



The *Sausage & Mash* Company



Wedding Package Menu 2019/2020

Canapés

- Glazed honey and mustard sausages
- Thai crab croustade
- Goats' cheese and red onion marmalade on a rosemary focaccine
- Chorizo with roasted red pepper, basil and cream cheese
- Creamy mushroom tarragon tarts
- Mango chicken skewers with basil raita
- Petit Yorkshire pudding with roast beef and horseradish sauce
- Stuffed apricots with goats' cheese and parma ham

Starters

presented on *shared table platters**

- Grilled goats' cheese on a bed of salad, roasted beetroot, walnuts and balsamic dressing*
- Smoked salmon with fresh chilli crab, horseradish cream and lime vinaigrette*
- Sliced fillet of beef with a herb crust, served with crumbled Stilton and mint salad*
- Soup of the day with crusty bread

Mains

We offer both **formally plated** (Silver Service) or **take away/festival style** food options, whichever your preference, wherever your event.

Delicious Pies

Select 3 including vegetarian, all are served with creamy mash, farmhouse red wine gravy, honey glazed carrots and minted peas.

- Steak and real ale
- Chicken, smoked bacon and tarragon
- Pumpkin, garlic, sweet potato, spinach and goats' cheese (v)
- Steak, bacon and real ale
- Chicken portobello and chestnut mushroom pie
- Chicken, ham, leek and thyme
- British steak and long Clawson Stilton
- Wild mushroom, asparagus, white wine and cream (v)
- Steak and kidney
- Steak, chorizo, butter bean and olive

Note: Gluten free pies available on request (choose from Steak and real ale, Pumpkin, garlic, sweet potato, spinach and goats' cheese, or Chicken & ham pie with leek & thyme)

www.thesausageandmashcompany.com

Locally sourced Sausages

*Served with creamy mash, farmhouse red wine gravy, honey glazed carrots and minted peas
(select up to 2 types of sausage)*

- Seasoned pork
- Pork and onion marmalade
- Pork and leek
- Pork and chilli

Note: Gluten free and vegetarian sausages available on request

Desserts

Delicious hand-made desserts

- Apple crumble with custard or cream
- Creamy lemon posset with a shortbread biscuit
- Chocolate brownies with Madagascan vanilla ice cream
- Fresh fruit salad with fresh cream

Fair Trade Coffee and Tea

A selection of tea and coffee with mints

Wedding Evening Catering*

- Locally sourced sausages in bread rolls with onion relish (see choice above)
- Locally sourced bacon in soft baps with relish
- Assorted cheese boards with a selection of chutney, biscuits and hams
- Chunky chips served in cones
- Toasted marshmallows from our fire pit

**Evening food can be served from our vintage Food Truck or vintage food bars.*

'Gumdrop' our classic Food Truck

Hire our unique Food Truck for your special occasion.



