



Pieminister Weddings by Mesa Catering

Canapés (Choose 4 - 6)

Smoked Salmon Blini with Pickled Cucumber

Severn & Wye smoked salmon, dill & preserved lemon cream cheese blini with pickled cucumber

Pani Puri (vg)

Crispy spheres filled with potato, chickpeas and spices served with yogurt and sweet & sour tamarind chutney

Miso Aubergine Rice Cracker (vg/gf)

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

Honey & Mustard Sausages (gf)

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

Paneer Shish (v/gf)

Fresh Indian cheese charred in a sticky mango marinade with red & green peppers

Slow Cooked Beef & Yorkie Pud

Braised beef, Yorkshire pudding, red onion jam & horseradish

Chicken Tikka (gf)

Free-range tender chicken pieces marinated in Indian spices

Prawn Cocktail (gf)

King prawn with Marie Rose sauce, baby gem lettuce and smoked paprika

Mozzarella Pearl, Tomato & Basil Crostini (v)

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

Starter Platters (Choose 1)

West Country Platter

A selection of West Country cheeses and cured meats served with artisan bread, olives and homemade dips and pickles

Thali Platter (v)

A selection of red pepper pakoras, aloo bonda, Punjabi samosas and poppadum shards served with a selection of homemade chutneys and dips

Pieminister Main Course (Choose 3-4 pies)

MOO

British beef steak & craft ale pie

MOO & BLUE

British beef steak & stilton pie

KATE & SIDNEY

British beef steak, kidney & craft ale pie

FREE RANGER

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

HEIDI

Goats' cheese, sweet potato, spinach & red onion pie

WILD SHROOM

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)

KIDS MEAL

Free range sausage & mash served with gravy/ketchup

Dessert (Choose the platter or 1-2 individual)

Cake Platter

A selection of Wild Flour cakes such as; chocolate fudge brownie, wild berry streusel and chocolate banana cake, served with fruit & cream

Mumbai Mess (gf)

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

Lemon Posset

Lemon posset, served with blueberry compote & shortbread

Chocolate Mousse (gf)

Rich chocolate mousse, salted caramel, vanilla cream & cocoa

Evening Buffet

Grazing Boxes

A selection of West Country cheeses, beech smoked ham, pork and vegetarian scotch eggs served with a selection of artisan crackers, chutneys and focaccia

Optional Extras at an additional price
Sausage rolls

Thali samosas served with chutney (vg)

Mediterranean couscous salad (vg)

Green salad (vg/gf)

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE *RECIPE DOES NOT CONTAIN GLUTEN, HOWEVER ALL FOOD IS PREPARED IN KITCHENS WHERE GLUTEN IS PRESENT



• PIEMINISTER • WILD YEAST BAKERY • BRISTOL CHEESEMONGER
• NUTTS SCOTCH EGGS • WILD FLOUR BAKERY • TREALY FARM

Additional dietary options available on request

100% British Free-Range Meat

Vegetarian Society Approved