

# Parsnip Mash



**Parsnip Mash's gourmet catering team has been delighting its clients across the South West for years with imaginative, bespoke menus. Featuring locally sourced and seasonal ingredients, every one of our productions takes the shortest route from field to plate, without cutting corners or compromising on quality.**

**Whether it is outside catering in one of our marquees or at one of our fantastic venues; a lavish wedding reception or an intimate family dinner party, from bangers to beluga, whatever your needs, we'll exceed your expectations. Our event management team will look after every detail to serve up the perfect occasion for you and your guests.**



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# Canapés

We suggest 4-6 canapes pre supper  
or  
8-12 for a two hour reception



## Veggie

White Nancy goats cheese, fig marmalade, ciabatta croute  
Cambozola, date chutney, cherry balsamic on rye  
Barolo and porcini risotto balls, sauce Romesco  
Quail eggs florentine, lemon hollandaise tartlet  
Parmesan gelato, red wine croute, cotto glaze  
Caponata croustades, sour cream  
Falafel, caramelized onion and tomato confit  
Chinese vegetable pancakes, pickled ginger, sweet chilli

## Fishy

Oak Smoked salmon, chervil blinis, dill mustard  
Salmon devilled quail's eggs, smoked paprika  
Green Thai fish cakes, Asian dipping sauce  
Chilli and lime scented brown crab on watermelon  
Smoked haddock and dauphinoise tartlet  
Seared tuna, marinated in wasabi and soy, wrapped in nori  
Oak smoked trout & sorrel rilette on croute

## Meaty

Carpaccio of beef, garlic croute, truffle mayonnaise, pecorino shavings  
Oriental five spice confit duck pancakes, sweet hoisin & coriander  
Little Yorkshires, roast chicken, sage and onion stuffing  
Chicken tikka skewers, ginger and mint raita  
Rare steak and chip skewer, lashings of béarnaise sauce  
Maple & rosemary baby bangers  
Aged Somerset beef teriyaki with soy and sesame sauce  
Beef and butcombe pie  
Little Yorkshires, honey roast pork, apple & cinnamon confit  
Yakitori chicken skewers, coconut and lime dipping sauce

## Shots

Roasted celeriac and coconut  
Beetroot and apple crème fraiche  
Spinach and pea lemon oil  
Gazpacho lime scented crab  
Clam chowder smoked paprika  
Rich consommé slithers of smoked duck  
Tomato and harissa coriander cream  
Pea and pancetta

## Sweet canapés

Perfect for serving at the end of a canapé reception to gently hint to your guests that it's time to go! Or serve after dinner instead of a pudding either at the table or offered whilst guests mingle

James's legendary chocolate brownie  
Tiny tiramisu  
Lemon meringue pie  
Glazed lemon tartlets  
Treacle tart clotted cream  
Raspberry shortcake



# Grazing tables

An alternative to 'the buffet' or for hungry guests during drinks receptions beautifully presented graze tables allowing guests to self build deliciousness

## **The Classic**

Char grilled marinated artichokes  
Baskets of artisan breads from Hobbs House  
Marinated sunblushed tomatoes  
Kalamata Olives  
Somerset charcuterie, chorizo, bresaola, coppa, salami  
Scotch eggs & piccalilli  
Smoked mackerel and sorrel mousse  
Coriander & lemon hummus  
Marinated bocconcini



## **The Mexican**

Achiote recado pulled pork  
Piri piri chargrilled chicken strips  
Pimento & coriander guacamole  
Sour cream  
Refried beans  
Soft tortillas  
Taco shells  
Jalapenos  
Monteray Jack cheese

## **The Mid East**

Pitta pockets & wraps  
Coriander falafel  
Strips of harissa fried chicken  
Lemon & red pepper couscous  
Shredded carrot, red onion & red cabbage  
Hummus & tzatziki  
Pickled pepper & cucumber  
Homemade chilli sauce  
Tomato & onion salsa

