



University of Bristol

Spring / Summer Menus 2023



Call us on: 0117 330 8189
Email us at: events@kateskitchenbristol.co.uk





Bristol University - DDR packages – Spring Summer 2023

All DDR Prices include – full service, cutlery, crockery, glass, tablecloths for buffet food and drinks station. Food, juice at lunch, tap water with glass, 3 lots tea and coffee.

Service times - 7 hours staff on site

Based on minimum of 35 people

DDR 1- £19.95 + VAT per head, 10% discount if all veggie/vegan ordered

- 3 lots of filter coffee and Clipper tea served in mugs – with herbal teas and plant-based milk
 - Arrival bite size flapjack
 - Mid-morning homemade biscuit
 - Lunch to include -
Selection of sandwiches, wraps and roll
Fruit platter and Cake platter
Includes a glass of local apple juice at lunch
To reduce our use of cling film, we can serve this menu on reusable plastic platters

DDR 2 - £25.50 + VAT per head, 10% discount if all veggie/vegan ordered

- 3 lots of filter coffee and Clipper tea served in mugs– with herbal teas and plant-based milk
- Arrival bite size flapjack
 - Mid-morning homemade biscuits
 - Lunch to include -
Hot menu –
select from menu over page.
Includes a glass of local apple juice at lunch

Additional items– if required

Mini Danish pastries - £1.60 + VAT per head

2 finger buffet options at £3.50 + VAT per head or can add more options if you prefer.

Juice at £4.50 + VAT per 1 litre bottle – for additional juice throughout the day

Any additional tea and coffee and staff on site, will be charged accordingly.

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DDR 2 Menu

HOT BOWL – *more veggie/vegan options available upon request*

HOT BOWL – choose 2

Braised hispi cabbage, tomato, and white bean sauce- gf, vegan
Cashew, lentil, roast cauliflower stew, brown rice – gf, vegan
Mixed Bean, summer vegetable chilli, cous cous - vegan
Roasted marinated chicken thigh, ratatouille, basil oil- gf
Slow roasted lamb, champ, salsa verde- gf
Sri Lankan fish curry, rice -gf

All served with local green leaves.

DESSERTS – choose 2

Black forest cheesecake slice
Chocolate & cashew butter slice- vegan
Earl grey lemon drizzle sponge slice – can be gf
Treacle tart, clotted cream

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

(We can provide alcohol with our menus with glasses and staff to serve if required)

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Graduation Packages Summer 2023 – min 50 people

All prices include staff to serve (based on 3 hours max onsite),
linen cloths for drinks and food service, hire of cutlery, crockery and glass

Canapes at £7.95 + VAT per head – 100% veggie/vegan

Stuffed piquillo pepper, olive, courgetti skewer- v, gf
Vegan taco cup, pea guacamole, salsa
Crostoni, caponata, basil- vegan
Carrot bhaji and mango chutney- gf, vegan
Other canapés available on request – can add meat for fish if requested

Tea, coffee, sandwiches and cakes – at £10.75 + VAT per head - can be all veggie, vegan if required

Selection of triangle sandwiches (*half round per person*)
Egg and cress - v
Hummus and roast vegetables - vegan
Ham and mustard - v
Cream cheese and cucumber

Homemade cake platter
Bristol Extract coffee and Clipper Fairtrade tea in china cups

Tea, coffee, canapes and cakes – at £15.95 + VAT per head – can be all veggie, vegan if required

Half round finger sandwich per person – see options above
Stuffed piquillo pepper, olive, courgetti skewer- v, gf
Vegan taco cup, pea guacamole, salsa
Herbed blini, hot smoked salmon, tarragon mayo- gf – can be veggie

Homemade cake platter – can do vegan and gf if required
Bristol Extract coffee and Clipper Fairtrade tea in china cups

Additional options – only in conjunction with one of above packages

Upgrade with glass of Prosecco per person at £4.75 + Vat per glass
Vegetarian and vegan topped crostoni at £1.65 + VAT per head – 1 item pp
Jugs of Elderflower at £9.95+ VAT per jug, with glass hire x 6

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Bristol University Spring Summer 2023

The Brandon Hot Bowl Food Buffet menus – min 30 people

Menu at £19.95 + VAT

10% discount if all veggie and vegan ordered – more veggie/vegan options available upon request

Menu prices includes all staff (including event supervisor), tablecloths for food buffet tables only, linen effect paper napkins, cutlery, crockery hire and delivery.

