



Wedding menus – suggestions 2022/23

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.

Canapé for drinks reception

Mini toad in the hole, mustard
Rare roasted beef, rye crisp, gremolata
Chicken tikka bite, raita – wf, df without sauce
Maryland crab cake, tomato salsa - df
Herbed blinis, hot smoked salmon, tarragon mayo - wf
Filo cup, goats' cheese, red onion marmalade, walnut – v
Pea, mint, feta crostini - can be wf and vegan
Stuffed piquillo pepper, olive, courgette - v and wf
Vegan taco cup – refried beans, pickled red onion, chili salsa – vegan

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

Grazing station

Pastrami cured salmon, remoulade - wf
Rare roasted beef, pickled beetroot, horseradish - wf
Rolled chicken stuffed, goat cheese and spinach, romesco sauce- wf
Vegan mezze – roasted vegetables, sun blush tomatoes and mint, tapenade, hummus, breads
Potato, spring onion, dill and cheddar quiche – v

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Spiced cauliflower, toasted nuts, pickled grapes on herbed cous cous – 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

Call us on: 0117 330 8189

Email us at: events@kateskitchenbristol.co.uk



Sit down sharing feasts

Mezze starter - hummus with seeds, tapenade, marinated feta, seasonal roasted vegetables, olives and sun blushed tomatoes, local breads - veggie/vegan

Mains -

Whole sliced roasted chicken, gremolata, confit leeks - wf
Slow roasted lamb in spices, salsa verde, feta, spring onion, white beans- wf
Crispy paprika chicken, tomatoes and lentils – wf, df
Hot smoked salmon, white wine, caper, tarragon sauce - wf
Cajun mackerel fillet, pineapple salsa - wf
Shallot balsamic tarte tatin, rosary goats' cheese - v
Lentil moussaka - v
Roasted courgette, coconut yoghurt, pine nuts, harissa dressing and dill – vegan

Served with -

Crushed hot new potatoes with oregano and spring onion – wf, vegan
Chopped crunchy summer salad, almond, chilli dressing– v and vegan
Crispy spiced chickpea, veg, herbs and cous cous salad – can be wf, vegan

Dessert - table feast or plated

Chocolate torte, cream, berries
Lemon tart

Sit down plated

Starters

Chicken and ham terrine, tarragon mayo, herbed salad – wf
Beef carpaccio, walnuts, blue cheese, pickled fennel - wf
Salmon fillet, lemon and ginger rub, fennel salad – wf and df
Onion bhaji Yorkshire pudding, mango chutney, goat cheese - v
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

Charred chicken supreme, caponata, basil oil, pine nuts – wf & df
Pork belly, cider and apple sauce, crackling, champ – wf, can be df
Oregano and orange slow roasted lamb, giant cous cous, harissa, pickled spring onion – v and wf
Seasonal white fish, puy lentils, romesco – wf, df
Smoked Loch Duart salmon, roasted herbed potatoes, mussels and dill sauce - wf
Roasted charred summer spiced veg, chickpeas, tomato sauce, gremolata – wf and vegan
White bean and summer veg pot, puff pastry, Caesar salad – can be vegan
Served with seasonal vegetables and bread basket

Desserts

Classic custard tart, macerated basil strawberries
Chocolate delice slice, berry cream and almond crumb - can be wf
Chocolate mousse pots, cream, berries
Treacle tart, clotted cream
Roasted pineapple, mint, coconut yoghurt, maple pecan crunch – vegan and wf

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