



KATE'S  
KITCHEN

Healthy, hearty, wholesome food  
lovingly prepared

## Wedding menu – Southville Centre 2020

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.

All prices are inclusive of VAT

### COSTS OF VENUE HIRE @ £2980

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 per hour - min 4.5 hours

Round table hire @ £12- if required

Optional additional cost - decoration of the main hall - £120 inc VAT

*(decorations to be preassembled)*

Corkage charges - Wine or bubbly @ £5 per bottle

Onsite bar is opened after the meal has finished

**\*\*BS3 Communities 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

### Bowl food - price per person £23.50

#### Mains - choose 2

House blend Moroccan lamb sausage casserole with white beans topped with herb crumb, ciabatta

Pork belly, apple sauce, braised lentils with bacon and crackling - wf

Saffron and lemon yoghurt chicken with aromatic rice with crispy onions and coriander - wf

Slow roasted lamb shoulder on a bed of summer vegetables and olive tagine, topped with feta, almonds served with cous cous

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

Beet balls in tomatoes, orzo, topped with courgetti and goats' cheese - v

Kates Kitchen vegetarian moussaka with herb crumb - can be wf

#### Dessert

Mini meringues with elderflower cream, berries in basil

Millionaires shortbread chocolate tart

Filter coffee and tea from buffet station in cafe

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**Grazing stations - price per person £24.95 - served from feasting table**

Somerset cider brandy cured salmon platter with mustard and dill dressing  
House smoked BBQ pork loin slices, pickled fennel and apple, remoulade  
Marinated rolled chicken with herbed yoghurt and toasted nuts  
Mezze - red pepper hummus with seeds, babbaganoush, marinated feta, seasonal roasted veg,  
olives and sun blushed tomatoes - veggie/vegan  
Tomato, olive, basil mozzarella quiche with pesto oil - v  
Served with Abu Noor pittas, soda bread and ciabatta

Dressed allotment potato salad - potatoes, beans, and beetroot with dill dressing - wf and vegan  
Tabbouleh with feta, mint and lemon  
Spiced roast cauliflower with hazelnuts and pickled grapes on green leaves - vegan - wf  
Red slaw with seeds - wf and vegan

**Grazing canape desserts**

Elderflower and lemon posset shot pots, topped with summer berries  
Blueberry shortbread slice with clotted cream  
Mini meringues with berries in basil, key lime cream, grated chocolate  
Chocolate brownies  
Cherry Bakewell bites with lemon icing

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

**Small plates table feast - price per person £24.95**

Olives, dips and breads - vegan  
Roasted sumac cauliflower with yoghurt, hazelnuts and coriander - v and wf - can be vegan  
Buffalo wings with blue cheese dip - hot  
Marinated chicken thighs with romesco - hot  
Potato tortilla with harissa - wf - v  
Braised puy lentil, roasted tomato and red pepper topped with feta - hot - v - can be vegan  
Slow roasted pork belly bites in sage and cider - hot  
Chargilled vegetable salad with mint and tahini dressing - vegan and wf  
BBQ Salmon with chive dressing - warm  
Braised octopus stew with saffron aioli - hot  
Local green leaves

**Dessert -**

Elderflower and lemon possets, topped with summer berries - wf, with shortbread

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**Sit down plated - price per person £28.50**

**Starters - choose 2**

- Chicken and pesto terrine with chutney and toast
- Ham hock on bruschetta with pickled apple and fennel
- Smoked mackerel and prawn, dill and lemon on soda bread
- Summer vegetable bhaaji's, with coriander and chilli salsa - vegan and wf
- Grilled goats' cheese, honey, hazelnut salad with beetroot salsa - wf and v
- Spiced aubergine, tomato and feta bruschetta- v - can be vegan
- Courgette and chickpea fritter with harissa sauce - v and wf

**Mains - choose 2**

- BBQ marinated pork loin with red pepper sauce
- Lamb rump, caponata and salsa verde - wf
- Moroccan spiced chicken supreme with vegetable tagine sauce, yoghurt and coriander - wf
- Roast seasonal white fish, chorizo and bean stew with saffron aioli - wf
- Citrus spiced salmon fillet with Greek salad - wf
- Roasted cauliflower steak with wild mushroom, hazelnut and herb dressing- vegan
- Heritage tomato, courgette, with mixed bean on puff square- v and vegan

*Served with seasonal vegetables and bread basket*

**Desserts - choose 2**

- Dark chocolate and raspberry pots with pistachio shortbreads
- Millionaires shortbread tart with crème fraiche
- Blueberry, thyme and lemon crumble slice with vanilla cream
- Chocolate delice slice with seasonal berry
- Chocolate mousse cheesecake- vegan
- Custard tart with raspberries toasted almonds
- Eton mess fool, lemon curd, topped with crumble topping

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

**Sit down sharing feasts - price per person £29.50**

**Mezze starter** - red pepper hummus with seeds, babbaganoush, marinated feta, seasonal roasted vegetables, olives and sun blushed tomatoes - veggie/vegan

**Mains - Choose 2 - served hot**

- Sumac spiced slow roasted lamb, feta, herbed yoghurt - wf
- House smoked pork neck fillet, roasted red pepper sauce - wf
- Saffron and yoghurt chicken thighs with cucumber, mint and lemon dressing - wf
- Seasonal white fish with lemon and caper butter, samphire - wf
- BBQ Salmon fillet with pineapple salsa - wf
- Whole roasted cauliflower in garlic parsley butter and roasted hazelnuts, old Winchester - v
- Broccoli and blue cheese frittata wedges with salsa verde - wf
- Baked courgettes and peppers with spiced aubergine and herb crust- vegan

**Served with -**

- Crushed hot new potatoes with mint and spring onion - wf
- Local green leaves - wf
- Spiced rice with saffron, olives, peppers and green beans - wf and vegan

**Dessert - table feast or plated**

- Lemon brulee tart with fresh seasonal berries
- Chocolate mousse with almond crumb and freeze dried raspberry

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