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



Contents

Picky Bits	p. 4
Canapes	p. 5
Sharing menu	p. 6
Formal Dining	p. 7
- Starters	p.8
- Mains	p.9
- Puds	p.10
2027 Specials	p.11
High Tea	p.12
Cheese	p.13
Bowl food	p.14

Menu Key

Vegetarian (v)
Vegan (ve)
Vegan alternatives available (ve alt)
Gluten free alternatives available (gf alt)
Gluten Free (gf)
Dairy Free (df)
All of our menus can be adjusted to suit gluten free and diary free diets.
Vegetarian and vegan alternatives will always be supplied when required.



Picky Bits

£24 for 8 items

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)
Freenah & Lavash Breads
Cheese boards - award winning cheeses from Pong!
Somerset charcuterie,chorizo, bresaola, coppa, salami
Brandade of smoked haddock (gf)
Smoked mackerel and sorrel mousse (gf)
Chicken parma bites (gf)
Carmalised onion and manchego cheese twists
Wild boar scotch eggs & piccalilli
Tumeric rainbow pakora (ve, gf)
Sweet potato & Beetroot falafel (ve)
Marinated sunblushed tomatoes (ve, gf)
Kalamata Olives (ve, gf)
Roasted carrot hummus, dukkah (ve, gf)
Babaganoush (ve,gf)
Tzatziki (v, gf)
Pickles - onions, cornichons, cauliflower, cucumber
Celeriac remoulade
Seasonal crudite





Canapés

We suggest 5-7 canapes for your drink reception
or
8-12 for a two plus hour reception
from £3 per selection



Veggie

White Nancy goats cheese, fig marmalade, ciabatta croute (gf alt)
Cambozola, date chutney, cherry balsamic on rye (gf alt)
Cheltenham beetroot tart, goats curd, dill
Barolo and porcini risotto balls,sauce Romesco
Black bomber tart, crispy shallot, pickled mustard seeds
Quail eggs florentine, lemon hollandaise tartlet
Parmesan gelato, red wine croute, cotto glaze
Caponata croustades, sour cream

Fishy

Oak Smoked salmon, crumpet, preserved lemon, keta
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
Salt cod, Crispy potato, Sherry vinegar jelly

Vegan

Smushed avocado, black bean, chili, ciabatta croute (gf alt)
Minted pea & Guacamole cups (ve)
Chana dal, Balti, & Punjabi samosas, lime pickle (ve)
Sweet potato Falafel, caramelized onion and tomato confit
Surfine 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
Ox cheek croquette, brown crab mayo
Chicken shawarma skewers, pineapple raita
Herefordshire 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

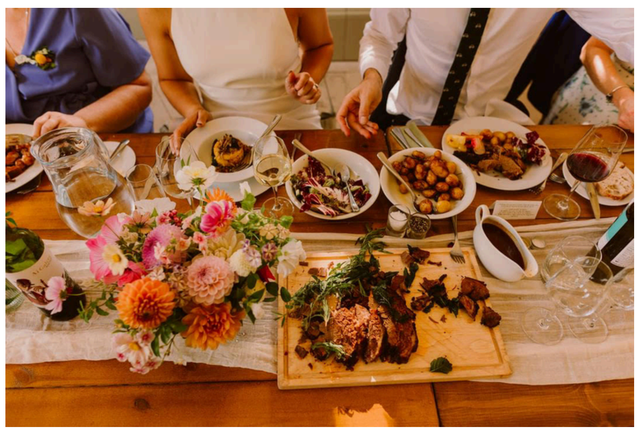
Sweet canapés

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

Carrot opera cake
Chocolate orange brownie (gf)
Lemon meringue pie
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 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 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



