



Parsnip Mash

We are proud of our reputation for beautifully bespoke menus and seamless event management. We understand the highs and lows of pulling together the perfect event and are on hand to look after every aspect, so you can be confident that we have it covered. Our menus feature 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.

We have menus for every time of day and occasion and are able to cater for all special dietary requirements. If you require any help or advice with your selections, please get in touch.

We look forward to planning the next occasion



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Menu Key

Vegetarian (v)

Vegan (ve)

Vegan alternatives available (ve alt)

Gluten free alternatives available (gf alt)

Gluten Free (gf)

Dairy Free (df)

Most of our menus can be adjusted to suit gluten free and dairy free diets.

Vegetarian and vegan alternatives will always be supplied when required.



Amazing Graze

£18.00

Designed for hungry guests during a drinks reception, as an alternative to 'the evening buffet' or simply as a replacement for either canapes or a starter.

Baskets of artisan breads from Hobbs House (ve/gf alt)

Marinated sunblushed tomatoes (ve, gf)

Spiced falafel (ve)

Kalamata Olives (ve, gf)

Strips of harissa fried chicken (gf)

Lemon & red pepper couscous (ve)

Shredded carrot, red onion & red cabbage (ve, gf)

Somerset charcuterie, chorizo, bresaola, coppa, salami

Smoked mackerel and sorrel mousse (gf)

Coriander & lemon hummus (ve, gf)





Veggie

White Nancy goats cheese, fig marmalade, ciabatta croute (gf alt)
 Cambozola, date chutney, cherry balsamic on rye (gf alt)
 Barolo and porcini risotto balls, sauce Romesco
 Quail eggs florentine, lemon hollandaise tartlet
 Parmesan gelato, red wine croute, cotto glaze
 Caponata croustades, sour cream

Fishy

Oak Smoked salmon, chervil blinis, dill mustard
 Salmon devilled quail's eggs, smoked paprika (gf)
 Green Thai fish cakes, Asian dipping sauce
 Chilli and lime scented brown crab on watermelon (gf)
 Smoked haddock and dauphinoise tartlet
 Skewered seared tuna, ponzu and soy
 Oak smoked trout & sorrel rillette on croute



Canapés

We suggest 5-7 canapes for your drink reception
 or
 8-12 for a two plus hour reception
 from £2.85 per selection

Vegan

Smushed avocado, black bean, chili, ciabatta croute (gf alt)
 Roasted beetroot, kaffir lime leaf & pickled cucumber bruschetta
 Chana dal, Balti, & Punjabi samosas, lime pickle
 Falafel, caramelized onion and tomato confit
 Surfline caper & olive tapenade crostini (gf)
 Pea and leek arancini, sour cream (gf)

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 shawarma skewers, pineapple 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
 Ham, egg and chips

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

Chocolate orange brownie (gf)
 Lemon meringue pie
 Glazed lemon tartlets
 Treacle tart clotted cream
 Macarons



Sharing menus

Informal to table dining, pass, share, Yum

- Roast pork loin porchetta, merguez sausage, salmoriglio
- Roasted carrot, rocket & puy lentil salad, confit garlic
- Heirloom tomato, Organic turmeric sourdough panzanella with basil, olives and capers
- Patatas Bravas
- Champ topped smoked cod & shrimp fish pie
 - Braised greens, pancetta, cumin
 - Smashed peas & beans, feta & mint
- Italian leaf salad, shaved pecorino, Djon anchovy vinaigrette
- Chicken thighs & legs, smoked paprika, cumin, garlic & Kalamata olives
- Roasted beets, charred spring onion, Ajo blanco dressing, toasted almond & dill
- Baby Gem, pea, radish & asparagus, herb vinaigrette
- Patatas Alinadas - spring potato, sherry vinegar, red onion & caper
- Slow roast collar of Pork, cauliflower puree, pan juices
- Roast rainbow carrots, carrot top salsa verde, toasted pumpkin seeds
- Fine beans salad, toasted seeds & nuts, charred radicchio, malted barley syrup
- Cornish charlotte potatoes, spring onions, dill, greek yogurt
- Whole 12 hour braised lamb shoulder with green harissa, pine nuts and fennel
- Roast sweet potato, preserved lemon, poblano chili & sesame oil
- Chopped Israeli salad, roast chickpea, sumac and parsley oil
- Mujaddara - spiced lentil, basmati rice, orzo, crispy fried onions & almonds
- Plant based alternatives
 - Caramelized onion, spinach & pine nut pastilla
 - Imam bayildi - Ottoman stuffed aubergine, smoked garlic & tomato (Ve)
 - Roast feta on ciabatta croute, caponata, nuts & raisins
 - Pan fried fried Polenta, wild mushroom fricassee, tarragon crumb (Ve)



