



# The Sausage & Mash Company



## Corporate and Hospitality Menu

Welcome!

The Sausage and Mash Company offers a flexible approach with our corporate and hospitality menu, should you have something in mind that is not listed, please do let us know and we will happily work with you. We pride ourselves on producing locally sourced wholesome food that is adaptable with our client's needs. Please contact us at: [hello@thesausageandmashcompany.co.uk](mailto:hello@thesausageandmashcompany.co.uk) for more information. **All prices include VAT at 20%.**

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### Sandwich Buffet

£12.50 per person

- Selection of classic sandwiches & filled rolls.
- Petit pork pies.
- Honey glazed cocktail sausages.
- Scotch eggs with dressing.
- Assorted hand cut crisps.
- Fresh vegetable sticks with dips.
- Selection of delicious cake bites.
- Assorted fresh fruit skewers.

### Hot fork buffet bowl food

All our bowl food is served in bamboo dishes with eco cutlery. All food served from our rustic food bars. The open flamed cooking is with our stylish Indian Kadai fire bowls and are operated with gas flames to avoid smoke!

Locally sourced sausages in bread rolls with onion & relish  
(select up to 3 flavours from our sausage menu) £6.95 per head

Wiltshire bacon in fresh baps with relish £6.95 per head

Chunky chips in classic paper cones £3.50 per head

**\*\*Open flamed cauldron cooking\*\*** Smokey rich chilli con carne with hints of chocolate, cumin and smoked paprika. Punchy warm flavours, served with tortilla chips, sour cream and shredded cheese. £10.95 per head (includes cauldron) Requires Food Bar Hire.

**\*\*Open flamed cauldron cooking\*\*** Moroccan style full-bodied tagine. with Pumpkin, chickpea, cumin and mixed Middle Eastern spices. £10.95 per head (includes cauldron) Requires Food Bar Hire.

Our delicious pies with creamy mash & farmhouse gravy. £13.50 per person

- Steak and Ale (gf).
- Pumpkin, garlic, spinach, sweet potato and goat's cheese (gf, v).
- Chicken, smoked bacon and tarragon.
- Chicken, ham and leek.
- British steak and long clawson stilton.
- Wild mushroom, asparagus, cream and white wine (v).
- Mushroom, tomato, baby onion and red wine (vegan, v).

Locally sourced sausages and creamy mash with farmhouse gravy. £13.50 per person

Select up to 2 sausage flavours from the following:

- Plain pork.
- Pork and chilli.
- Pork and onion marmalade.
- Vegetarian and vegan sausages.

### Desserts:

Served in bamboo dished with eco cutlery

£6.95 per person

- Chocolate brownies with fresh Wiltshire cream.
- Creamy lemon posset with shortbread biscuit.
- Assorted fruit skewers.

### Don't forget...

Selection of Fair-trade coffee & English breakfast tea with mints

£2.00 per person

Fruit juice

£1.50 per person

Still and sparkling water

£1.50 per person

Selection of croissants with jam and butter

£5.75 per person

Selection of pastries

£5.75 per person

Assorted cheese platter with chutney, crackers, hams, celery and olives

£175.00 (serves circa 40 guests)

Donut wall with a selection of artisan doughnuts

£250 for 50 / £375 for 100 guests

English afternoon tea experience

Prices on request

Freshly made canape's (menu available on request)

£7.00 per person

Rustic Food Bar hire

£150.00 per day

Marshmallow fire box with marshmallows on skewers

£30 per 200 marshmallows

- *Vegetarian, Gluten Free and Vegan requirements available on request.*
- *Other than our bamboo food bowls and wooden cutlery, prices do not include hire of other types of crockery, cutlery or table linen, which we can hire for you at an additional cost.*
- *Prices include our catering and waiting staff, VAT at 20% and catering insurance.*
- A Kitchen Hire cost of **£145.00** will apply if not utilising our own catering tent.
- Please note: access to electricity is required.
- For venues without a kitchen or deemed not adequate, we will utilise our fully stocked catering tent kitchen at **£350.00**. This includes all logistics costs, equipment hire and LPG gas in the kitchen.
- Mileage from SN9 6JQ to venue (return) £1.50 per mile.
- We have our own supply of water for catering and will remove our food waste.

*(Menu is subject to change)*



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Thesausageandmashcompany



@thesausageandmashcompany

We are here to help you choose the right menu for your occasion. Please do contact our Event Coordinators at [hello@thesausageandmashcompany.co.uk](mailto:hello@thesausageandmashcompany.co.uk).

#notjustsausagesandmash

[www.thesausageandmashcompany.co.uk](http://www.thesausageandmashcompany.co.uk)

