



The *Sausage & Mash* Company



Wedding Menu for 2020 & 2021

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

- *Petit glazed honey and mustard sausages*
- *Mango chicken skewers with basil raita*
- *Beetroot and garlic mushrooms tartlets*
- *Goats' cheese and red onion marmalade on a rosemary focaccine*
- *Chorizo with roasted red pepper, basil and cream cheese*
- *Fresh Thai crab croustade*
- *Bloody Mary prawn shots*
- *Smoked salmon pumpernickel bites*
- *Petit Yorkshire pudding with roast beef and horseradish sauce*

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.

Our 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 pies are served with creamy mash, red wine gravy* and fresh vegetables.

- *Steak and real ale (gf)*
- *Chicken, smoked bacon and tarragon*
- *Pumpkin, garlic, sweet potato, spinach and goats' cheese (v; gf)*
- *Steak, bacon and real ale*
- *Chicken portobello and chestnut mushroom*
- *Mushroom, tomato & red wine pie with baby onions & thyme (vg; lactose free)*
- *Chicken, ham, leek and thyme (gf)*
- *British steak and long Clawson Stilton*
- *Wild mushroom, asparagus, white wine and cream (v)*
- *Steak and kidney*
- *Steak, chorizo, butter bean and olive*
- *A creamy vegan chicken (tofu!) pie with celeriac, smoked garlic and sherry (vg)*

* 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 lactose intolerant guests.

Our locally sourced Sausages – served with creamy mash, red wine gravy and fresh vegetables (select up to 2 types of sausage per person).

- Seasoned plain pork (gf)
- Pork and onion marmalade
- Pork and apple
- Vegan sausages
- Pork and leek
- Pork and chilli
- Vegetarian sausages (gf)

Desserts – delicious home-made desserts. Choose from the following options:

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 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 dessert sharing platters 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 - selection of self-service fine 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, all kitchen staff and catering insurance. VAT is charged @ 20%. Crockery, cutlery and linen hire are not included; however, we can supply you with these at an additional cost.

www.thesausageandmashcompany.com

Package Menu – formally plated

£33.32 per head

Canapés: (select up to 4)

Main courses – Pies or sausages, or a mix (guests choose pie or sausages)

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.

Sausages - select up to 2 flavours; served with creamy mash, farmhouse red wine gravy, honey glazed carrots and minted peas. Sausages individually plated.

Desserts: (select from Options 1-3) **Add £1.25 per head for Option 2 and 3**

Extras and takeaway option:

Canapés (4 per person)	£7.00 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	£2.00 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 creative evening food menu:

Why not indulge your guests to some creative alfresco dining, as we serve your evening food from our classic food truck, vintage food bars or the fire and flame cauldron. The choice is yours!

Locally sourced sausages in bread rolls with onion & relish (select up to 3 flavours from our sausage menu)	£5.95 per head
Wiltshire bacon in fresh baps with relish	£5.95 per head
Chunky chips in classic paper cones	£2.95 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.	£8.75 per head (includes cauldron)
Open flamed cauldron cooking Moroccan style full bodied tagine with pumpkin, chickpea, cumin and mixed spices.	£8.75 per head (includes cauldron)
Classic cheese boards with assorted cheese, crackers, butter and celery sticks	£125.00 (serves circa 25 guests)
Our deluxe cheese platter with assorted cheese, crackers, butter, celery sticks, olives, hams and assorted chutneys. Always a great talking point!	£145.00 (serves circa 25 guests)
Toasted marshmallow skewers	£25 per 200
Hire of our eye-catching vintage Citroën food truck (including staff; access to electricity will be required at venue).	£275.00
Hire of wooden vintage style food bars complete with stylish lighting	£125.00

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 (ideal for reception drinks) £45.00 per table
- Rustic barrel bar with wooden top and signage £125.00 per bar
- 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
- Stretch tent hire. Hire one of amazing Stretch tents for your occasion. Full details upon request. £pricing on request



The small print:

- Prices are valid until 1st September 2020.
- Prices include catering insurance, all waiting staff and kitchen staff.
- VAT is charged @20% and will be added to your total invoice.
- We can supply crockery, cutlery and glassware. We will work with you to ascertain how many items you require and add as an additional cost.
- A Kitchen Hire (excludes Food Truck Hire) cost of **£185.00** will apply if using event location kitchen and not our own catering tent.
- 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).
- 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.
- We have our own supply of water for catering 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.
- Ask us if you would like us to run a bar for your event, we can price this on request.
- Travel costs are £2.00 per mile (return) from SN9 6JQ to the venue of your choice.

Looking for Event Catering inspiration? Follow us on the following links for all our latest updates:



Thesausageandmashcompany



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We are here to help you choose the right menu for your occasion. Please do contact our Event Coordinators at hello@thesausageandmashcompany.co.uk or call 07979502655.

Menu subject to change

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