## **The Fondue**

Boozy Swiss style chocolate sauce  
Fresh pineapple  
Strawberries  
Marshmallows  
Morgan spiced melon  
Biscotti  
Sponge cake  
Waffles

# Bowl food

Informal satisfying bowls that allow your guests to mingle and socialise  
(1 item plus veggie alternative)

Chicken & almond tagine , preserved lemon, orecchiette

Guinea fowl bourguignon, smoked pancetta lardons with mustard mash

Green Thai chicken with jasmine rice, mango pickle, shards of papadums

Moroccan honey glazed chicken with red onion salsa and basmati rice

Mumbai shepherds pie, sour cream & sweet potato mash

Braised Steak, oyster stout and kidney pie, anchovy toast

Fish pie with pea and mint mash, toasted gruyere

'dirty mac' with crispy bacon,chorizo, shrooms!

Bangers & Mash, mushy pea's, liquor

Slow roast lemon and sage pork belly, pineapple fried rice, oyster & spring onion sauce

Roasted carrot & chickpea salad with tahini dressing (v)

Summer vegetable & harissa tagine with halloumi & preserved lemon (v)

Brown butter gnocchi, wilted spinach & pine nuts, confit tomato & tarragon (v)

# Deliciousness

Perfect for a family lunch or dinner or a celebratory event such as a Wedding Breakfast. These menus are a just a small selection of what we can offer - please speak to us about building a bespoke menu to suit your tastes



### To begin...

Spinach and pea soup with lemon oil soup

Cream of wild mushroom soup with Madeira

Ribollita broth (cannellini, cavolo nero)

Creamed cauliflower and toasted almond soup

Five bean soup with crispy parma ham and focaccia

Gazpacho with ginger scented crab

Apple smoked salmon or beetroot & grey goose gravadlax, chervil blinis, keta

Ham hock, puy lentil & chestnut mushroom terrine, homemade piccalilli

Carpaccio of tuna with pea shoot salad and shavings of parmesan

Steamed asparagus with béarnaise sauce, lemon oil (seasonal)

Pork & cardamom rilette with walnut bread, fig chutney

Apple smoked duck salad with crispy lardons, wasabi vinaigrette

Tian of Dorset crab, watercress, baby herb, zesty vinaigrette

Aged Somerset beef carpaccio 'Venetian', surfine capers & anchovy

Asparagus, crispy duck egg, Somerset chorizo, micro rocket, extra virgin olive oil

Dorset crab and leek tart, mizuna, pickled cucumber

Salad of roasted figs with Somerset blue, parma ham, red chard, endive

Trio of smoked halibut, salmon & gravadlax, chervil blini, dill mustard

Banana shallot tarte tatin, dressed rocket, lemon oil (v)

Spinach and pea soup with watercress pesto (v)

Chilled gazpacho soup, mango mint and cucumber tian (v)

Salad of roasted figs with dolcelatte, red chard and endive (v)

Wild mushroom terrine, homemade piccalilli (v)

Truffled potato & goat's cheese terrine, dressed rocket (v)

Pressed artichoke, parsnip & asparagus, pickled cucumber, red pepper reduction (v)

Parsnip gnocchi with a walnut and balsamic glaze with glazed pecorino (v)

Roasted carrot & chickpea salad with tahini dressing (v)

Spiced beetroot & cerney ash goats cheese tartlets, tahini dressed baby leaf (v)





### To follow...

Charred marinated rump of Somerset lamb, broad bean puree, potato rosti, red wine jus

Fillet of aged Somerset beef, Dauphinoise with horseradish ice cream and a red wine jus

Noisettes of pork, asparagus and wild mushroom farci, fondant potato, baby carrots

