



KATE'S  
KITCHEN

Healthy, hearty, wholesome food  
lovingly prepared

## Wedding menu – Southville Centre

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.

### COSTS OF VENUE HIRE @ £2980 INC VAT

Set up on the Friday from 8pm-10pm

Hire of venue (agreed rooms)

Hire of all cutlery & crockery

Hire of glasses

Hire table linen

Posh Paper napkins supplied (white)

Staff to serve food and drink

### Additional costs

Licensed door persons (2) for evening until close @ £35 inc VAT per hour

Round table hire @ £12 inc VAT - if required

Corkage charges - Wine or bubbly @ £5 inc VAT per bottle

Onsite bar is opened after the meal has finished

**\*\* BS3 Community (the charity that runs the Southville Centre) request that wedding parties take any items with them on a Saturday night that they don't wish to be disposed of \*\***

## Menus

### Canapés package - for drinks reception

Start at £6 inc VAT per person

### Wedding Menu One - Bowl food - price per person £22.00 inc VAT

Lamb and mint meatballs in rich tomato sauce with crème fraiche with rice - wf

Orange and oregano diced chicken with olive gremolata with new potatoes - wf

Crispy chicken thighs with old Winchester, cauliflower and new potatoes - wf

Lamb tagine with preserved lemon, olive and apricots topped with harissa and cous cous

Chermoula seasonal fish, roasted tomato and puy lentil one pot - wf can also do v

Carrot and chickpea tagine with honeyed almonds and herbed yoghurt with cous cous - v - wf, vegan without yoghurt

### Dessert

Chocolate and orange gooey brownies

Mixed berry fool with vanilla shortbread

Filter coffee and tea from buffet station in cafe

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**Wedding Menu Two – served from buffet - price per person £24.00 inc VAT**

**Main**

Rollled free range chicken stuffed with tomato, rosary goats cheese and herbs - wf - hot or cold  
Saffron poached salmon on seasonal vegetable ribbons - wf  
Freshly baked seasonal quiche charred summer vegetables, Shropshire blue topped with seeds- v - hot or cold

**Salads**

Dressed allotment potato salad – potatoes, beans, with dill and lemon dressing – wf and vegan or hot potatoes  
Griddled summer vegetables with old Winchester, giant cous cous  
Classic Greek salad – wf  
Summer local green leaves, poppy seeds, chillies and cucumber – wf and vegan

Hobbs house bakery bread

**Dessert**

Mini meringues with pimm's and mint berry compote and lemon curd cream - wf  
Chocolate brownie tart

**Filter coffee and Tea** served from a buffet table – in cafe

**Wedding Menu Three – sit down sharing feasts - price per person £26.00 inc VAT**

**Bread selection and homemade dips**

Rustic bread selection, dips and olives

Slow roasted lamb with feta, salsa verde with tzatziki  
Slow roasted pork belly, wilted greens  
Chargrilled whole chicken with roasted vine tomatoes, homemade pesto drizzle  
Seabass fillets on braised courgettes, flaked almonds and roasted vine tomatoes  
Chermoula salmon on harissa roasted vegetables  
Filo parcels stuffed with summer vegetables and feta - v  
Baked courgettes and aubergines with Moroccan couscous with roasted vegetables and hazelnuts - v

**Served with – served as table feast –**

Hot new potatoes in oregano and garlic  
Local green leaves  
Giant cous cous, slow roasted tomato and harissa dressing

**Dessert - table feast or plated**

Chocolate and orange gooey brownies  
Summer berry, elderflower and lemon fool with almond crunch

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**Wedding Menu Four - Sit down plated - price per person £27.50 per head inc VAT**

**Starters - choose 2**

- Somerset charcuterie, pickled carrots with antipasti - £1.00 per head supp.
- Shredded spiced chicken, summer herb and preserved lemon filo tartlet
- Crab, coriander and chili mayo on brioche toast
- Salmon tartare on avocado with rye bread and pickled radishes
- Aubergine, tomato, pesto and mozzarella stacks - v and wf, vegan also
- Summer vegetable, harissa and feta filo parcel with pesto oil - v
- Crushed broad bean and old Winchester sourdough bruschetta with pesto oil - v

**Mains - choose 2**

- Lamb slow roasted with chilli and honey salsa verde on rosti - wf
- Grilled tenderloin pork, with mustard and capers, crispy bacon and puy lentils
- Chicken breast piccata - capers and vermouth with slow roasted vine tomatoes - wf
- Chicken breast in oregano and orange, on grilled broccoli, almonds and harissa - wf
- Chermoula seasonal fish with lemon sauce, herbed rice - wf
- Roasted salmon topped with hazelnut crumb, romesco sauce
- Griddled halloumi, mixed beans and oven roasted tomatoes - v
- Baked courgettes stuffed with oregano tomatoes topped with gremolata crust - vegan

**Desserts - choose 2**

- Chocolate and raspberry pots with pistachio and lemon shortbreads
- Bitter flourless chocolate cake with candied fruits and crème fraîche - wf
- Classic crème brulee with coffee snaps- wf
- Hazelnut meringue roulade with summer berries
- Chocolate brownie tart with honeyed almonds

**Filter coffee and Tea** served from a buffet table - in cafe