



Pieminister Plant Based Events by Mesa Catering

Canapés (Choose 4 - 6)

Roasted Tomato Crostini (vg/gfo)

Crostini topped with whipped vegan cream cheese, roasted cherry tomatoes, and basil pesto

Homemade Carrot & Caraway Crackers (vg)

Carrot and caraway purée served on a homemade cracker and topped with dill, olive oil and sea salt

Falafel (vg/gf)

Authentic falafel served with beetroot hummus and soya yoghurt

Miso Aubergine Rice Cracker (vg/gf)

Miso roasted aubergine served on a rice cracker topped with pickled ginger

Pani Puri (vg)

Crispy spheres filled with spiced potato & chickpeas, sweet and sour tamarind chutney, soya yoghurt & sev

Chhole Chickpea Poppadom (vg/gf)

Mini poppadom's topped with curried chickpeas, mango chutney & soya yoghurt

Starter Platter (Choose 1)

Plant Based Platter (vg)

Marinated teriyaki tofu and vegetable skewers, stuffed vine leaves, roasted peppers, and house marinated olives. Served with flatbread and a selection of dips

Thali Platter (vg)

A selection of red pepper pakoras, aloo bonda, and punjabi samosas. Served with poppadoms and a selection of 'Thali' chutneys

Evening Buffet

Thali Snacks (vg)

Thali samosas and pakoras with chilli tomato, and coconut chutneys

Homemade Vegan 'Sausage' Rolls (vg)

Mushroom, leek & chestnut vegan 'sausage' rolls

Salad Box (vg)

Roasted carrots and beetroot with orange, 'feta', sesame seeds & coriander

Optional Extras at an additional price

Keralan Salad (vg/gf)

Pieminister Main Course (Choose 3-4 flavours)

KEVIN (vg)

A chestnut mushroom, tomato & quinoa pie with baby onions & thyme

THIS Isn't A Chicken & Bacon Pie (vg)

A THIS isn't chicken & bacon pie

MOOLESS MOO (vg)

A jackfruit 'steak', craft ale and black pepper pie

ALL SERVED WITH Mash (v/gf), Gravy (gf/vg) and

Garden Peas (vg/gf) or Minted Mushy Peas (vg)

OPTIONAL UPGRADE TO
PIEMINISTER MOTHERSHIP MEAL
with Vegan Cheese (vg)
& Crispy Onions (vg)

KIDS MEAL

Plant based sausage & vegan mash served with ketchup

Gluten Free option available on request

Dessert (Choose 1-2)

Wild Flour Banana & Chocolate Cake (vg)

Banana & chocolate cake served with fruit and an oat cream

Bombay Mess (vg/gf)

Mango & passionfruit 'Eton' mess with shaved coconut, pomegranate & rose petal

Tofu Chocolate Mousse (vg/gfo)

Dark chocolate tofu mousse with shaved coconut

GFO - GLUTEN FREE OPTION AVAILABLE V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

*PLEASE NOTE ALL FOOD IS PREPARED IN KITCHENS WHERE GLUTEN IS PRESENT



• PIEMINISTER • WILD YEAST • A DAVID



• ABUNOOR FOODS • WILD FLOUR CAKES