

Parsnip Mash

University of Bristol
Serviced Hot and Cold Menu
Autumn/Winter 2020



Our menus and service styles have been updated to adhere to Covid-19 government advice. All sharing menus will now be individually portioned, to reduce the risk of cross contamination. If you have any questions or concerns please do let us know.

We are proud of our reputation for beautifully bespoke menus and seamless event management. We understand the highs and lows of pulling together the perfect event and are on hand to look after every aspect, so you can be confident that we have it covered. Our menus feature locally sourced and seasonal ingredients, every one of our productions takes the shortest route from field to plate, without cutting corners or compromising on quality.

We have menus for every time of day and occasion and are able to cater for all special dietary requirements. If you require any help or advice with your selections, please get in touch.

All prices quoted are excluding VAT and some ingredients are subject to the availability of the season.

Minimum orders are £150 + VAT
(a £15 delivery charge is applied to all Langford events)
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Menu Key

Vegetarian (v)

Vegan (ve)

Vegan alternatives available (ve alt)

Gluten free alternatives available (gf alt)

Gluten Free (gf)

Dairy Free (df)

Most of our menus can be adjusted to suit gluten free and dairy free diets.

Vegetarian and vegan alternatives will always be supplied when required.



Brunch Time

Best meal of the day if you ask me...have a little breakfast, or is it lunch?
All served with lashings of tea & coffee

Light brunch

Assorted mini French pastries (v)
Mini seasonal fruit skewers (ve, df, gf)
Granola & yoghurt pots (v)
£6.80



Why not beef up your brunch by adding a selection of these...

Ham and cheese croissants
Bacon and/or egg rolls
Smushed avocado, sliced egg on rye (v, df)
Smushed avocado, chilli oil on rye (ve)
Smoked salmon and cream cheese bagels
Banana & honey muffin (v)
£3.50 per additional item



Delegate Days

Organising an all day meeting/conference?

We can nourish your delegates with the following packages for the whole day.

Option 1

On arrival Fairtrade tea, coffee and biscuits

Mid morning Fairtrade tea, coffee and biscuits

Sandwich Lunch

A selection of homemade sandwiches and flatbreads

Vegetable frittata (v,gf)

crisps, fruit, flapjacks

A selection of fruit juices served with lunch

Afternoon Fairtrade tea, coffee and brownies (ve alt)

£20.95 per delegate



Option 2

On arrival Fairtrade tea, coffee, pastries and fruit

Mid morning Fairtrade tea, coffee and biscuits

Lunch Option 1

Charred Tuscan lemon chicken, thyme roasted peppers (df,gf)

Pea, spinach and asparagus frittata (v,gf)

Wild rice, piccante peppers, sunblush tomato (gf,df)

Ribbon vegetables, lime and chilli (gf,df)

Roasted beets (gf,df)

Lunch Option 2

Classic poached salmon, watercress mayo (gf)

Artichoke & broad bean tart, watercress pesto (v)

New potato & soya bean, herb vinaigrette (df,gf)

Roast rainbow carrots (df,gf)

Steamed broccoli, sesame seeds (df,gf)

All served with Hobbs house bread and butter and a selection of fruit juices

Afternoon Fairtrade tea, coffee and brownies (ve alt)

£27.25 per delegate

Optional extras priced per delegate

Bacon rolls on arrival £3.50

Fruit bowl £2.55

Pastries £2.55

Amazing Graze

For hungry guests in place of canapes or as
a light lunch or evening snack,
beautifully presented in individual portions

£10.45 per person

The Classic

Char grilled marinated artichokes (ve.gf)
Baskets of artisan breads from Hobbs House (ve/gf alt)
Marinated sunblushed tomatoes (ve, gf)
Kalamata Olives (ve, gf)
Somerset charcuterie,chorizo, bresaola, coppa, salami
Scotch eggs & piccalilli
Smoked mackerel and sorrel mousse (gf)
Coriander & lemon hummus (ve, gf)
Marinated bocconcini (gf)



