

Spring Summer Finger Buffet Menus 2022

Choose 5 options @ £8.50 + VAT per head – an ideal light snack menu Choose 7 items @ £12.50 + VAT per head Choose 9 items @ £14.25 + VAT per head Choose 12 items @ £16.95 + VAT per head

10% discount off full menu price if all Veggie Menu is selected

Seasonal homemade quiches – v Onion bhaji Yorkshire, mango chutney, cheddar cheese - v Spinach, ricotta and Old Winchester puff pastry – v, can be vegan Caramelised onion, cheddar and herb sausage roll - v Curry biscuit, tomato chutney, cheddar- v Courgette and mint fritter, feta, chilli salsa – v and wf Bruschetta, caponata, basil – vegan, can be wf Panisse, hummus, sun blushed tomato – vegan and wf Chive and mustard scone, ham, cream cheese Coronation chicken on brioche Yorkshire pudding, sausage, mustard mayo Chicken, chorizo sausage roll, harissa dip Drop scone, smoked salmon, tartare sauce, cream cheese – wf Gremolata marinated salmon, potato skewer, dill mayo– wf and df

> Homemade assorted cake platter Fresh fruit platter Lemon, raspberry ricotta cake – wf Vegan chocolate biscuit slice

Please note all our meat is free range and from local farms – please refer to our website for information on our suppliers Please contact our office if you require full allergy or dietary information on our dishes

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 $Df - dairy \ free$

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



Bowl Food Menu Summer 2022

<u>Menu at £19.95 + VAT – includes bowl, cutlery and plate hire</u> Choose 2 options and 2 desserts

HOT BOWL - choose 2

Slow roasted lamb, summer veg, gremolata – wf and df Jerk chicken, rice and peas – wf and df Sticky braised ox cheek, mash, confit spring onion – can be df, wf BBQ Salmon fillet, braised fennel, dill mayo– wf Charred spiced cauliflower, chickpea, romesco sauce – vegan Spiced aubergine curry, rice, toasted almonds – vegan, wf

> <u>DESSERTS – choose 2</u> Mini meringues, berries, lemon fool – wf Cherry Bakewell slice Vegan chocolate biscuit slice Chocolate brownie – wf

<u>Staff to serve at £17 + VAT per staff member per hour - min 3 hours per</u> <u>staff member</u>

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Summer Canape Menu 2022

10% discount off full Menu price if all Veggie Menu is selected

Items @ £1.40 + VAT per item

Piles of sausages, glazed in cider, mustard and honey - df Sun blushed tomato, herbed mozzarella, olive skewer - v Herbed blinis, smoked salmon, dill mayo - wf Baked mini potato, whipped goats cheese and chive - wf Summer vegetable bhajis, chilli jam – vegan and wf Panisse, caponata, basil – vegan and wf Savoury scones, blue cheese, hazelnuts, onion marmalade - v Spinach, ricotta and old Winchester crostini – v, can be wf

Items @ £1.70 + VAT per item

Mini Yorkshire puddings, rare roasted beef, mustard mayo Curried chicken cake, mango chutney, coriander - wf Pickled mussel, crem cheese, tarragon crostini Crab cakes, chilli sauce

Items @ £1. 95 + VAT per item – minimum 20 people

Seared scallop, pea and mint, serrano crumb, blini - wf Beef fillet carpaccio, rye crisp, sherry vinegar dressing -Homemade chorizo scotch egg wedge

Please note all our meat is free range, our beef and pork is pasture fed and from local farms

v – Vegetarian Wf = recipe does not contain gluten/wheat, however there may be traces of gluten present in our kitchen vegan options also available Please contact our office if you require full allergy or dietary information on our dishes

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