



KATE'S
KITCHEN

Healthy, hearty, wholesome food
lovingly prepared

Wedding menus – Examples 2019/2020

All our wedding menus are individually tailored for our wedding couples.
No menu is the same as all our couples have specific requirements which we incorporate in the menu to ensure the day is always remembered.

(All prices are quoted upon enquiry - depending on venue and location)

Canapé for drinks reception

- House blend Moroccan spiced lamb cocktail sausages with tzatziki
- Smoked salmon, cream cheese and chive rolls - wf
- Mini French onion filo tartlets - v
- Buffalo chicken wings with blue cheese dip – wf
- Moroccan chicken cakes with herb yoghurt - wf
- Herbed blinis with Bristol Gin cured salmon, crème fraiche and chive
- Soda bread with smoked mackerel pate, caper and toasted oats
- Courgette and dill salsa with feta on puff pastry square – v
- Onion marmalade, whipped goats' cheese on toasted brioche - v
- Sun blushed tomato, olive and mozzarella skewer – v
- Homemade guacamole, tomato and coriander on tortilla crisp - vegan
- Spiced aubergine, tomato and feta crostini – v – can be vegan

Canapés sharing boards

- Seasonal fish ceviche served in scallop shells
- Rolled chicken thigh slices with romesco sauce - hot
- Minute steaks with chimichurri dressing - hot - wf
- Spanish potato tortilla – warm
- Sumac roasted halloumi with yoghurt and pomegranate dressing topped with nuts - wf
- BBQ salmon fillets with crispy skin with chive and yoghurt dressing -hot
- Chorizo scotch egg wedges - can do veggie

Bowl food examples - relaxed and informal

- House blend Moroccan lamb sausage casserole with white beans topped with herb crumb, ciabatta
- Pork belly, apple sauce, braised lentils with bacon and crackling - wf
- Saffron and lemon yoghurt chicken with aromatic rice with crispy onions and coriander - wf
- Slow roasted lamb shoulder on a bed of summer vegetables and olive tagine, topped with feta, almonds served with cous cous
- Chermoula seasonal fish, roasted tomato and puy lentil one pot – wf can also be v
- Beet balls in tomatoes, orzo, topped with courgetti and goats' cheese - v
- Kates Kitchen vegetarian moussaka with herb crumb - can be wf

Dessert

- Mini meringues with elderflower cream, berries in basil
- Millionaires shortbread chocolate tart

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Grazing station - one feasting table - great variety and very sociable

Somerset cider brandy cured salmon platter with mustard and dill dressing
House smoked BBQ pork loin slices, pickled fennel and apple, remoulade
Mezze - red pepper hummus with seeds, babbaganoush, marinated feta, seasonal roasted veg,
olives and sun blushed tomatoes - veggie/vegan

Dressed allotment potato salad - potatoes, beans, and beetroot with dill dressing - wf and vegan
Tabbouleh with feta, mint and lemon
Spiced roast cauliflower with hazelnuts and pickled grapes on green leaves - vegan - wf
Red slaw with seeds - wf and vegan

Grazing canape desserts

Elderflower and lemon posset shot pots, topped with summer berries
Mini meringues with berries in basil, key lime cream, grated chocolate

Small plates table feast examples - great for sharing

Olives, dips and breads - vegan
Roasted sumac cauliflower with yoghurt, hazelnuts and coriander - v and wf - can be vegan
Buffalo wings with blue cheese dip - hot
Marinated chicken thighs with romseco - hot
Potato tortilla with harissa - wf - v
Braised puy lentil, roasted tomato and red pepper topped with feta - hot - v - can be vegan
Slow roasted pork belly bites in sage and cider - hot
Chargilled vegetable salad with mint and tahini dressing - vegan and wf
BBQ Salmon with chive dressing - warm
Braised octopus stew with saffron aioli - hot
Local green leaves

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Sit down sharing feasts example dishes - plentiful and sociable

Mains

- Sumac spiced slow roasted lamb, feta, herbed yoghurt - wf
- House smoked pork neck fillet, roasted red pepper sauce - wf
- Saffron and yoghurt chicken thighs with cucumber, mint and lemon dressing - wf
- Whole roasted cauliflower in garlic parsley butter and roasted hazelnuts, old Winchester - v
- Broccoli and blue cheese frittata wedges with salsa verde - wf
- Baked courgettes and peppers with spiced aubergine and herb crust- vegan

Dessert

- Lemon brulee tart with fresh seasonal berries
- Chocolate mousse with almond crumb and freeze dried raspberry

Sit down plated example dishes

Starters

- Chicken and pesto terrine with chutney and toast
- Grilled goats' cheese, honey, hazelnut salad with beetroot salsa - wf and v
- Spiced aubergine, tomato and feta bruschetta- v - can be vegan
- Courgette and chickpea fritter with harissa sauce - v and wf

Mains

- BBQ marinated pork loin with red pepper sauce
- Lamb rump, caponata and salsa verde - wf
- Moroccan spiced chicken supreme with vegetable tagine sauce, yoghurt and coriander - wf
- Roast seasonal white fish, chorizo and bean stew with saffron aioli - wf
- Citrus spiced salmon fillet with Greek salad - wf
- Roasted cauliflower steak with wild mushroom, hazelnut and herb dressing- vegan
- Heritage tomato, courgette, with mixed bean on puff square- v and vegan

Desserts

- Dark chocolate and raspberry pots with pistachio shortbreads
- Millionaires shortbread tart with crème fraiche
- Blueberry, thyme and lemon crumble slice with vanilla cream
- Chocolate delice slice with seasonal berry
- Chocolate mousse cheesecake- vegan

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