The Smorgasbord

Oak smoked trout and sorrel rilette (gf)
Sourdough, Rye & smoked salt butter (ve/gf alt)
Soused herrings (gf)
Virgin Mary Clamato (gf)
Cucumber, dill, yogurt dressing (gf, v)
Pickled beetroot and goats cheese on rye (v, df)
Caraway and dill sauerkraut (ve, gf)
Pea guacamole (ve, gf)

The Mid East

Pitta pockets & wraps (v, ve/df alt)
Coriander falafel (ve)
Strips of harissa fried chicken (gf)
Lemon & red pepper couscous (ve)
Shredded carrot, red onion & red cabbage (ve, gf)
Hummus (ve, gf) & tzatziki (v,gf)
Pickled pepper & cucumber (ve,gf)
Tomato & onion salsa (ve,gf)

Finger Buffets

Please choose 3 sandwiches,
2 savouries and 3 cakes from the menus below
gluten free breads available on request

£15.85 per person

Or let Chef decide for you for a discounted price £14.50 pp

Poached salmon, lemon mayo and rocket

Chicken Tikka baguette, cucumber, mint raita

Coronation chickpea, curry mayo, apricots and baby leaf, baguette (v)

Rosemary hummus, black olives, cucumber, tomato and basil, roast carrot (ve)

Savouries

Honey and mustard sausages

Quiche Lorraine

Teriyaki salmon skewers with wasabi mayonnaise

Goat's cheese and red onion marmalade tartlets (v)

Sesame and poppy seed sausage rolls

Chicken korma skewers

Wild mushroom quiche (v)

Wedges of pork pie with pickle

Gravadlax blinis with horseradish and beetroot relish

Crispy panko tofu, sweet chilli dipping (ve,gf)

Herby falafel, tomato & caramelised onion chutney (ve)

Sunblush tomato, olive, artichoke skewers (ve,gf)

Dolmades (ve)



Cakes

Macaroons

Scones with clotted cream and homemade jam

Victoria sponge

Carrot loaf cake

Chocolate orange brownie (ve)

Granola flapjack

Lemon drizzle cake

Iced ginger loaf cake

Vegan chocolate cake (ve)

Bakewell slice

Banana and almond cake (ve)

Additional items can be added for £2.50 per item

Bowl Food

Informal bowls to delight your guests, please
choose 1 meat and 1 veggie/vegan option

£11.20 per person

Add a pud for £7.20

Green Thai chicken, jasmine rice, mango
pickle, shards of papadums (gf,df)

Guinea fowl bourguignon, smoked
pancetta, mustard mash (gf)

'dirty' mac with crispy bacon, chorizo
& shrooms!

Fish pie, pea and mint mash (gf)

Vegan 'cheese' gratin, slow braised puy
lentil, chestnut mushroom (ve,gf)

Five spice roast pork belly Pho, noodle,
bok choy, garlic, lemongrass, sweet basil

Tofu Pho Chay, giant rice noodles, oyster
mushrooms, bean sprouts, Asian basil,
bok choy, spring onion, lime (ve)



Fork Buffet

Please choose one main and one salad combo
all served with Hobbs house bread (GF option available) and
severn project mixed leaves

£18.00

Mains

Charred Tuscan lemon chicken, thyme roasted peppers (gf,df)

Braised five spice ham hock, piccalilli (gf alt)

Classic poached salmon, watercress mayo (gf)

Shredded spicy Thai beef, sweet and sour dressing

Za'atar & lime spiced griddled chicken (gf)

Caramelised onion & Blue Monday tarts (v)

Zucchini & chickpea fritters (ve)

Pea, spinach and asparagus frittata (v,gf)

Artichoke & broad bean tart, watercress pesto (v)

Country vegetable pasty (ve)

Pressed chicken & wild mushroom terrine, tarragon mayo



Salad combos

New potato & soya bean, herb vinaigrette

Roast rainbow carrots

Steamed broccoli, sesame seeds

(ve,gf)

