

SOMERSET PIE 'N' MASH

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£18.50PP. INCLUDES CUTLERY, CROCKERY AND SERVICE

Why not try something a bit different for your event?

Choose your pie, then pick your mashed potato and we will serve it with our famous rich gravy and seasonal vegetables.

This can be a great option for a fun wedding breakfast to a corporate event, or any occasion, everyone loves pie and mash!

ROAST CHICKEN WITH SMOKED BACON AND CREAMY LEEKS

Slow roasted chicken is shredded with a mix of the finest British smoked bacon and leeks, cooked up with white wine and cream to create a rich and delicious pie.

PULLED PORK WITH WEST COUNTRY CIDER AND LEEKS

Juicy cuts of pork are marinated then braised in medium-dry, Ashton Press Cider, pulled from the bone and combined with fresh fennel to create a sweet tasting pie.

SLOW BRAISED STEAK AND ALE

Succulent steak, mushrooms, onions and carrots are slow braised overnight in Butcombe Gold to create a rich and tasty filling for this classic and ever popular pie.

PULLED BEEF AND STILTON

Select cuts of beef are slow-cooked overnight, until falling apart, and combined with a tasty selection of veg add in a tastiest stilton crumb to give a mouth-watering, traditional pie filling

STEAK AND KIDNEY WITH GUINNESS AND BLACK PUDDING

Juicy steak, carrots and onions are marinated overnight in Ireland's finest porter then added to a sumptuous mixture of black pudding (the new super food) and fresh kidney for a classic pie with a superfood twist!

ROASTED VEGETABLES WITH GOATS CHEESE AND WALNUTS.

A medley of med veg and is cooked with honey, fused with tasty goat's cheese and topped with walnuts for a fabulous looking and tasting vegetarian pie. Even the pastry is made with vegetarians in mind!

AND THEN...

CHOOSE YOUR MASH

- Creamy whole grain mustard
- Traditional classic creamy and smooth
- Wookey Hole Cave Aged Cheddar Cheese
- Horseradish and chive
- Peppered

The French Kitchen

Wedding Caterers in Somerset

<http://www.thefrench-kitchen.co.uk>

- Chives

- Pesto