Lemon and thyme marinated chicken, fondant potato, white wine jus

Char grilled chicken with wild mushroom and Madeira sauce on Dijon mash

Pan fried seabass on pea and mint mash with a red wine jus

Char grilled pave of salmon on rice noodle with Thai broth

Seared halibut on chervil mash, moules mariniere

9 hour slow roasted lamb on rosti potato, red currant jus

Slow roasted pork on black pudding potatoes, apple compote and jus

Five spiced duck breast on roast beetroot, spiced honey glaze

Guinea fowl breast, creamed sprouts with pancetta, veal jus

Earl grey infused belly of pork, mustard mash, apple compote, jus

Roast rib of West Country beef, rosemary Yorkshires and gravy, thyme scented roasted roots, chateau potatoes - *presented on boards for guests to carve & share- serves 8*

Blue Monday with a beetroot and kafir lime leaf caviar (v)

Carrot and coriander risotto cakes with panzanella and warm salsa (v)

Wild mushroom and tarragon tortellini, shaved pecorino & basil oil (v)

Broad bean, feta and mint fritters, with salsa and panzanella (v)

Jerk sweet potato & black bean cassoulet, jasmine rice (v)

Melanzane gratin, griddled courgette, micro basil (v)

Brown butter gnocchi, wilted spinach & pine nuts, confit tomato & tarragon (v)

Artichoke & kalamata olive galette, caponata & caper berries (v)

Braised leek and smoked cheddar pithivier (v)

Summer vegetable & harissa tagine with halloumi & preserved lemon (v)



### To finish...

Glazed passion fruit tart, pistachio cream  
Lemon meringue pie with blueberry compote, caramelized lemon  
Chocolate and star anise sunken soufflé, hazelnut ice cream  
Posset St Clements, brandy snap biscuits  
Summer berry gazpacho, lemon sponge 'croutons'  
Banana parfait, caramelised banana, caramel syrup  
Blueberry parfait, lemon meringue ice cream  
Summer pudding, fresh raspberries, clotted cream  
Terrine of summer fruits, elderflower sorbet.  
Baked vanilla cheesecake, rhubarb compote.  
Mille feuille of red berries, vanilla shortbread, passion fruit cream  
Gooseberry and creme fraiche tart, vanilla syrup  
Compote of figs in marsala wine, mascarpone mousse  
Rhubarb pannacotta, homemade gingerbread, candied rhubarb  
Apple tart tatin, cinnamon ice cream  
Warm plum clafoutis, sweet plum compote, clotted cream  
Baked custard tart, honey roast pears  
Plum and cardamom brulee, shortbread thins

*followed by tea, coffee and herbal infusions*

### Cheese boards

A selection of cheeses from award winning Pong! of Bath  
to be served on boards to the table  
with oatcakes, fruit, nuts and relish



# Relaxed and informal

Finger buffets, afternoon tea's and barbecues are a great for informal occasions



## Finger buffet

*finger buffets are great for a quick lunch or an evening snack*

**Coastal cheddar, spiced pear chutney sandwich**

**Egg mayonnaise, pea shoot sandwich**

**Roasted chicken caesar and bacon with gem lettuce wrap**

**Salmon and cucumber skewers, bearnaise dip**

**Honey and mustard sausages**

**Wild mushroom quiche**

**Gravadlax blinis with horseradish and beetroot relish**

**Falafel, harissa and sundried tomato confit (v)**

**A selection of chocolate brownies and fresh fruit**

Additional items

### Sandwiches

Cucumber and cream cheese, Classic BLT

Ham and grain mustard, Coronation chicken

Smoked salmon, Chicken and tarragon

### Wraps

Fajita roasted peppers, onions with grated Cheddar and crème fraiche

Aromatic crispy duck with hoisin sauce, spring onion and cucumber

### Skewers

Char grilled chicken, preserved lemon and olive

Beef teriyaki and oyster mushroom

### Finger items

Quail eggs florentine with lemon hollandaise tartlet (v)

Chinese duck pancakes with sweet hoisin, spring onion and coriander

Chicken korma skewers with raita

Smoked haddock and chive frittata

Sausage rolls with fennel and poppy seeds

Blacksticks blue on rye with homemade beetroot chutney (v)

