



KATE'S
KITCHEN

Healthy, hearty, wholesome food
lovingly prepared

Wedding menus – Examples 2022

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 five spiced cocktail sausages, sesame seeds, raita
- Mini quiches filled with celery, walnut and blue cheese - v
- Mini Yorkshires with lamb and salsa verde
- Lemon and herb chicken cake, garlic mayo – wf and df
- Smoked mackerel, corn bread, salsa
- Herbed blinis topped with smoked salmon, cream cheese, pickled elderflower cucumber - wf
- Greek salad cucumber cups – wf – can be vegan
- Feta, carrot chutney, cumin seeds on tortilla cup - can be wf
- Mozzarella, sun blushed tomato, basil and olive skewer - v and wf
- Vegan pesto, balsamic roasted tomato, puff pastry – vegan
- Crostini, caponata and old Winchester cheese– v and be wf
- Savoury scones, rosary goats cheese, grape jam - v
- Olive, vine tomato, beetroot skewers, dukkah – vegan

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

- Smoked fish platter, pickles and tartare sauce - wf
- Rare roasted beef, bloody mary dressing - wf
- Rolled chicken stuffed, goat cheese and spinach, romesco sauce- wf
- Vegan mezze – roasted vegetables with sun blush tomatoes and mint, tapenade, hummus and flat breads
- Potato, spring onion dill and cheddar frittata - v and wf
- Spiced cauliflower, toasted nuts, pickled grapes on herbed cous cous – wf and vegan
- Ratatouille and chickpea salad – vegan and wf
- Little gem, blue cheese dressing, croutons -
- Red slaw with seeds - wf and vegan

Grazing canape desserts – choose three desserts

- Chocolate shot pots, berries - wf
- Shortbread, coffee cream, walnut praline
- Mini meringues, basil and strawberries, crème fraiche – wf
- Chocolate brownies - wf
- Lemon almond and polenta drizzle cake - wf

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Sit down sharing feasts example dishes - plentiful and sociable

Mains - Choose 2 - served hot

- Whole sliced roasted chicken, gremolata, roasted vine tomatoes - wf
- Slow roasted lamb in spices, white beans, harissa and spring onion - wf
- Saffron and yoghurt chicken thighs with cucumber, mint and lemon dressing - wf
- Hot smoked salmon, white wine, caper, tarragon sauce - wf
- Cajun mackerel fillet with pineapple salsa - wf
- Shallot balsamic tarte tatin, rosary goats' cheese - v
- Greek style frittata, topped with romesco - wf and v
- Roasted aubergine, feta, pine nuts, harissa dressing and dill - v, can be vegan

Served with -

- Crushed hot new potatoes with oregano and spring onion - wf, vegan
- Kale and watercress salad, almond chilli dressing- v and vegan
- Caponata cous cous salad - can be wf, vegan

Sit down plated example dishes

Starters -

- Saffron lemon, yoghurt chicken with cucumber and mint dressing - wf
- Yorkshire pudding, slow cooked beef, watercress, pickled red onion - hot
- Salmon fillet, lemon and ginger rub, fennel salad - wf and df
- Vegan pesto, balsamic roasted tomato, puff pastry, water cress salad - vegan
- Roasted aubergine, feta, pine nuts, harissa dressing and dill - v, can be vegan
- Charred broccoli, coconut yoghurt chilli dressing, pickled beetroot, dukkha, - wf / vegan

Mains

- Chicken supreme, colcannon, white wine cream sauce, chive oil - wf & df
- Spiced local lamb rump, chickpeas, charred pickled spring onion, toasted almonds - wf, can be df
- Oregano and orange marinated chicken, potato rosti, harissa - v and wf
- Cod, puy lentil and leek confit, romesco - wf, df
- Smoked Loch Duart salmon, crushed new potatoes, mussels and tarragon sauce - wf
- Roasted cauliflower steak, caper and parsley brown butter, potato rosti - wf - can be vegan
- Summer green, mushroom, brie and potato strudel, gremolata - v

Desserts

- Classic lemon tart, macerated minted strawberries, elderflower cream
- Chocolate delicie slice, coffee cream and almond crumb - can be wf
- Chocolate mousse pots, cream, berries
- Roasted pineapple, mint, coconut yoghurt, maple pecan crunch - vegan and wf
- Honey and yoghurt baked cheesecake, apricot compote, almonds
- Mini meringues, basil and strawberries, crème fraiche - wf

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

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