soil, berry

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
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Bristol Eating Better Plc Gold

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