Price based on access to oven onsite or hot delivery from our site.

HOT BOWL – choose 2

Braised hispi cabbage, tomato, and white bean sauce- gf, vegan
Cashew, lentil, roast cauliflower stew, brown rice – gf, vegan
Mixed Bean, summer vegetable chilli, cous cous - vegan
Roasted marinated chicken thigh, ratatouille, basil oil- gf
Slow roasted lamb, champ, salsa verde- gf
Sri Lankan fish curry, rice -gf

All served with local green leaves.

DESSERTS – choose 2

Black forest cheesecake slice
Chocolate & cashew butter slice- vegan
Earl grey lemon drizzle sponge slice – can be gf
Treachle tart, clotted cream

(We can provide alcohol with our menus with glasses and staff to serve if required)

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Canape Menus – min 30 covers

Contact the office or select the 'bespoke menu' box on your order form.
if you require any more canape menus

The Cabot Canape Menu at £11.50 + VAT per head

Ideal for light early evening networking event.

10% discount if all veggie and vegan selected – *more veggie/vegan options available upon request*
– includes 4 hours staff on site.

Mini Yorkshire pudding, rare roasted beef, chimichurri
Stuffed piquillo pepper, olive, courgetti skewer- v, gf
Vegan taco cup, pea guacamole, salsa
Herbed blini, hot smoked salmon, tarragon mayo- gf
Crostoni, caponata- vegan
Carrot bhaji and mango chutney- gf, vegan

The Clifton Canape Menu at £14.25 + VAT per head

More substantial, as main meal.

10% discount if all veggie and vegan ordered – *more veggie/vegan options available upon request*
– includes 4 hours staff onsite

Stuffed piquillo pepper, olive, courgetti skewer- v, gf
British made Bresaola, fennel jam, brioche crisp
Maryland spiced British crab cake, lemon and brown crab mayo
Filo cup, goats' cheese, red onion marmalade, walnut- v
Crostoni, caponata- vegan
Tandoori chicken bite, aioli- gf
Pork and British made Nduja scotch egg wedge.
Vol au vent mushroom duxelles, beef fillet

(We can provide alcohol with our menus with glasses and staff to serve if required)

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Bristol University Spring Summer 2023 - Cold Fork menu, minimum 30 covers
10% discount if all veggie and vegan ordered – more veggie/vegan options available upon request
Menu prices includes all staff (includes event supervision), tablecloths, linen effect paper napkins, cutlery and crockery hire and delivery.

The Filton Cold Buffet Menu at £22.95 + VAT per head

Mains – choose 2

New potato, spring onion & cheddar quiche – v
Ratatouille veg, pickled turmeric summer veg, spiced hummus and seeds & locally made breads - vegan
Toasted focaccia, heritage tomatoes, torn mozzarella, olives & basil – v
Rare roasted pasture fed beef, house pickled beetroot & horseradish- gf
Pastrami house-cured salmon, summer vegetable remoulade- gf
Whole rolled roasted chicken stuffed with goats' cheese & spinach, romesco- gf
Poached Loch Duart salmon, herbed fennel, shallot and citrus salad- gf, df

Salads – all our salads are veggie.

Spiced cauliflower, toasted nuts, pickled grapes, herbed cous cous- vegan.
French style potato salad, mustard, capers & olives- vegan, gf
Greek salad- gf

Locally made breadbasket, flavoured butter £1.95 + VAT supplement per person

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Desserts – choose 2

Black forest cheesecake- egg free
Lemon tart, berry compote
Chocolate, raspberry & mint mousse, honeycomb- gf
Meringues, lemon curd fool, summer basil berries - gf
Chocolate, cashew & raspberry brownie, coconut yogurt- vegan
Earl Grey lemon drizzle cake, crème fraiche

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English cheese course, fruit, homemade chutneys and crackers - £5.50 + VAT per head

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Bristol University Spring Summer 2023- Sit down plated menu – min 20 covers

Menu prices includes all staff (includes event supervisor), tablecloths, linen effect paper napkins, cutlery and crockery hire, water glass, water jug and delivery.