~

To begin

Apple smoked salmon or beetroot & grey goose gravadlax, chervil blinis, keta
Ham hock terrine, Stornoway black pudding, crispy hen egg
Scallop masala, coconut ginger and green chilli, red onion bhaji, coriander
Apple smoked duck salad with crispy lardons, rhubarb vinaigrette
Flaked salmon and leek tart, mizuna, pickled fennel
Tian of Brixham crab, salmon tartare, giardiniera of pickled vegetable, micro herbs
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, cured egg yolk, smoked hollandaise (v)
Charred courgette tart tatin, goats curd, honey (v)
Wild mushroom terrine, piccalilli (ve)
Za'atar charred cauliflower, caramelised puree, chimichurri (ve)
Truffled potato & Perl Wen terrine, chive mayo (v)
Cheltenham beetroot carpaccio, cerny ash goats cheese, walnut vinaigrette (v)
Tapenade black olive, red onion & tomato concasse, chargrilled ciabatta, roast heirloom tomatoes, & chargrilled courgette (ve)
Salt baked kohlrabi, black garlic, hazelnut, miso (ve)
Cornish Mackerel, roast carrot & fennel, nasturtium
Chicken liver parfait, apricot puree, pickled peach, hazelnut granola







To follow

Herb marinated roast sirloin of beef, chateaux potatoes, Bearnaise + £8 supp
Bavette steak, smoked pepper puree, pomme Anna, salsa verde, greens + £5 supp
Confit leg of duck, provencal cassoulet, mustard mash, roast carrot, jus
Pressed beef cheek, fondant potato, cumin greens, pan juices
Tuscan garlic chicken, herbed champ, savoy cabbage
Char grilled chicken with wild mushroom and Madeira sauce on Dijon mash
Woolley Park guinea fowl, parsnip puree, pickled pear, puff pastry, jus
Pan fried seabass, potato rosti, red pepper sauce, braised leek
Seared cod on chervil mash, miso beaure blanc
Porterhouse ham chop, parsley sauce, grain mustard mash, greens
Cha shao belly of pork, bok choy, water chesnut, egg fried rice
Lydney Park Venison, shoulder croquette, sandy carrot, carrot puree, venison sauce
Roast lamb rump, leek puree, black garlic, pomme Anna + £5 supp
Labanese 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
Pheasant & wild boar roast, roasted roots, venison gravy, rhubarb jelly
Seared duck breast, confit croquettes, rissole potatoes, cherries and almonds, white wine jus
Braised lamb shoulder, petit pois ala francaise, parmmesan crumb
Collar of pork, caramelised cauliflower, black pudding, fondant potato, port jus

Pan fried polenta, tarragon & wild mushroom, puy lentil and spinach, truffle dust (ve)
Pea & mint ravioli, butternut squash and sage, basil oil (ve)
Poached celeriac, puy lentils, ‘nduja’, wild mushroom faggot (ve)
Jerk sweet potato & black bean cassoulet, jasmine rice (ve)
Melanzane 'parmigiana', griddled courgette, micro basil (v)
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 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
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)