Formal Dining

Perfect for a lunch, dinner or a celebratory event. These menus can be enjoyed as a two, three or four course served meal. Please choose one option for each course. 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. We will adjust the menu or create alternatives to cater for any specific dietary requirements.

Three courses £70

Pre starter

Turmeric sourdough with anchovy butter

Drenched rosemary focaccia

Moroccan frena

Lemon hummus, spiced chickpea, coriander oil

Pickled cucumber & fennel

Whipped feta, tomato tapenade & mint oil

£9

Hobbs house Sourdough & breads, Organic butter

£3



Broths & soups

- Spinach and pea soup with lemon oil (ve)
- Cream of wild mushroom soup Madeira, truffle dust
 - Ribollita broth (cannellini, cavolo nero)
 - Smoked Halibut chowder, paprika oil
- Miso & corn broth, crispy leek, Gyoza (ve)

To begin

- Apple smoked salmon or beetroot & grey goose gravadlax, chervil blinis, keta
 - Ham hock and pea terrine, mustard pickles
- Scallop masala, coconut ginger and green chilli, red onion bhaji, coriander
 - Pork & cardamom rillette, fig chutney
- Apple smoked duck salad with crispy lardons, wasabi vinaigrette
 - Flaked salmon and leek tart, mizuna, pickled fennel
- Tian of Brixham crab, salmon tartare, giardiniera of pickled vegetable, micro herbs
 - Aged Somerset beef carpaccio 'Venetian', surfine capers & anchovy
- Slow roasted carrots, charred asparagus, pancetta, crème fraîche, mint pesto, pickled daikon (ve alt)
 - Dressed Burrata, red onion, pickled plums, scorched chili, rockette, olive oil
 - Steamed asparagus with béarnaise sauce, lemon oil (v)
 - Med vegetable tart tatin, goats curd, honey (v)
 - Wild mushroom terrine, piccalilli (ve)
 - Za'atar charred cauliflower with tahini 'cream' (ve)
- Truffled potato & goat's cheese terrine, dressed rocket (v)
- Spiced beetroot & cerney ash goats cheese tartlets, tahini dressed baby leaf (v)
 - Moroccan spiced roasted chickpea Bruschetta, sun blushed tomatoes (ve)
- Tapenade black olive, red onion & tomato concasse, chargrilled ciabatta, roast heirloom tomatoes, & chargrilled courgette (ve)



To follow

Maple Roast Filet of Beef, gremolata, sarladaise potatoes, marinated mushrooms + £10 supp

Herb marinated roast sirloin of beef, chateaux potatoes, Bearnaise + £8 supp

Bavette steak, smoked pepper puree, pomme Anna, salsa verde, greens

Confit leg of duck, provencal cassoulet, mustard mash, roast carrot, jus

Beer braised beef cheek, fondant potato, cumin greens, pan juices

Lemon and thyme marinated chicken, pomme Anna, white wine jus

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

Guinea fowl breast, creamed greens, pancetta, jus

Pan fried seabass, dulce, clam & pea broth, crushed charlotte potato

Seared halibut on chervil mash, moules mariniere

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

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

Pan fried loin of venison, celeriac puree, carrot, pomme anna, port jus, crispy sage, blackberry jelly

BBQ lamb rump, leek puree, pickled tomatoes, pomme Anna and smoked creme fraiche + £5 supp

Labanese 7 spice roast rump of lamb, aubergine, daqqa, parmentier potatoes and salsa verde + £5 supp

Rump of lamb, roast onion puree, wilted spinach, anya potatoes, pan juices, apple mint jelly + £5 supp

Ras el hanout Gressingham duck, Aubergine Chermoula, kale, Pomme Anna, pan juices