Price based on access to oven onsite or hot delivery from our site

The Suspension Bridge sit down menu at £36.50 + VAT or 2 courses at £31.95 + VAT

10% discount if all veggie and vegan ordered – more veggie/vegan options available upon request

Starters - choose 2

- Onion bhaji Yorkshire pudding, mango chutney, goats cheese cream – v
- Shallot and carrot tarte tatin, marmite glaze- vegan
- Charred broccoli, romesco, maple paprika almonds- vegan
- Chicken and ham terrine, herb mayo, pickled red cabbage, bruschetta- df
- Beef carpaccio, walnuts, blue cheese, microshoots- gf
- BBQ spiced Loch Duart salmon, fennel and orange salad- gf
- Torched mackerel, panzanella– Italian tomato and bread salad
- All served with - Locally made breadbasket, flavoured butter*

Mains - choose 2

- Charred cabbage, kohlrabi puree sauce, beetroot, maple seeds, - gf, vegan
- Buttered herbed cauliflower steak, puy lentils, fennel jam, lemon crème fraiche - v
- Puff pastry, pea puree, heritage roasted tomatoes, courgettes, basil oil – vegan, or v with feta
- Chicken breast, caponata, basil butter, pine nuts, new potatoes - gf
- Lamb shoulder, dauphinoise, and salsa verde - gf
- Pork belly, crackling, apple chutney, champ - gf
- Hot smoked salmon, roasted new potato, smoked mussel and tarragon sauce - gf
- Served with bowls of summer herbed vegetables.*

Desserts - choose 2

- Black forest cheesecake, cherry gel- egg free
- Chocolate delice, berry cream, almond crumb- gf
- Classic custard tart, macerated basil, strawberries
- Treacle tart, clotted cream
- Roasted pineapple, mint, coconut yoghurt, maple pecan crush- gf, vegan
- Almond sponge, raspberries, mascarpone, meringue- can be gf

English cheese board with chutneys and crackers - (£5.50 + VAT supp per person)

Wine List 2023

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(Prices include glass hire and service of wine)

All our wine has a 'no air freight policy'.

White

Ca' di Ponti Grillo, Italy - £21.00 + VAT per bottle

A honeyed floral and spicy nose with hints of ginger and stone fruit.

Fresh, balanced acidity, bitter lemon finish. Vegan

Mirabello Pinot Grigio, Italy - £21.00 + VAT per bottle

A fresh dry white with gentle floral and citrus aromas.

Crisp and delicate with orchard fruit. Fresh dry finish. Vegan.

Bellefontaine Sauvignon Blanc, France - £21.00 + VAT per bottle

Classic, well balanced Sauvignon Blanc with herbaceous aromas.

Crisp green apples on the palate. Fresh acidity. Vegan.

Rosé

Mirabello Pinot Grigio Rosé, Italy - £21.00 + VAT per bottle

Dry, fresh, and fruity with delicate aromas of red berries.

Creamy texture with zesty acidity, crisp dry finish. Vegan.

Red

Les Oliviers Merlot Mourvèdre, France - £21.00 + VAT per bottle

Brightly perfumed fruit, hint of lavender, ripe red summer berries, plums, and damsons.

Warm spice, and a green herby edge on the finish. Organic.

Vega del Rayo Rioja Tempranillo, Spain - £21.00 + VAT per bottle

Modern unoaked tempranillo with juicy red fruits, soft spice, and pleasantly fresh finish.

Approachable and easy to drink with gentle tannins. Vegan.

Le Fou Pinot Noir, Spain - £21.00 + VAT per bottle

Warm rich nose with aromas of black cherry compote.

Nicely balanced with an exciting savoury streak. Vegan.