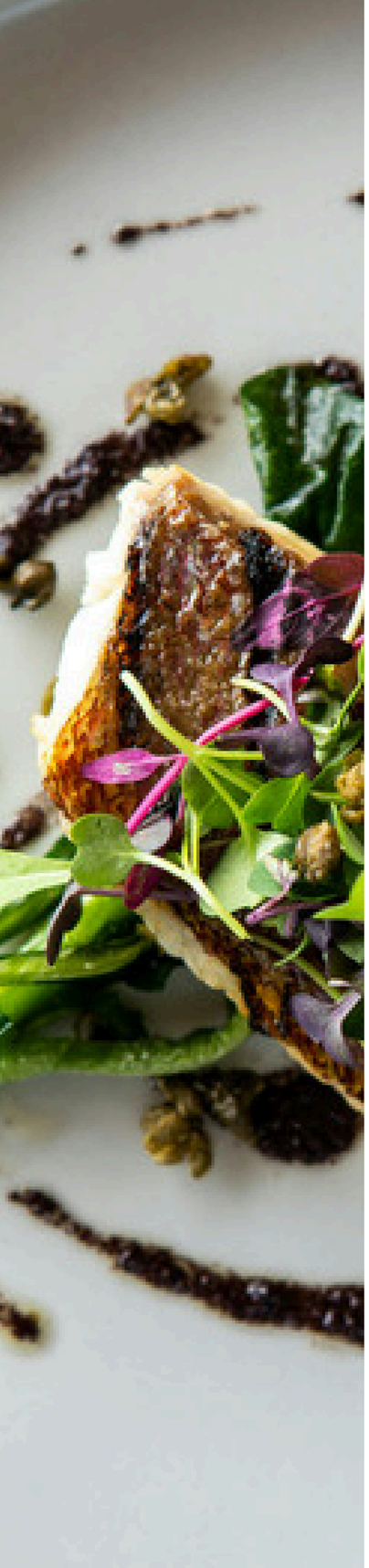
Cheese boards

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









Hot off the pass - 2027 edition

Starters

Citrus cured salmon, Isle of Wight tomatoes, pickled lemon, buttermilk dressing

Wild boar scotch egg, black pudding, tomato and harissa confit

Laverstoke park farm buratta, pickled fennel, cherry tomato, blood orange

Watermelon carpaccio, white lake fetish, pickled radicchio

BBQed leek, cep puree, Muhammarma dressing, pickled shimeji

Black bomber custard, roscoff onion, pedro ximinez, fig chutney, onion seed cracker

Mains

Porchetta, quince, dauphinoise potato, hispi cabbage, grain mustard jus

Beef fillet, parsnip mash, baby vegetables, bourguignon sauce (£8 supplement)

Middle white pig cheeks, king oyster, white bean and saddleback pancetta cassoulet

Potato gnocchi, cheltenham beetroots, pickled walnuts, radish, red chicory (v)

Poached celeriac, puy lentils, ‘nhuda’, wild mushroom faggot (v)

Woolley park chicken ballotine, smoked bacon, Jersey royal, english pea fricassee, jus

Pollock, crushed Cornish mids, Calcot onions, curried veloute, onion bhaji

Smoked haddock and salmon fishcake, burford brown egg, spring greens, warm tartar

Desserts

Cheddar valley strawberry pavlova, strawberry jelly, caramelised white chocolate

Chocolate delice, raspberries, honeycomb

Sticky toffee pudding, salted caramel, brulee banana, vanilla ice cream

Wye valley rhubarb trifle, gingerbread granola

Cornflake pannacotta, hazelnut, meringue, lemon curd



High Tea

£40.00

This menus 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 (v)
Egg mayonnaise and mustard cress (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 opera cake
Chocolate orange brownie (gf)
Lemon meringue pie
Treacle tart ‘clotted cream’ (ve)
Mango & ginger upsidedown cheesecake
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)
Wild boar scotch eggs, piccalilli
Gravadlax blinis with horseradish and beetroot relish
Sweet potoato falafel, tomato & harissa 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
Treacle tart ‘clotted cream’







Say Cheeeese

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)

