



KATE'S
KITCHEN

Healthy, hearty, wholesome food
lovingly prepared

Spring/Summer Sit-Down Lunch/Dinner 2021- example dishes

Starters

- 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*
- 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

Mains

- Grilled tenderloin pork, with mustard and capers, smoked butter mash - wf
 - Chicken supreme, nduja, green beans, new potatoes, salsa verde - wf
 - Roasted seasonal white fish, white bean smoked garlic puree, paprika tomato dressing- 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
- Please note all our meat is free range and from local farms - please refer to our website for full information on our suppliers*

Desserts

- Summer berry pannacotta, shortbread - can be wf
- Chocolate delice 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)
- Caramelized rum pineapple, vegan coconut mousse, passionfruit and lime - vegan and wf

If you require any information on dishes that are – Low sugar, Low salt, available in half portions, healthy alternative options please contact a member of our team

V = veggie

Wf - recipe does not contain gluten/wheat, however there may be traces of gluten present in our kitchen

Call us on 0117 330 8189 | Email us at events@kateskitchenbristol.co.uk