



Winter Sit-Down Lunch/Dinner Menu - Sample Dishes

Starters

Roasted squash, hummus, chimichurri – vg, gf
Honey harissa carrots, whipped English feta, crispy chickpea – gf, v
Welsh rarebit, local winter leaves, onion jam – v
White fish ceviche, sweet potato, lime & chilli, tortilla chips – gf, df
Chicken & wild mushroom terrine, roast shallot, tarragon mayo, artichoke crisps – gf, df

Mains

Roast celeriac, red wine & mushroom bourguignon, champ, crispy leeks – vg, gf
Caramelised cauliflower, tahini yogurt, herb salsa – vg, gf
Squash, sage and goats cheese cannellini bean risotto, winter pesto – v, gf
Roasted chicken, celeriac puree, cavolo nero, bacon and leek sauce – gf, df
Pork belly, bubble and squeak, caramelised pear, calvados sauce – gf
White fish, spiced chickpea and chorizo stew – gf
Rolled lamb belly 'lambschetta' braised lentil, winter ratatouille, salsa verde, pomegranate – gf, df

Desserts

Mulled winter fruits, cinnamon coconut yogurt, spiced crumble – vg, can be gf
MalTED chocolate torte, boozy cherries – vg
Bristol Stout sponge, cream cheese, caramelized white chocolate – v
Chocolate caramel tart, crème fraîche – v
Warm sticky toffee pudding, brandy custard – v

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'.



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