



Venues Feasting buffet menu at £29.15 + VAT per head
**Price includes – staff to serve – 4 hours on site, cutlery, crockery
and tablecloth for buffet table**

(minimum 35 people)

Mains – all hot - choose 2 mains

Shawarma marinated vegetable and halloumi, coriander relish – gf, v, can be vg
Roast spiced aubergine, tomato and courgette, crispy chickpeas, chimichurri – vg, gf
Shawarma marinated chicken thighs, pickled vegetables – gf
Miso monkfish skewer, burnt tomato relish – gf
Slow cooked Greek style lamb, tzatziki, - gf

Please note all our meat is free range and from local farms, refer to our website for full details on suppliers

Served with – all vg

Abu Noor laffa bread – hummus, harissa and olives
Herby garlic hot new potatoes - gf
Green summer slaw - gf
Heritage tomato, basil and local green leaves – gf

Sharing desserts

Honey roasted summer berry fool, black pepper and seed brittle - gf
Chocolate brownie, berries – gf, vg

Other items and organic foods are available upon request

Some items may not be available due to seasonality

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*

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.

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 an nut and gluten free environment. If someone in your party is severely allergic to nuts or gluten please make them aware'

Call us on: 0117 330 8189

Email us at: events@kateskitchenbristol.co.uk