Sparkling

Lunetta Prosecco Spumante Brut, Italy - £25.00 + VAT per bottle

Deliciously light and fruity Prosecco with hints of apple and peach on the nose. Vegan

Please do contact us for special requests.

Drinks to be preorder only and only to be ordered with food. Min 6 bottles per order.

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Additional costs

These options are only available for purchase alongside selected menu

Kitchen Equipment hire

Oven hire at £180.00 + VAT

Hot cupboard hire at £120.00 + VAT

Jack stack at £120.00 + VAT

Front of house Equipment hire

Glass hire at £5.50 + VAT for dozen or £0.50 + VAT each

Linen tablecloths at £19.00 + VAT per cloth – long, drop to the floor

Buffet tablecloths at £15.00 + VAT per cloth

Drinks - only to be served alongside food

Bristol Extract coffee and Clipper Fairtrade tea

£2.95 + Vat per head with china

Freshly squeezed Eager Orange Juice at £4.50 + VAT per 1 litre carton

Local Bradleys Apple Juice at £4.50 + VAT per 750ml glass bottle

On site bar service –

We offer this service only alongside food service.

Minimum spend on bar £250 + VAT

Please ask us for our drinks range for bar service

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KATE'S KITCHEN ALLERGY INFORMATION

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'.

This is also applicable for all other allergens such as dairy, celery, molluscs etc.

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

df – dairy free

Please contact our office if you require full allergy or dietary information on our dishes

Please note all our meat is free range and from local farms – please refer to our website for information on our suppliers.

Some items may not be available due to seasonality.

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Our Sustainability Policy 2023

Kate's Kitchen shows it's possible to offer quality catering and carefully considering its environmental footprint. Here are some of the simple and effective steps we take at Kate's Kitchen:

Sourcing local, organic produce and cooking with the seasons

By buying locally and organic whenever possible, and cooking with the seasons, we can reduce the food miles of our business, help protect our soils and develop closer relationships with local suppliers in order to source the best products.

We do this by:

- Creating menus based on the season.
- Meeting and having a relationship with all our local suppliers.
- Our dried goods such as flour, oats, sugar etc are sourced from Essential Trading – they have a 'no air freight policy' on all their goods.
- Ensuring all our meat is free range and local. Beef, pork and lamb is pasture fed.
- Buying organic produce when possible – all our fruit is organic on our working lunches.
- Sourcing as much of the produce we use as possible from local suppliers.

Reducing transport and carbon emissions, creating cleaner air

Carbon emissions has a massive negative impact on the environment. As a business we do the following things:

- All our transport vehicles are 100% electric, and our electricity supplier is Ecotricity.
- We have 34 solar panels installed in 2022 so all our electricity is run by solar when the sun is out!
- We cook with 100% electric (supplied by Ecotricity), using induction hobs and electric fan ovens.
- All our lighting is LED.
- 80% of our workforce cycle or walk to work.
- We work with local suppliers to reduce food miles.

Encouraging a vegetarian diet

- Offer a 10% discount if all veggie or vegan menu options are selected.
- Ensure half of our offerings are veggie or vegan.
- Add pulses, lentils and vegetables to our meat dishes to reduce meat consumption.

Reducing food waste

Food waste is a huge problem in the catering sector, but there are lots of ways to tackle this. We:

- Educate and train kitchen staff on what can be reused.
- Redistribute surplus food to homeless charities.
- Put any food that cannot be consumed into our food waste recycling, which is used to generate renewable energy.

Reducing other waste

Packaging is also a big challenge for caterers, and we try hard to reduce the single-use products we use. We do this by:

- Offering clients reusable containers rather than cling film as much as possible.
- All our cardboard, plastic, tins, paper and food waste gets recycled.
- Talking to our suppliers to ensure they use minimal packaging.

Other bits we do to help

- We have planted one tree per employee – part of Replant Bristol project.
- We gave all our staff a homegrown seed starter pack to encourage homegrown vegetables.
- We use environmentally friendly cleaning products.
- All our food is made on site with care, love and attention.

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