



KATE'S
KITCHEN

Healthy, hearty, wholesome food
lovingly prepared

Sit-Down Lunch/Dinner - example dishes 2021 22

Starters

Saffron lemon, yoghurt chicken, black olive herb dressing- wf
Homemade English muffin, confit duck, pickled beetroot - can be wf
White fish cake, Caesar dressing, watercress - wf
Roasted squash, puy lentil, harissa yoghurt, dukkah - v and wf

Mains

Chicken supreme, colcannon, morell sauce, black pudding fritter, parsley oil - wf & df
Spiced local lamb rump, chickpeas, charred winter veg, toasted almonds - wf, can be df
Smoked Loch Duart salmon, crushed potatoes, mussels and tarragon sauce - wf
Roasted cauliflower steak, caper and parsley brown sauce, potato rosti - wf and vegan
Winter green, mushroom, brie and potato strudel, gremolata - v

Desserts

Classic lemon and orange tart, crème fraiche
Butterscotch pudding pots, shortbread
Dark chocolate torte, hazelnut praline
Roasted rum and ginger pineapple, coconut yoghurt, maple pecan crunch - 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