Roast duck breast, chateau potato, celeriac puree, apple jelly, pan juices

Seared duck breast, confit croquettes, rissole potatoes, cherries and almonds, white wine jus

Char grilled breast of duck, fennel, orange & pomegranate salad, raspberry vinaigrette, new potatoes

Moroccan cauliflower roulade, roasted chickpeas, tahini (ve)

Shakshuka, baked eggs (v)

Pan fried polenta, tarragon & wild mushroom, puy lentil and spinach, truffle dust (ve)

Butternut squash and sage fiorelli, basil oil (ve)

Crispy quinoa cakes, tomato & chickpea salad, balsamic (ve)

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

Melanzane 'parmigiana', griddled courgette, micro basil (v)

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

Braised leek and smoked cheddar pithivier (v)

Sweet potato & red onion tart, pumpkin & sunflower seeds (ve)



To finish

- Glazed passion fruit tart, pistachio cream
- Lemon meringue pie with blueberry compote
 - Lemon posset, brandy snap, basil sugar
- Summer berry gazpacho, lemon sponge 'croutons'
- Rich chocolate mousse, mango and hot chilli sorbet, shortbread
 - Baked vanilla cheesecake, rhubarb compote
- Chocolate fondant, caramel sauce, clotted cream
- Mille feuille of red berries, vanilla shortbread, passion fruit cream
- Gooseberry and creme fraiche tart, vanilla syrup
- Drunken, sunken, chocolate cake, rum spiced cream fresh strawberries
 - Spiced rhubarb pannacotta, ginger snaps
 - Seville orange tart, lime creme fraiche
 - Apple tart tatin, clotted cream ice cream
- Baked custard tart, honey roast pear, acacia cream
- Plum and cardamom brulee, shortbread thins
 - Nutella cheesecake, salted toffee pretzels
- Chocolate pithivier, valrhona chocolate sauce, pistachio ice cream
- Trio of chocolate - chocolate orange tart, chocolate and cherry mousse, chocolate brownie
 - Roast pineapple, coconut mousse, almond biscotti (ve)
- Grilled apricots, cheddar strawberries, whipped 'cream' amaretti crumb (ve)
 - Espresso creme caramel, toasted pistachio, shortbread (ve)
- Vanilla granola cheesecake, salted caramel sauce (ve)
 - Sticky toffee pudding, cinder toffee ice cream (ve)
- Olive oil lemon cake, raspberry compote, macerated strawberries, lemon 'cream' (ve)

Cheese boards

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



High Tea

£40.00

This menu is designed as a light meal for guests. It can be served to guests seated at clothed tables on tiered cake stands and platters, with white china and linen napkins
4 sandwiches, please choose 4 savoury items and 4 sweet items

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

Sandwich selection

- Cucumber & cream cheese, dill & mint (v)
- Egg mayonnaise and pea shoots (v)
- Scottish smoked salmon, lemon butter
- Breast of chicken, tarragon mayo

Cakes

- Scones with clotted cream and homemade jam
- Carrot loaf cake
- Banana & Chocolate slice
- Chocolate orange brownies (ve)
- Lemon drizzle cake
- Iced ginger loaf cake
- Vegan chocolate cake (ve)
- Macaroons

Why not add?

- Pink Prosecco
- Jugs of minted Pimms
- Jugs of cloudy lemonade

Vegan High Tea

- Coronation chickpea, grated carrot, corrainder
- Rosemary hummus, olives, cucumber, tomato
- Guacamole, roast piquillo pepper, red onion, kale

Savouries

- Vegetable samosas
- Falafel, tomato & caramelised onion chutney
- Plant based 'sausage' roll
- Olives

Cakes

- Chocolate orange brownie
- Vegan scone, 'cream' & jam
- Chocolate loaf cake



Say Cheeeese

Cheese Boards

Hand crafted local cheeses from award winning Pong of Bath displayed as cheese wedding cake with fresh figs, grapes, vine ripened tomatoes & breads

