



weddings by

Kate's

2019 - 2020



Kate's

Creating unforgettable weddings...

"Let us help you transform your special day into something unforgettable, with catering by Kate's of Inverurie.

Our menus are designed to impress. With each dish carefully created to wow your guests both with taste and visual appeal. Whether you are designing your menu from our tried and tested favourites or creating something bespoke let us guide you in creating the perfect meal."

Kate & Team





CANAPES

please select three or six

df Thai Fish Cake, Lime Pickle

gf df Spiced Lamb Ribs, Mint Yoghurt

Chicken Escabeche, Sourdough

Chicken Satay Skewers

Smoked Salmon Blinis, Dill Mascarpone

v Wild & Truffle Mushroom Arancini

Black Pudding Bon Bon's, Apple Sauce

Nori Prawn Tempura, Wasabi Dressing

v Mull of Kintyre Fritters, Green Chilli Aioli

gf Smoked Mackerel, Cucumber

Haggis Bon Bon's, Whisky Mayo

Confit Duck Sausage Rolls, Brown sauce

Dietary codes: dairy free **df** gluten free **gf** vegetarian **v**

Kate's

KATE'S OF INVERURIE
RESPONSIVE CATERING

Kate's of Inverurie is unable to absolutely guarantee that any products noted on our menu as being "free" of a particular substance and does not contain traces of that substance which may cause you illness or discomfort if you suffer from allergies. Kate's of Inverurie is happy to answer any questions about the ingredients we use and particular dietary requirements, but we take no responsibility in relation to the selections you choose.

STARTERS

please select one option for the entire party

v gf ROAST PLUM TOMATO SOUP
Basil oil, aged parmesan crouton

HAM HOCK AND PARSLEY TERRINE
Pickles, wholemeal sourdough

CHICKEN LIVER PARFAIT
Toasted brioche, port jelly, soft herb salad

gf SMOKED SALMON PRESSE
Horseradish mascarpone, dill, capers
(£3.60 Supplement charge)

CONFIT RABBIT & TARRAGON AGNALOTTI
Carrot, rabbit broth

df gf TEASMITH GIN CURED SALMON
Cucumber, avocado, caviar

gf CRISPY PORK BELLY
Celeriac slaw, compressed apple

gf HAND DIVED ORKNEY SCALLOPS
Avocado, radish, citrus
(Supplement charge)

SMOKED TROUT
Lemon, fennel, caviar

gf GOATS CHEESE & HERB MOUSSE
Pickled beets, pine nuts

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MAINS

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gf ROAST PORK

Butternut squash, sage, walnuts

gf FREE RANGE CHICKEN STUFFED WITH HAGGIS

Pomme anna, carrot, whisky sauce

24 HOUR BRAISED INVERURIE BEEF

Crispy polenta cake, tabouleh

gf BALMORAL VENISON

Spiced cabbage, celeriac gratin, blackberry

(£4.00 Supplement charge)

df gf HERB CRUSTED PETERHEAD COD

Crushed peas, cauliflower

gf ROAST SIRLOIN OF INVERURIE BEEF

Textures of onions

(£5.00 Supplement charge)

gf CONFIT SALMON

Israeli cous cous, Moroccan spiced sauce

KATE'S CLASSIC BEEF WELLINGTON

Pomme puree, roast carrot, port sauce

(£6.00 Supplement charge)

FREE RANGE CHICKEN STUFFED WITH WILD MUSHROOMS

Truffled potato gratin, king oyster mushroom

gf CRISPY POLENTA CAKE

Wild mushrooms, tomato

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DESSERTS

please select one option for the entire party

gf CHOCOLATE DELICE

Popcorn, pistachio

SELECTION OF FRENCH & BRITISH CHEESES

Scottish fruit preserve, biscuits

(£4.50 Supplement charge)

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla bean ice cream

gf ETON MESS PANNA COTTA

Raspberry, meringue, chambord

gf CHILLED RICE PUDDING

Tropical fruit, coconut

CRANACHAN

Alford oats, Glen Garioch single malt

BREAD & BUTTER PUDDING

Poached prunes, vanilla custard

LIME CHEESECAKE

Ginger crumb

POACHED PEACH

Chantilly cream, olive oil cake

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EVENING BUFFET

ABERDEENSHIRE STOVIES
Beetroot & Oatcakes

MINI PULLED PORK SLIDERS
Asian slaw

MINI INVERURIE BEEF SLIDERS
Red onion marmalade

PIES
Presly's of Oldmeldrum Pies

MACARONI CHEESE
With haggis or truffle