Minty quinoa salad

Spicy slaw

Beetroot, cherry tomato and cucumber

Wild rice, piccante peppers, sunblush tomato

Ribbon vegetables, lime and chilli

Roasted beets

(ve,gf)

Coriander egg noodles

Thai salad of bean sprouts, cucumber, carrots spring
cabbage, sesame, chilli, endive

Saffron and roast red onion couscous

Fennel and orange herb salad

Baby spinach and pomegranate

(ve)

fancy something sweet, why not add
cake from £2.50 per person

Chef carved Joints

Please choose one main and one side combo, we will provide dietary alternatives

£20.95

Maple slow roast shoulder of Gloucester pork (gf,df)
Smoked paprika firecracker Somerset beef brisket (gf,df)
Roasted leg of lamb, minted yogurt & pomegranate (gf)
Roasted Aubergine filled with aubergine chermoula, sweet
potato & spiced yogurt (v, ve alt)

Blanched fine bean salad, tarragon oil & Nigella seeds (black cumin)
Heritage tomato, anchovy & caper salad
Rosemary & garlic roasted sea salted potatoes
(df,gf,ve alt)

Salad Olivieh-(waxy potato, Greek yogurt,coriander,lemon,gherkin,spring onion)
Lollo rosso, radicchio, cucumber salad, Dijon vinaigrette
Nicoise salad
(gf)

Caper berry, radish, sweet basil & heritage tomato panzanella
Jerusalem couscous, charred artichoke & pimento salad
Lime scented Spring tabbouleh
(df,ve)

Braised seasonal greens with cumin
Maple roasted rainbow carrots
Chateau potatoes
(df,gf)

Giant pots of warming comfort

all served with crusty baguettes to dunk!

served in individual portions

£15

Beef bourguignon, baby onions, pancetta, chives

Pork shoulder, scrumpy cider, mushrooms (gf)

Garden vegetable stew, garlic croute (ve)

Slow braised puy lentil, chestnut mushroom
shepherd's pie (ve,gf)





Canapés

We suggest 4-6 canapes for a pre supper
or
8-12 for a two plus hour reception
from £1.65 per item (excl VAT)



Veggie

White Nancy goats cheese, fig marmalade, ciabatta croute (gf alt)
Cambozola, date chutney, cherry balsamic on rye (gf alt)
Barolo and porcini risotto balls, sauce Romesco
Quail eggs florentine, lemon hollandaise tartlet
Parmesan gelato, red wine croute, cotto glaze
Caponata croustades, sour cream
Falafel, caramelized onion and tomato confit
Chinese vegetable pancakes, pickled ginger, sweet chilli
Shots of Beetroot and apple crème fraiche (gf)

Fishy

Oak Smoked salmon, chervil blinis, dill mustard
Salmon devilled quail's eggs, smoked paprika (gf)
Green Thai fish cakes, Asian dipping sauce
Gazpacho lime scented crab shots (gf)
Chilli and lime scented brown crab on watermelon (gf)
Smoked haddock and dauphinoise tartlet
Seared tuna, marinated in wasabi and soy, wrapped in nori
Oak smoked trout & sorrel rillette on croute

Vegan

Chilli roasted peanut, rice noodle, Vietnamese spring rolls (gf)
Smushed avocado, black bean & coriander crostini (gf alt)
Roasted beetroot, kaffir lime leaf & pickled cucumber bruschetta
Pea & sweet potato samosa patties, lime pickle
Crispy fried tofu lollipops, surfine caper & olive tapenade (gf)
Roasted celeriac and coconut shots (gf)

Meaty

Carpaccio of beef, garlic croute, truffle mayonnaise, pecorino shavings
Oriental five spice confit duck pancakes, sweet hoisin & coriander
Little Yorkshires, roast chicken, sage and onion stuffing
Chicken tikka skewers, ginger and mint raita
Rare steak and chip skewer, lashings of béarnaise sauce
Maple & rosemary baby bangers
Aged Somerset beef teriyaki with soy and sesame sauce
Beef and butcombe pie
Little Yorkshires, honey roast pork, apple & cinnamon confit
Yakitori chicken skewers, coconut and lime dipping sauce

