



Venues Bowl Food Menu Summer 2025 – min 25 people

Menu at £28.55 + VAT – includes food service, bowl, cutlery, dessert plate hire

Choose 2 options and 2 desserts

Served from a buffet station

HOT BOWL – choose 2

Summer greens & English cheese lasagne, garlic ciabatta- v
Roasted aubergine, lime & cashew satay sauce, rice, coconut chutney – vg, gf
Roast courgette, fennel, tomato & bean stew, herb roasted potatoes- vg, gf
Chickpea and new potato curry with fresh peas & greens, Abu Noor laffa bread- vg
Chermoula roast white fish, sweet & sour pepper, flatbreads
Traditional moussaka & green salad
Toulouse sausage and bacon cassoulet, salsa verde, herby crumb
Chicken thigh, lemon, tomato and orzo, gremolata

All served with local green leaves

DESSERTS – choose 2

Lemon & passion fruit tart
Double chocolate tart, raspberries
Pecan & almond tart
Courgette & pistachio cake, vanilla icing- vg, gf
Black forest cheesecake

Kate's Kitchen Nut and Gluten Allergen Statement

'In our nut and gluten free dishes, even though they are made without the physical nut and gluten allergen, they may contain traces of the allergen due to the kitchen not being in a nut and gluten free environment. If someone in your party is severely allergic to nuts or gluten please make them aware'.

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.

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

If vegetable or fruit produce listed on our menus is out of season, it will be replaced with a suitable alternative.

Call us on: 0117 330 8189

Email us at: events@kateskitchenbristol.co.uk

