



EVENTS CATERING SERVICES

About Us

Bath Community Kitchen CIC uses communal meals and cookery workshops to improve people's physical and mental wellbeing in Bath and surrounding areas. We believe that cooking and sharing food are powerful therapeutic and educational tools to improve people's lives and that good food should be available to all. In 2024 we have been running communal meals in Twerton, the Paragon (Oasis) and a lunch club for over 65s with TimeBank+. We also equip people with the skills to cook for themselves in order to sustain long term change. Recent cookery workshops include working with NEETS, older men living alone Ukrainian refugees.

Our events catering arm is consistent with our approach of using healthy food to bring joy to people's lives. It also enables us to generate income that can then be used to support our programme, working with disadvantaged people.

Rob worked as a chef in Bristol before joining Jamie's Farm (an educational charity based in Bath) where he managed the food and horticulture provision for disadvantaged and disengaged young people. During his 11 years, he has worked with thousands of young people, sharing his love of creative cookery and healthy eating. He has catered a range of events including festivals and weddings.



Kelly is wonderfully talented plant-based cook with a strong focus on health and wellbeing. As well as working for BCK, Kelly runs private events, interactive workshops, personal coaching sessions, and immersive retreats.

Events Catering Experience

We have extensive experience of events catering having worked on a range of diverse events. These include:

- Devising and running 6 food stands at the Cock and Bull festival for over 1,000 people. This included a Deli, Falafel Stand, Gourmet Burgers, Paella, Taco stand and Argentinian BBQ. Run for 4 consecutive years, 2013-2016
- Weddings for up to 160 people
- Wedding Anniversary for 80 people
- Share and Repair celebration at the Guildhall in Bath for 150 people
- Canape events across Bath for a range of clients including Thrings LLP.
- Lunch for 400 at the Funeral for Nature, Bath 2024



All the profits from our event catering arm are used to fund our programme aimed at improving wellbeing and reducing inequality. **That means that by choosing us for your event, you are supporting initiatives that improve the lives of disadvantaged groups in Bath.** Furthermore, we use our catering business to upskill our service users. They

often cook and serve at our events, providing them with employment opportunities that might otherwise be difficult for them to find.

Our Offer:

Our philosophy of using food for positive physical, mental and environmental wellbeing runs through all our operations, including our events catering arm. We place a strong emphasis on sourcing locally produced, seasonal ingredients, with a focus on vibrant, vegetarian dishes – focused on nutritious ingredients such as wholegrains, fruits, vegetables, herbs, spices, nuts and seeds. We believe that this focus on health and ethics doesn't need to come at the expense of enjoyment or flavour; if anything, it improves it, and our dishes are full of beauty and creativity, designed to delight your guests. We can also supply ethically sourced meat and fish on request.

Our style is relaxed and informal with dishes that are seasonal, beautiful and vibrant to look at, and full of flavour. For sit down meals for large numbers of guests we usually (but not exclusively) offer family style banquets, where generous and stunning dishes are put in the middle of the table for people to help themselves. These are heavily influenced by global flavours including the food of the Mediterranean, the Middle East and Asia. We have a list of suggested options for courses (see below) but are happy to work with clients to create bespoke menus that create their perfect event.

For further information, or to discuss your catering requirements, please email info@bathcommunitykitchen.org.uk or call Rob on 07779158685



Really amazing job last night. The food was utterly delicious. Thank you.

Jamie Fielden, CEO of Jamie's Farm, catered Supporters Supper in 2023

Just a super quick note to say thank you SO MUCH for the wedding feast.

An exquisite and delicious selection of colourful fresh vibrant dishes Hope the experience of putting it together in a field without a proper kitchen wasn't toooo stressful. It was incredible - I was warned I might not remember/ be able to eat at the wedding but my plate was cleared. Even the meat eaters have mentioned how good that cauliflower was several times.

Claire Deal, catered wedding in 2023

Hi Rob. Just wanted to say what a joy it was to work with you. It was a fantastic day with delicious food. Thank you so much.

