

Kate's

*at your table*

**MENU**





Kate's

Creating unforgettable events...

*"Let us help you transform your next event 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

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*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  
BISHOP'S 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

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*please select one option for the entire party*

**v gf** VELOUTE OF WILD MUSHROOMS

Truffle oil

HAM HOCK AND PARSLEY TERRINE

Pickles, wholemeal sourdough

CHICKEN LIVER PARFAIT

Toasted brioche, confit egg, port jelly

**gf** PEA MOUSSE

Parmesan crisp, pickled mushrooms

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

*(£4.50 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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*please select one option for the entire party*

**gf** ROAST PORK

Butternut squash, sage, walnuts

**gf** BREAST OF FREE RANGE CHICKEN

Truffled potato gratin, king oyster mushroom

24 HOUR BRAISED INVERURIE BEEF

Crispy polenta cake, tabouleh

**gf** ROAST DUCK

Confit duck & foie gras bon bon, cherry, buttered cabbage

**gf** ROAST SIRLOIN OF INVERURIE BEEF

Textures of onions

*(£7.50 Supplement charge)*

**df gf** ROAST PETERHEAD COD

Samphire, cullen skink, caviar

**gf** CONFIT SALMON

Crushed peas, lemon, capers

KATE'S CLASSIC BEEF WELLINGTON

Pomme puree, roast carrot, port sauce

*(£7.50 Supplement charge)*

AUBERGINE RAVIOLI

Beurre noisette, aged parmesan

**gf** CRISPY POLENTA CAKE

Wild mushrooms, tomato

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



Kate's

KATE'S OF INVERURIE  
BUSINESS CATERING

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## DESSERTS

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*please select one option for the entire party*

**gf** CHOCOLATE DELICE

Popcorn, pistachio

SELECTION OF FRENCH & BRITISH CHEESES

Scottish fruit preserve, biscuits

*(£7.00 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

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

*Kate's*

KATE'S OF INVERURIE  
WEDDING CATERING

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