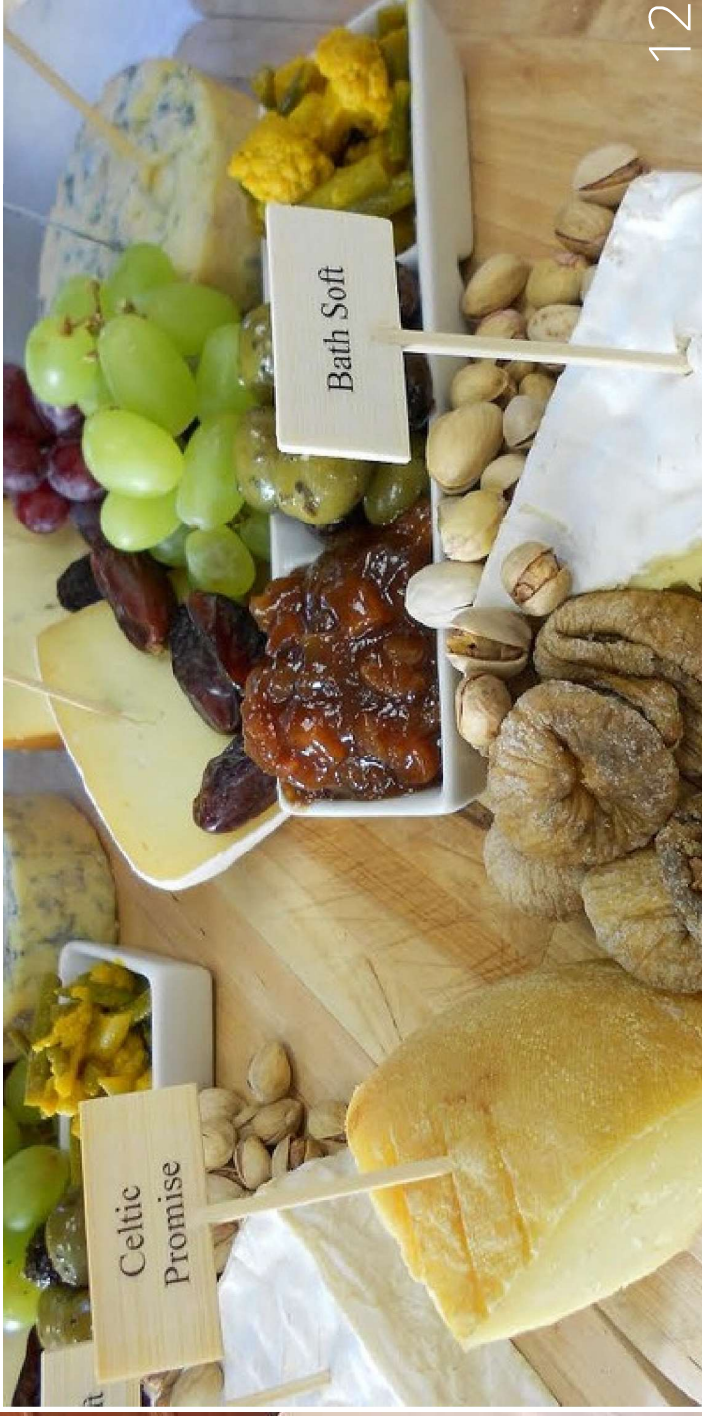
Later presented to feed hungry revellers with artisan biscuits, pickles, relishes & breads (minimum 70 guests)

A selection of cheese from award winning Pong! of Bath served on boards with fresh figs, grapes, vine ripened tomatoes, artisan biscuits, pickles, relishes & breads

From £90

Pork Pies

Why not add a Pork Pie layer to your cheese cake



Bowl food

Please choose

1 meat and 1 veggie/vegan option

£17.00

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

Thai vegetable curry, fragrant rice, Tomato
kachumber, Papadums (ve)

‘dirty mac’ with crispy bacon, chorizo, shrooms!

Mac and ‘cheese’, crispy thyme crumb (ve)

Vegan ‘cheese’ gratin, slow braised puy lentil, chestnut
mushroom shepherd’s pie

Five spice roast pork belly Pho, noodle, bok choy, garlic,
lemongrass, sweet basil

Tofu Pho Chay, giant rice noodles, oyster mushrooms,
bean sprouts, Asian basil, bok choy, spring onion, lime
(ve)



Parsnip Mash

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

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Call the team
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