



Thali 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, local chutney, 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 & cider scotch eggs, vegetarian scotch eggs & serrano 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)

Thali Main Course (Choose 2-3 curries)

Keralan Chicken Thali (gf)

Free-range chicken curry in a coconut and tomato sauce. Inspired by evocative flavours of the South of India

Punjabi Paneer Thali (v/gf)

A tribute to the North of India's ultimate vegetarian pleasure. Paneer in a creamy spinach sauce

Pumpkin & Coconut Thali (vg/gf)

Sweet slow roasted pumpkin in a coconut & black-eyed bean sauce

Chana Masala (vg/gf)

A traditional northern curry made with chickpeas, a warming blend of spices in a tomato sauce

ALL SERVED WITH Subji (vg/gf), Dahl (vg/gf), Basmati rice (vg/gf), Yogurt (v/gf) and Keralan salad (vg/gf)

OPTIONAL EXTRAS

Chapati

KIDS MEALS

A lightly spiced chicken curry served with rice (gf) OR a light spiced vegetarian curry served with rice (vg/gf)

Vegan/Gluten Free mains available on request

Dessert (Choose platter or 1-2 individual)

Cake Platter

A selection of Wild Flour cakes such as; chocolate fudge brownie, lemon sponge cake and wild berry streusel served with 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



• THALI EASTON • WILD YEAST BAKERY • BRISTOL CHEESEMONGER • NUTTS SCOTCH EGGS



• WILD FLOUR CAKES • SOMERSET CHARCUTERIE • BUXTON BUTCHER