Quiche Lorraine

Teriyaki salmon skewers with wasabi mayonnaise

Goat's cheese and red onion marmalade tartlets (v)

Sesame and poppy seed sausage rolls

Wedges of pork pie with pickle

# Afternoon tea

## Traditional afternoon tea

Please choose 3 sandwich items, and 3 sweet items

This menu is designed as a light afternoon tea for those wishing to eat mid to late afternoon. Food will be served from a buffet on tiered cake stands and decorative plates, guests will have a side plate and paper napkin

## Full high tea

Please choose 4 sandwiches, 3 savoury items and 3 sweet items

This menu is designed as a light meal for guests and can be served as an alternative to a wedding breakfast. It can be served to guests seated at clothed tables on tiered cake stands and platters, with white china and linen napkins

*All afternoon teas are served with an unlimited selection of teas, herbals and coffee*

### Sandwich selection

Cucumber and cream cheese  
Classic BLT  
Egg mayonnaise and pea shoots  
Ham and grain mustard  
Coronation chicken  
Smoked salmon  
Chicken and tarragon  
Coastal Cheddar and spiced pear chutney

### Savouries

Honey and mustard sausages  
Quiche Lorraine  
Teriyaki salmon skewers with wasabi mayonnaise  
Goat's cheese and red onion marmalade tartlets (v)  
Sesame and poppy seed sausage rolls  
Chicken korma skewers  
Wild mushroom quiche (v)  
Wedges of pork pie with pickle  
Gravadlax blinis with horseradish and beetroot relish  
Falafel, harissa and sundried tomato confit (v)

### Cakes

Macaroons  
Scones with clotted cream and homemade jam  
Carrot cake  
Chocolate brownies  
White chocolate and raspberry cake  
Lemon and blackcurrant cake  
Classic tea loaf with Castle Cary butter  
chocolate éclairs  
Victoria sponge

### Additional extras

Pink Prosecco  
Jugs of minted Pimms  
Jugs of cloudy lemonade



# Barbecue

Our barbecue menus have been lovingly designed to suit outdoor weddings and summer parties. 2 course menus are a great way to feed your guests for the day, or if you are planning a shorter event or would like BBQ evening food, 1 course is simply perfect

2 course BBQ with pudding graze Please choose 3 mains and 4 sides

1 course BBQ Please choose 2 mains and 3 sides from

## Mains

Rosemary marinated ribeye steaks

Handmade Westcountry beef burger, or veggie burgers, relish, sesame bun

Jumbo pork & sage bangers

Piri piri chicken kebabs

Lamb kebabs with yoghurt, rosemary & garlic

Jumbo black tiger prawns marinated with lemon & coriander

Chermoula halloumi and courgette kebabs(v)

## Sides

Spicy slaw

Buttered corn cobs

Tomato, rocket, red onion, basil & mint salad

Classic green leaf, lemon vinaigrette

Roasted carrot salad, chickpeas and tahini

Mediterranean vegetable salad

New potato, minted pea and feta

Warm focaccia flatbread

## Graze pudding table to include

Vintage tea stands of lemon tartlets, chocolate brownies, macaroons, eclairs

bowls of Cheddar strawberries with clotted cream



## Bucket Bars

A great addition to an informal outside event  
Buckets filled with bottles of prosecco, wine, lager, cider  
and beer for guests to help themselves to





## Naked cakes

Victoria sponge decorated with oodles of fresh fruit to feed 80 guests



## Cheese wedding cakes

Hand crafted local cheeses from award winning Pong of Bath displayed as cheese wedding cake with fresh figs, grapes, vine ripened tomatoes & flare  
Later presented to feed hungry revelers with artisan biscuits, pickles, relishes & breads

# Parsnip Mash

Contact us...

We want to hear about  
your event, so why not get  
in touch today

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