Georgina Angel, catered Wedding in June 2024

You were absolutely tremendous. Perfect food that won MUCH praise, done in a perfectly chilled, easy to get on with way, enabling us to have an amazing special event while also supporting your fabulous organisation's great work. The food was utterly delicious and everything was so pretty. Very generous quantities too. We'll be back, I do hope, and have already been recommending you.

Rebecca Hourston, catered party for 50 at her home in Bath

On behalf of all of us here at Share and Repair we would like to extend a huge thank you to you and your helpers! You were extremely generous with your quote and delivered delicious food at incredible speed on the night! We had so many compliments about how tasty the food was, and you dealt with the last minute tomato allergy with ease!

Lorna and Jessie, Share and Repair, King's Award Dinner at the Guildhall, 150 people, March 2024

Menu Options

Savoury Canapes:

- Sweet potato rostis with guacamole and sundried tomatoes (v)
- Vietnamese summer rolls with soy, ginger and chilli dipping sauce (vg, gf)
- Mushroom and tarragon vol au vents (v)
- Buckwheat blinis with aubergine caviar and pomegranate (vg)
- Chicory cups with poached pear, blue cheese mousse and walnut brittle (v, gf)
- Vegan sushi (vg, gf)
- Mushroom croquettes (v)
- Seasonal vegetable tempura with coriander, lime and cardamom dipping sauce (vg)
- Vegetable Samosas (vg)
- Spiced lentil cake with tamarind chutney (vg, gf)
- Rye cracker with beetroot and horseradish (vg, gf)
- Spiced potato bonbon with tomato chutney (vg)
- Mushroom and pearl barley sausage roll (vg)
- Spiced lentil cake with date and tamarind Chutney (v, gf)
- Landrace focaccia: griddled pear, home-made pesto, pickled onions, balsamic glaze (vg)

Sweet Canapes:

- Mini cheesecakes with raspberry compote (v)
- Mini chocolate brownies with whipped cream and cherries (v, gf)
- Mini Florentines (v, gf)
- Chocolate tiffin bites (vg)
- Chocolate dipped medjool dates filled with tahini, coconut and almond (vg, gf)

Dips:

- Chickpea hummus with paprika (vg, gf)
- Beetroot and yoghurt with dill (v, gf)
- Baba ghanoush (vg, gf)
- Butterbean, lemon and coriander (vg, gf)
- Roasted carrot and cumin (vg, gf)
- Courgette, yoghurt and mint (v, gf)
- Romesco (red pepper and almond) (vg)
- Muhammara (roasted red pepper and walnut) (vg)

Mains:

- Cauliflower shawarma with pomegranate, tahini and walnuts (vg, gf)
- Imam bayaldi - Roasted Aubergines stuffed with peppers and onions (vg, gf)
- Vegetarian moussaka (v)
- Vegetarian tagine with prunes and preserved lemons (vg, gf)
- Mushroom lasagne (v)
- Broccoli, cheddar and dill savoury "cake" (v)
- Spanish potato and onion tortilla (v, gf)
- Kuku Sabzi (vegan herb frittata) (vg, gf)

Salads:

- Tomato salad with green pepper, pomegranate, sumac and walnut (vg, gf)
- Giant cous cous pasta salad with feta, flaked almonds, lemon, basil and golden raisins. (vg)
- Camargue red rice salad with seasonal roasted vegetables (vg, gf)
- Puy lentil and green bean salad (vg, gf)
- Quinoa salad with seasonal roasted vegetables (vg, gf)
- Herby cous cous with toasted pumpkin seeds and apricots (vg)
- Bulgar wheat with seasonal roasted vegetables (vg)
- Roasted beetroot and walnuts with a tahini yoghurt dressing (v, gf)

Desserts

- Tiramisu (v)
- Chocolate Tart with raspberries (v)
- Passionfruit Cheesecake (v)
- Mango Gallette with basil cream and sugared almonds (v)
- Red wine poached pears with vanilla crème anglaise (v, gf)
- Banoffee Pie with dark chocolate and toasted walnuts (v)
- Selection of chocolate dipped stuffed dates (vg, gf)
- Selection of chocolate truffles (v, gf)

