

Pieminister Events by Mesa Catering

Canapes (Choose 4 - 6)

Smoked Salmon Blini with Pickled Cucumber

Paneer Shish (v/gf) Severn & Wye smoked salmon, dill & preserved lemon cream cheese blini Fresh Indian cheese charred in a sticky mango marinade with red & green peppers with pickled cucumber

Pani Puri (v)

Fun & social snacks - crispy spheres filled with potato, chickpeas & spices served with yogurt & sweet & sour tamarind chutney

Miso Aubergine Rice Cracker (vg/gf)

Miso roasted aubergine, toasted seaseme & coriander served on a rice cracker with pickled ginger

Honey & Mustard Sausages (gf)

Honey & mustard glazed pork & leek chipolatas served with chive mayonnaise

MOO

British beef steak & craft ale pie MOO & BLUE

British beef steak & long clawson stilton pie

KATE & SIDNEY

FREE RANGER Free range British chicken & Wiltshire cured ham pie with leek & thyme

FUNGI CHICKEN

Free ranger British chicken, portobello & chestnut mushroom pie

Slow Cooked Beef & Yorkie Pud

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Braised beef, Yorkshire pudding, red onion jam & horseradish

Chicken Tikka (gf)

Moist & tender free-range chicken pieces marinated in ginger, lemon & Indian spices

King prawn skewer, Mary Rose sauce, baby gem lettuce & smoked paprika

Mozzarella Pearl, Tomato & Basil Crostini (v)

Mozzarella pearl, sun blushed tomato & basil pesto served on crostini

Starter Platters (Choose I)

Westcountry Platter

A selection of west country cheeses and cured meats served with artisan bread, olives & local chutney

Thali Platter

A selection of red pepper pakoras, Punjabi potato & pea samosas & poppadum shards served with a selection of homemade chutneys & dips

Pieminister Main Course (Choose 3-4 pies)

HEIDI

SAAG PIE-NEER

Pea, paneer, spinach, potato, chilli & mango pie

WILDSHROOM

Wild mushroom & asparagus pie in a creamy white wine sauce

ALL SERVED WITH Mash (v/gf) Minted Mushy Peas (vg) Red Wine Gravy (vg/gf)

OPTIONAL EXTRAS Grated Cheddar Cheese (v/gf) Crispy Shallots (v/gf)

KIDS MEAL

Free range sausage & mash served with gravy/ketchup

Dessert (Choose the platter or I-2 individual)

Cheesecake Platter

A selection of cheesecakes such as; mango & passionfruit, Sicilian lemon & chocolate & honeycomb served with fruit & cream

Mumbai Mess (gf)

Mango & passionfruit 'Eton' mess, shaved coconut, pomegranate & rose petal

Lemon Posset

Lemon posset, blueberry compote served with shortbread

Chocolate Mousse (gf)

Rich chocolate, salted caramel mousse, vanilla cream & cocoa

/ - VEGETARIAN VG - VEGAN GF - GLUTEN FREE *RECIPE DOES NOT WHERE GLUTEN IS PRESENT

Evening Buffet

Westcountry Table

A selection of Westcountry cheeses, free range British smoked ham & selection of meat & vegan local pâtés served with artisan bread, crackers & chutney

> Optional Extras at an additional price Pieminister Patties served with spicy ketchup Thali samosas served with chutney (gf/vg) Mediterranean couscous salad (vg) Green salad (vg/gf)

PIEMINISTER • HOBBS BAKERY • SEVERN & WYE SMOKEHOUSE • BRISTOL CHEESEMONGER • PATCHWORK PÂTÉ • ENGLISH CHEESECAKE COMPANY • TREALY FARM

Additional dietary options available on request

100% British Free-Range Meat Vegetarian Society Approved

Prawn Cocktail (gf)