



Wedding Menu 2019/2020

Canapés – select 4 of our canapés which are freshly handmade on the day of your event.

<ul style="list-style-type: none"> • <i>Petit glazed honey and mustard sausages</i> 	<ul style="list-style-type: none"> • <i>Fresh Thai crab croustade</i>
<ul style="list-style-type: none"> • <i>Mango chicken skewers with basil raita</i> 	<ul style="list-style-type: none"> • <i>Bloody Mary prawn shots</i>
<ul style="list-style-type: none"> • <i>Beetroot and garlic mushrooms tartlets</i> 	<ul style="list-style-type: none"> • <i>Smoked salmon pumpnickel bites</i>
<ul style="list-style-type: none"> • <i>Goats' cheese and red onion marmalade on a rosemary focaccine</i> 	<ul style="list-style-type: none"> • <i>Petit Yorkshire pudding with roast beef and horseradish sauce</i>
<ul style="list-style-type: none"> • <i>Chorizo with roasted red pepper, basil and cream cheese</i> 	

Starters – presented on shared table platters; select 2 from below:

- *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 takeaway/festival style food options.

Delicious pies – select up to 3 different pies flavours for your guests, including a vegetarian option, which will be served on sharing platters for guests to select from on the day; all are served with creamy mash, red wine gravy*, honey glazed carrots and minted peas.

<ul style="list-style-type: none"> • <i>Steak and real ale (gf)</i> 	<ul style="list-style-type: none"> • <i>Chicken, ham, leek and thyme (gf)</i>
<ul style="list-style-type: none"> • <i>Chicken, smoked bacon and tarragon</i> 	<ul style="list-style-type: none"> • <i>British steak and long Clawson Stilton</i>
<ul style="list-style-type: none"> • <i>Pumpkin, garlic, sweet potato, spinach and goats' cheese (v; gf)</i> 	<ul style="list-style-type: none"> • <i>Wild mushroom, asparagus, white wine and cream (v)</i>
<ul style="list-style-type: none"> • <i>Steak, bacon and real ale</i> 	<ul style="list-style-type: none"> • <i>Steak and kidney</i>
<ul style="list-style-type: none"> • <i>Chicken portobello and chestnut mushroom</i> 	<ul style="list-style-type: none"> • <i>Steak, chorizo, butter bean and olive</i>
<ul style="list-style-type: none"> • <i>Mushroom, tomato & red wine pie with baby onions & thyme (vg; lactose free)</i> 	<ul style="list-style-type: none"> • <i>A creamy vegan chicken (tofu!) pie with celeriac, smoked garlic and sherry (vg)</i>

* Our gravy is suitable for vegetarians. Note: GF – available as Gluten Free. V suitable for vegetarians. VG suitable for vegans. New potatoes will be served to vegans & lactose intolerant guests.

Locally sourced Sausages – served with creamy mash, red wine gravy*, honey glazed carrots and minted peas (select up to 2 types of sausage).

<ul style="list-style-type: none"> Seasoned plain pork (gf) 	<ul style="list-style-type: none"> Pork and leek
<ul style="list-style-type: none"> Pork and onion marmalade 	<ul style="list-style-type: none"> Pork and chilli
<ul style="list-style-type: none"> Pork and apple 	
<ul style="list-style-type: none"> Vegan sausages 	<ul style="list-style-type: none"> Vegetarian sausages (gf)

* Our gravy is vegetarian and gluten free

Desserts – delicious home-made desserts

Option 1: select one dessert from the following for all guests to enjoy individually plated:

- Creamy lemon posset with a shortbread biscuit*
- Our own style Eton Mess with fresh fruit*
- Chocolate brownies with fresh Wiltshire cream* (vegan & gluten free available upon request; all brownies unsuitable for guests with an allergy to almond nuts)

Option 2: select two deserts from the following for all guests, these will be placed alternatively on the table. Guests can the swap desserts amongst themselves if they so wish:

- Creamy lemon posset with a shortbread biscuit*
- Our own style Eton Mess with fresh fruit*
- Chocolate brownies with fresh Wiltshire cream* (vegan & gluten free available upon request; all brownies unsuitable for guests with an allergy to almond nuts)

Option 3: select a dessert sharing platter for each table, which will include the following:

- Creamy lemon posset with a shortbread biscuit*
- Our own style Eton Mess with fresh fruit*
- Chocolate brownies with fresh Wiltshire cream* (vegan & gluten free available upon request; all brownies unsuitable for guests with an allergy to almond nuts)

Fair Trade Tea & coffee - a selection of self-service quality tea and coffee with mints.



Price list – Our Event Coordinators will happily work with you to design the menu of your choice.

