



CREATING AN UNFORGETTABLE FESTIVE SEASON...

"Let us help add to your festive season, with catering by Kate's Bespoke Catering. 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

OUR FESTIVE MENUS

THE PARTY PICK

MINI PORK, APPLE & BLACKPUDDING PIES

CHICKEN SATAY SKEWERS

SMOKED SALMON BLINIS, CREAM CHEESE

MUSHROOM ARANCINI, TRUFFLE MAYO

GOATS CHEESE VOL AU VENT

BEEF BRISKET CROQUETTES

FRIED GOUDA & TOMATO RELISH

PIGNS IN BLANKETS

CRISPY PRAWNS, WASABI DRESSING

HAGGIS BON BONS, WHISKY MAYO

DUCK GYOZA, HOISIN SAUCE

MINI STEAK PIES, RELISH

CAULIFLOWER WINGS, HOT SAUCE

Choose 5 for £14 per person
ALL PRICES IN THIS BROCHURE ARE EXCLUSIVE OF VAT

KATE'S CHRISTMAS MENU

HAM HOCK TERRINE, PICKLES, SOFT HERB SALAD

PARSNIP & TRUFFLE SOUP WITH CRUSTY BREAD

CHCIKEN LIVER PATE, CHUTNEY, OATCAKES

WARM WILD MUSHROOM & CONFIT ONION TARTLET

BRAISED INVERURIE BEEF PIE, POMME PUREE, ROAST SESAME CARROT

CLASSIC ROAST TURKEY, POTATO GRATIN, PIGS IN BLANKETS, SPROUTS

BEETROOT WELLINGTON, POTATO GRATIN, CARAMELISED SPROUTS

BAKED FILLET OF SALMON, LEMON & HERB CRUMB, HASSLEBACK
POTATO, DILL SAUCE

CHOCOLATE DELICE, CLEMENTINE, MARSCAPONE, PISTACHIO

KATE'S CHRISTMAS PUDDING, BRANDY SAUCE
BREAD & BUTTER PUDDING, CREME ANGLAISE
VEGAN BANOFFEE CHEESECAKE

MINCE PIES TO FINISH

3 Course Set Menu - £40 per person

FESTIVE GRAZING BOXES & PLATTERS

OUR VIBRANT AND YUMMY FESTIVE GRAZING BOXES AND PLATTERS ARE PERFECT FOR GIFTING, FESTIVE GATHERINGS OR SELF-INDULGENCE. HAND-DELIVERED TO YOUR LOCATION OF CHOICE (AREA RESTRICTIONS APPLY)

CHECK OUT OUR WEBSITE: KATESBESPOKECATERING.COM
TO FIND OUT MORE ABOUT OUR GRAZING BOXES AND
PLATTERS OPTIONS.



THE BAIRNS

THREE COURSE MENU

ONE OPTION FOR EACH COURSE IS TO BE CHOSEN.

A HALF PORTION OF THE ADULT MAIN IS ALSO AN OPTION FOR

YOUNGER GUESTS

MELON WEDGES

o r

TOMATO SOUP

KATE'S MAC 'N' CHEESE

o r

MARGHERITA PIZZA

MILKSHAKE & COOKIES

o r

CHOCOLATE BROWNIES

£24 PER CHILD

THE BAIRNS GRAZING BOXES

OUR MOST POPULAR OPTION FOR KIDS - THE GRAZING BOX IS SERVED AT THE SAME TIME AS THE ADULT STARTERS AND IS DESIGNED WITH YOUNGER PALETTES IN MIND. IT ALSO MEANS THAT YOUR JUNIOR GUESTS CAN EAT AT THEIR OWN LEISURE AND FIT EATING AROUND PLAYING.

COMPRISED OF A RANGE OF MINI FINGER FOODS INCLUDING A FILLED BRIOCHE ROLL, FRUIT JUICE, CRUDITIES, YOGHURT,

SWEET TREAT.

£18 PER CHILD



SEAFOOD BAR

MCBAY & SONS SCOTTISH LOBSTER

ORKNEY HAND-DIVED SCALLOPS

SCOTTISH LANGOUSTINES

LOCH FYNE OYSTERS

MUSSELS & CLAMS

SERVED WITH TRADITIONAL ACCOMPANIMENTS

£85 PER PERSON

OYSTER BAR

LOCH FYNE OYSTERS (3 PER PERSON) SERVED WITH
TRADITIONAL ACCOMPANIMENTS

£9.50 PER PERSON

I AM SO OVERWHELMED! HOW DOES THIS ALL WORK?

