



Cold fork buffet Sample Dishes – Summer

Mains

Roasted aubergine, courgette, coconut tahini yoghurt, chimichurri, crispy chickpeas – vg, gf
Salsa verde marinated vegetable and goats cheese quiche – v
Caramelised onion, spinach and Baron Bigod baked puff pastry – v
British charcuterie, chutneys, pickles, breads – can be gf

Salads – all our salads are veggie

Roast courgette, white bean and vegetable, basil dressing – vg, gf
Classic Greek salad – gf
Bulgar wheat, harissa, kalamata olive, parsley – vg
Chickpea, charred courgette, tahini lemon dressing – vg, gf
Potato, spring onion, sundried tomato & chimichurri – vg, gf
Farfalle pasta, seasonal greens, caper and lemon – vg

Bowl Food Menu Summer Sample Dishes

HOT BOWL – choose 2

Summer vegetable Sri Lankan coconut curry, Abu Noor laffa bread – vg
Curried fish pie, mash topping, steamed greens – gf
Lamb and summer vegetable gratin, mint and feta salad – gf
Toulouse sausage and bacon cassoulet, salsa verde, crispy onion – df,
Chicken cacciatore, Hobb's House rosemary focaccia – df

All served with local green leaves

DESSERTS – choose 2

Brown butter pistachio sponge, seasonal berries, mascarpone – gf
Boozy dark chocolate cheesecake, white chocolate soil, berries
Raspberry and coconut fool, lemon curd, crumble topping – can be gf
Citrus and almond polenta cake – gf
Chocolate chip berry brownie, chocolate ganache – vg, 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 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

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