Please note: These prices **include** food service, kitchen staff, catering insurance and VAT. Crockery, cutlery and linen hire are **not** included; however, we can supply you with these at an additional cost.

Package Menu – formally plated

Canapés: (select up to 4)
Main courses – Pies or sausages, or a mix (guests choose pie or sausages)
<i>Pies - select up to 3 flavours including vegetarian; all are served with creamy mash, farmhouse red wine gravy, honey glazed carrots and minted peas. Pies presented on platters.</i>
<i>Sausages - select up to 2 flavours; served with creamy mash, farmhouse red wine gravy, honey glazed carrots and minted peas. Sausages individually plated.</i>
Desserts: (select from Options 1-3) <u>Add £1.25 per head for Option 2 and 3</u>
Fair trade Tea/coffee with mints

Extras, takeaway option & evening food

Canapés (4 per person)	£6.00 per head
Starters	£7.50 per head
Boxed (takeaway) Pies/Sausages & mash with peas and gravy	£15.95 per head
Fairtrade Tea/Coffee with mints	£2.20 per head
Fairtrade Tea/Coffee with mints & cake cutting service	£2.45 per head
Wedding cake cutting with plates and serviettes	£0.70 per head
Our locally sourced sausages in bread rolls with onion & relish	£5.95 per head
British bacon in Wiltshire baps with relish	£5.95 per head
Chunky chips in classic paper cones	£2.95 per head
Chilli con carne with nachos, cheese and sour cream (does <u>not</u> include cauldron cooking).	£8.95 per head
Open flamed cauldron cooking Smokey rich chilli con carne with	£10.45 per head

hints of chocolate, cumin and smoked paprika. Punchy warm flavours, served with tortilla chips, sour cream and shredded cheese.	(includes cauldron)
Open flamed cauldron cooking Argentinian Gaucho slow baked beans in a rich tomato sauce with onions, garlic and bay leaves. Served with warm flat bread. Ideal full-bodied evening food option!	£10.45 per head (includes cauldron)
Classic cheese boards with assorted cheese, crackers, butter and celery sticks	£125.00 (serves circa 25 guests)
Deluxe cheese boards with assorted cheese, crackers, butter, celery sticks, olives, hams and assorted chutneys	£145.00 (serves circa 25 guests)
Toasted marshmallow fire pits with 200 marshmallow skewers	£25 per fire pit
Hire of our eye-catching vintage Citroën food truck (including staff; access to electricity will be required at venue).	£355.00
Hire of wooden vintage style food bars complete with stylish lighting	£125.00

Evening food can be served from either our vintage food truck or stylish food bars

Additional Extras

We have a vast range of hire equipment and props available, including:

- Vintage ice baths complete with ice £25.00 per ice bath
- Wooden barrel tables with chrome ice bucket £45.00 per table
(ideal for reception drinks)
- Rustic barrel bar with wooden top £125.00 per bar
- Fire pit box with 200 marshmallows on skewers £25.00 per fire box
- Antique suitcase (great props!) £15.00 per case
- Large fire pit with enough logs for your evening party! £75.00 per fire pit with logs
- Antique watering cans (ideal for flower displays) £10.00 per can
- Mobile fridge trailer hire £480.00 per day
- Generator hire £pricing on request



The small print!

- Prices are valid until 1st January 2020. Confirmed bookings will not be subject to price increase.
- Prices include catering insurance, VAT, all waiting staff and kitchen staff.
- We can supply crockery, cutlery and glass ware. We will work with you to ascertain how many items you require and add as an additional cost. If we set-up and dress tables, a charge of **£190.00** will be added to the total cost.
- A Kitchen Hire (excludes Food Truck Hire) cost of **£165.00** will apply.
- Please note: access to mains electricity or a generator is required if our food truck is utilised or if the event is held outside of a designated wedding venue with no electricity (i.e. Marquee/tipi).
- We have our own supply of water and will remove our food waste.
- We are happy to pour reception drinks etc., this will be costed per event basis.
- Drinks service is calculated at **£22.75** per staff member per hour, including bar service.

Travel costs:

- **£1.75** per mile (each way) from postcode SN9 6JQ to the venue of your choice.

Please email our events team at hello@thesausageandmashcompany.co.uk We want to make your event memorable and amazing with our delicious, wholesome food that is prepared fresh on the day just for you and your guests.

We will be happy to discuss all your catering requirements and options with you, as we know every event is unique and special. Feel free to call on 07979 502 655 as we are often out of the office at events cooking!

Menu correct at 08.04.2019; Menu is subject to change.



Thesausageandmashcompany



@thesausageandmashcompany

www.thesausageandmashcompany.com