WHAT FOOD OPTIONS DO WE PICK?

FOR THE THREE COURSE MEAL PLEASE SELECT ONE OPTION FOR EACH COURSE FOR THE ENTIRE PARTY.

WE WANT A CHOICE MENU THAT OUR GUESTS CAN PICK FROM?

FOR NUMBERS UNDER 30 PEOPLE WE DO NOT PROVIDE A CHOICE MENU.

BUT I KNOW SOME OF MY GUESTS WILL HAVE DIETARY REQUIRMENTS?

A SET 3 COURSE CHEFS CHOICE MENU WILL BE PROVIDED TO COVER ALL DIETARIES & ALLERGIES THAT WILL ARISE. THIS MENU WILL BE DECIDED AT KATE'S DISCRETION PRIOR TO EVENT. THIS ALSO COVERS CANAPES AND ADDITIONAL FOOD OPTIONS.

WHAT EXACTLY IS INCLUDED IN THE PRICE?

BREAD & SCOTTISH BUTTER SERVED WITH MEAL | CROCKERY & CUTLERY IS INCLUDED FOR FOOD SUPPLIED BY US | LINEN NAPKINS

WHAT DO WE NEED TO PROVIDE?

ITEMS NOT INCLUDED IN THE PRICE:

TABLES & CHAIRS | TABLECLOTHS IF REQUIRED | GLASSWARE FOR THE TABLE | TEA & COFFEE IS NOT INCLUDED BUT CAN BE ADDED ON.
PLEASE ASK US FOR OUR LIST OF RECOMMENDED SUPPLIERS.

DO I HAVE TO SPEND A MINIMUM AMOUNT?

WE HAVE A MINIMUM SPEND OF £850 EX VAT PER EVENT.

WILL MY KITCHEN BE OK FOR YOU TO COOK IN?

WE ARE USED TO CATERING IN DIFFERENT ENVIRONMENTS AND HAVE WORKED IN ALL TYPES OF SPACES HOWEVER, CERTAIN MENUS DO REQUIRE MORE EQUIPMENT THAN OTHERS SO WE DO ASK THAT YOU SEND THROUGH A LIST OR PHOTO OF KITCHEN EQUIPMENT AVAILABLE PRIOR TO RECEIVING YOUR QUOTE. WE ALSO REQUEST THAT YOUR KITCHEN IS COMPLETELY CLEAN AND FREE OF CLUTTER PRIOR TO OUR TEAM ARRIVING. SHOULD OUR STAFF NEED TO TIDY/CLEAN PRIOR TO PREPARING YOUR MEAL THIS MAY DELAY THE SERVICE AND INCUR AN ADDITIONAL FEE.

ARE THERE ANY ADDITIONAL COSTS?

EACH VENUE AND LOCATION IS DIFFERENT. THERE MAY BE ADDITIONAL COSTS SUCH AS REFUSE DISPOSAL, TRAVEL CHARGE, AND KITCHEN HIRE. THIS WILL BE HIGHLIGHTED ON YOUR PERSONALISED QUOTE. ADDITIONAL STAFF CHARGES MAY ALSO APPLY IF SPECIFIC ENTERTAINMENT (FOR EXAMPLE SINGING WAITERS OR MURDER MYSTERIES) DELAY THE FOOD SERVICE AND REQUIRE STAFF TO BE ON SITE FOR A LONGER PERIOD.

WHEN WILL YOUR TEAM SET UP?

OUR TEAM WILL ARRIVE ON SITE BETWEEN 2 HOURS AND 1 AND A HALF HOURS BEFORE THE EVENT START TIME. SHOULD THE EVENT START LATER THAN 15 MINUTES AFTER THE AGREED START TIME (NOT OWING TO A DELAY ON BEHALF OF KATE'S STAFF), AN ADDITIONAL STAFF CHARGE WILL APPLY.

HOW DO I BOOK?

TO BOOK WE REQUIRE THE FULL AMOUNT PAID AT TIME OF BOOKING. FOR ALL CATERING WE REQUIRE NOTIFICATION OF THE CONFIRMED NUMBER OF GUESTS NO LATER THAN 30 DAYS PRIOR TO THE EVENT. ONCE CONFIRMED, THIS WILL BE THE MINIMUM NUMBER CATERED AND CHARGED FOR. ANY ADDITIONAL GUESTS WILL BE CHARGED ACCORDINGLY. PLEASE SEE OUR BOOKING FORM FOR FULL TERMS AND CONDITIONS.

