



**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

£16.00

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)





# Canapés

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



## 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  
Shots of Beetroot and apple crème fraiche (gf)

## Fishy

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

## 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  
surfine caper & olive tapenade crostini (gf)  
Roasted celeriac and coconut shots (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 tikka 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  
Yakitori chicken skewers, coconut and lime dipping sauce

## 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  
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 aged beef, salsa rossa picante, charred pimento  
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 chilli & 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 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 £60.00

### 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 soup (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)

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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 rilette, fig chutney

Apple smoked duck salad with crispy lardons, wasabi vinaigrette

Flaked salmon and leek tart, mizuna, pickled fennel

Smoked salmon & beetroot gravadlax, chervil blini, dill mustard

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 fraiche, 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

## Why not add?

Pink Prosecco  
Jugs of minted Pimms  
Jugs of cloudy lemonade

## Cakes

Scones with clotted cream and homemade jam  
Carrot loaf cake  
Victoria sponge  
Chocolate orange brownies (ve)  
Lemon drizzle cake  
Iced ginger loaf cake  
Vegan chocolate cake (ve)  
Macarons

## Savouries

Honey and mustard sausages  
Quiche Lorraine  
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 (ve)

## 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

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 £80

## Pork Pies

Why not add a Pork Pie layer to your cheese cake

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 revellers with artisan biscuits, pickles, relishes & breads (minimum 70 guests)





# Bowl food

Please choose  
1 meat and 1 veggie/vegan option  
£16.00

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

Looking for Wines & Tipples  
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We want to hear about your  
event, so why not get in  
touch today

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