



KATE'S
KITCHEN

Healthy, hearty, wholesome food
lovingly prepared

Wedding menus – suggestions 2021

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

Piles of smoky BBQ cocktail sausages, shallot mayonnaise
Mini quiche Lorraine
Mini Yorkshires with beef and horseradish
Curried chicken cake, mango chutney, coriander - wf
Smoked mackerel and wasabi mayo potato crisp – wf
Herbed blinis topped with smoked salmon, cream cheese, pickled elderflower cucumber
Refried beans, salsa and sour cream tortilla crisps -v - can be vegan
Feta, carrot chutney, cumin seeds on puff pastry square - can be wf
Mozzarella, sun blushed tomato, basil and olive skewer - v and wf
Summer vegetable bhajis, chilli jam – wf/vegan
Crostini, caponata and parmesan – v and be wf

Canapés sharing boards – easy to eat with

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 menu

Italian style lamb stew, olives rosemary, tomato served with orzo and pangrattato
Pork and bean casserole, salsa verde, crispy sage and onion - wf
Chicken tagine with preserved lemon and olives, cous cous, harissa or herbed yoghurt - can be df
Charred halloumi, tomatoes, capers and chickpeas, chopped herbs - wf
Spiced aubergine and summer veg curry, rice, toasted almonds and coconut yoghurt - vegan and wf
Spiced brown rice, summer vegetables with soy and ginger dressing - vegan
Saffron yogurt and lemon chicken thigh, giant herbed and sultana cous cous
Chickpea with ratatouille vegetables in tomato and basil sauce - vegan and wf

Dessert

Mini meringues, saffron infused berries and lemon elderflower cream - wf
Chocolate custard tart

Please see more menus next page.....

Please note we can cater for BBQs, Paellas, themed weddings, picnics

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Grazing station

Smoked fish platter, pickles and chutneys - wf
House smoked BBQ pork loin slices, pickled fennel and apple, remoulade
Rolled chicken stuffed with basil, tomato and mozzarella with salsa verde - wf
Vegan mezze - chargrilled vegetables, antipasti, hummus and flat breads, pitta and foccacia
Greek style frittata - v and wf
Dressed allotment potato salad - potatoes, beans, and beetroot with dill dressing - wf and vegan
Bruschetta topped, caponata and parmesan - can be vegan and wf
Mixed green summer leaf salad with lemon dressing - vegan - wf
Red slaw with seeds - wf and vegan

Grazing canape desserts - choose three desserts

Elderflower and lemon posset shot pots, topped with summer berries - wf
Blueberry shortbread slice with clotted cream
Mini meringues, saffron infused berries and lemon elderflower cream - wf
Chocolate brownies
Cherry and pineapple upside down cake, spiced rum drizzle

Small plates table feast

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 romesco - 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
Chargrilled 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

Dessert -

Elderflower and lemon possets, topped with summer berries - wf, with shortbread



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Sit down sharing feasts

Mezze starter - red pepper hummus with seeds, babbaganoush, marinated feta, seasonal roasted vegetables, olives and sun blushed tomatoes - veggie/vegan

Mains - Choose 2 - served hot

Rolled pork loin, harissa and antipasti - wf
Slow roasted lamb with chorizo, feta and capers
Saffron and yoghurt chicken thighs with cucumber, mint and lemon dressing - wf
Seasonal white fish with lemon and caper butter, samphire - wf
BBQ Salmon fillet with pineapple salsa - wf
Summer vegetable balsamic tarte tatin with rosary goats' cheese - v
Greek style frittata, topped with romesco - wf and v
Baked courgettes and peppers with spiced aubergine and herb crust- vegan

Served with -

Crushed hot new potatoes with oregano and spring onion - wf, vegan
Local green leaves, balsamic dressing and parmesan - v and wf
Tabbouleh with mint and lemon - can be wf, vegan

Dessert - table feast or plated

Chocolate brownie tart
Seasonal fruit and Bristol gin fool with triple chocolate cookies - (fool wf)

Sit down plated -

Includes food and staff for service

Starters - choose 2

Pork terrine, piccalilli, apple watercress salad, croutes - df
Saffron lemon, yoghurt chicken with cucumber and mint dressing - wf
Moroccan spiced slow roasted lamb, tahini yoghurt, on flatbread - hot or cold
Homemade English muffin, crab, coriander, chili and orange butter sauce - can be wf
Crab and white fish cake, charred little gem, wasabi mayo - wf
Summer vegetable bhaaji's, with coriander and chilli salsa - vegan and wf
Spiced aubergine, tomato and feta bruschetta- v - can be vegan
White bean falafel, harissa sauce, pickled veg - v and wf

Mains - choose 2

Grilled tenderloin pork, with mustard and capers, smoked butter mash - wf
Lamb steak with warm red pepper hummus with feta and dukkah, rosti - wf
Chicken supreme, nduja, green beans, new potatoes, salsa verde - wf
Roasted seasonal white fish, white bean smoked garlic puree, paprika tomato dressing- wf
Salmon fillet with summer greens, rosti, creamy dill and lemon sauce- wf
Green risotto with walnut pesto, crème fraiche - v - max 50
Charred halloumi, white bean broth, romesco - wf
Heritage tomato, courgette, mixed bean in filo basket - v and vegan
Served with seasonal vegetables and bread basket

Desserts - choose 2

Summer berry pannacotta, shortbread - can be wf
Chocolate delicie slice, lemon posset and almond crumb - can be wf
Custard tart with raspberries toasted almonds
Seasonal fruit and Bristol gin fool with triple chocolate cookies - (fool wf)
Meringue nest, saffron infused berries, lemon and elderflower cream- wf
Caramelized rum pineapple, vegan coconut mousse, passionfruit and lime - vegan and wf

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