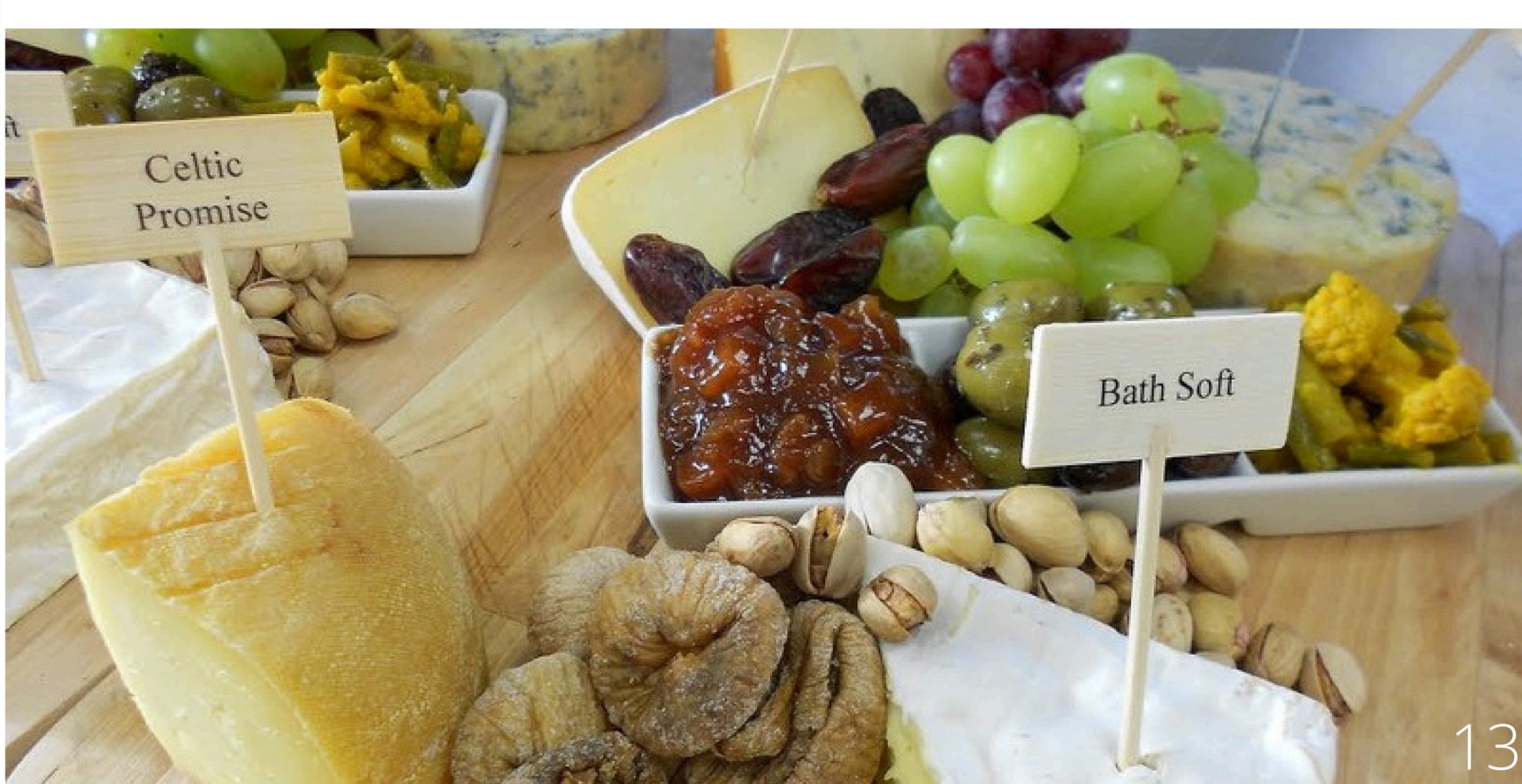
Cheese Boards

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 £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
£18.00

Green Thai chicken, jasmine rice, mango pickle, papadums
or
Thai vegetable curry, jasmine rice, Tomato kachumber, Papadums (ve)

Butter chicken masala, pilau rice, sambols
or
Lentil dahl, pilau rice, lime pickle

‘Dirty mac’ with crispy bacon,chorizo, shrooms
or
Mac and 'cheese', crispy thyme crumb (ve)

Char sui pork belly, noodle, bok choi, mange tout, courgette and sesame seed
or
teriyaki glazed tofu, vermicelli noodles, oyster mushrooms, bean sprouts, bok choi, spring onion, lime (ve)



Parsnip Mash

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

inspired@parsnipmash.co.uk

Call the team

0117 312 0121

