



# Pieminister Weddings by Mesa Catering

## Canapés (Choose 4 - 6)

### Smoked Salmon Cream Cheese Blini

Smoked salmon, dill, & preserved lemon cream cheese served on a blini with house-pickled cucumber

### Roasted Tomato Crostini (v/gfo)

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

### Glazed Honey & Mustard Sausages (gf)

Buxton Butchers pork cocktail sausages glazed with honey, mustard, and sherry vinegar. Served with homemade chive mayonnaise

### Roasted Squash Filo Tart (v)

Mini filo pastry cups with red onion marmalade, roasted butternut squash, goats' cheese, and spinach

### Prawn & Chilli Skewers (gf)

Chilli marinated king prawn skewers topped with wasabi mayonnaise

### 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

### Mango Paneer & Roasted Pepper (v/gf)

Fresh Indian cheese charred in a mango marinade with roasted bell pepper and spicy green chutney

### Chicken Tikka (gf)

Free range tender chicken thigh skewers, marinated in Indian spices, roasted and charred

### Spanish Tortilla (gf)

Potato and onion tortilla squares. Choice of 3 toppings; homemade garlic mayonnaise or roasted bell pepper with curry mayonnaise (v/gf) or spicy chorizo

## Starter Platter (Choose 1)

### Westcountry Platter

A selection of West Country cheeses and cured meats, babaganoush, red onion pickle and marinated olives. Served with artisan bread, grissini, and lemon & thyme butter

### 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

### Grazing Boxes

West Country cheeses, pork & marmalade scotch eggs, vegetarian scotch eggs & beech smoked ham. Served with chutneys, garnish, crackers and focaccia

Optional Extras at an additional price;

Sausage rolls, Thali samosas served with chutney (vg), Mediterranean couscous salad (vg), Green salad (vg/gf)

## Pieminister Main Course (Choose 3-4 flavours)

### MOO

British beef steak & craft ale pie

### MOO & BLUE

British beef steak & stilton pie

### KATE & SIDNEY

British beef steak, kidney & craft ale pie

### FREE RANGER

Free range British chicken & Wiltshire cured ham pie with leek & thyme

### FUNGI CHICKEN

Free range British chicken, portobello & chestnut mushroom pie

### HEIDI

Goats' cheese, sweet potato, spinach & red onion pie

### WILDSHROOM

Wild mushroom & asparagus pie in a creamy white wine sauce

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 Grated Cheddar Cheese (v/gf)  
& Crispy Onions (v)**

### KIDS MEAL

Free range sausage & mash served with ketchup

Vegan/Gluten Free pies available on request

## Dessert (Choose platter or 1-2 individual)

### Cake Platter

A selection of Wild Flour cakes such as; chocolate fudge brownie, wild berry streusel and chocolate banana cake, served with fruit & cream

### Mumbai Mess (gf)

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

### Tiramisu

Coffee dipped sponge fingers, creamy marsala mascarpone, with dark chocolate shavings and cocoa powder

### Individual Cheesecakes (Choose 1-2 options) (gfo)

Homemade cheesecakes with a choice of 3 toppings; lemon curd, blueberry compote and chocolate ganache

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 BAKERY • BRISTOL CHEESEMONGER • NUTTS SCOTCH EGGS



• WILD FLOUR CAKES • TREALY FARM CHARCUTERIE • BUXTON BUTCHER