Sweet canapés

Perfect for serving at the end of a canapé reception to gently hint to your guests that it's time to go! Or serve after dinner instead of a pudding either at the table or offered whilst guests mingle

James's legendary chocolate brownie

Tiny tiramisu

Lemon meringue pie

Glazed lemon tartlets

Treacle tart clotted cream

Raspberry shortcake

Formal Dining

Perfect for a lunch, dinner or a celebratory event. These menus can be enjoyed as a two, three or four course served meal. Please choose one option for each course. These menus are a just a small selection of what we can offer - please speak to us about building a bespoke menu to suit your tastes. We will adjust the menu or create alternatives to cater for any specific dietary requirements.



To begin

Spinach and pea soup with lemon oil soup

Cream of wild mushroom soup with Madeira

Ribollita broth (cannellini, cavolo nero)

Creamed cauliflower and toasted almond soup

Five bean soup with crispy parma ham and focaccia

Gazpacho with ginger scented crab

all £6.70

Apple smoked salmon or beetroot & grey goose gravadlax, chervil blinis, keta £12

Ham hock, puy lentil & chestnut mushroom terrine, homemade piccalilli £9

Carpaccio of tuna with pea shoot salad and shavings of parmesan £12

Steamed asparagus with béarnaise sauce, lemon oil (seasonal) £9

Pork & cardamom rilette with walnut bread, fig chutney £9

Apple smoked duck salad with crispy lardons, wasabi vinaigrette £11

Tian of Dorset crab, watercress, baby herb, zesty vinaigrette £12

Aged Somerset beef carpaccio 'Venetian', surfine capers & anchovy £12

Asparagus, crispy duck egg, Somerset chorizo, micro rocket, extra virgin olive oil £12

Dorset crab and leek tart, mizuna, pickled cucumber £12

Salad of roasted figs with Somerset blue, parma ham, red chard, endive £9

Trio of smoked halibut, salmon & gravadlax, chervil blini, dill mustard £12

Banana shallot tarte tatin, dressed rocket, lemon oil (v) £8

Chilled gazpacho soup, mango mint and cucumber tian (v) £7

Salad of roasted figs with dolcelatte, red chard and endive (v) £7

Wild mushroom terrine, homemade piccalilli (v) £8

Truffled potato & goat's cheese terrine, dressed rocket (v) £7

Pressed artichoke, parsnip & asparagus, pickled cucumber, red pepper reduction (v) £7

Roasted carrot & chickpea salad with tahini dressing (v) £7

Spiced beetroot & cerney ash goats cheese tartlets, tahini dressed baby leaf (v) £8



To follow

Charred marinated rump of Somerset lamb, broad bean puree, potato rosti, red wine jus £24

Fillet of aged Somerset beef, Dauphinoise with horseradish ice cream and a red wine jus £28

Noisettes of pork, asparagus and wild mushroom farci, fondant potato, baby carrots £18

Lemon and thyme marinated chicken, fondant potato, white wine jus £18

Char grilled chicken with wild mushroom and Madeira sauce on Dijon mash £18

Pan fried seabass on pea and mint mash with a red wine jus £22

Char grilled pave of salmon on rice noodle with Thai broth £20

Seared halibut on chervil mash, moules mariniere £22

9 hour slow roasted lamb on rosti potato, red currant jus £22

Slow roasted pork on black pudding potatoes, apple compote and jus £22

Five spiced duck breast on roast beetroot, spiced honey glaze £23

Guinea fowl breast, creamed sprouts with pancetta, veal jus £23

Earl grey infused belly of pork, mustard mash, apple compote, jus £22

Lemon thyme marinated roast sirloin of beef, chateaux potatoes, Bearnaise £27

Ragstone roulade with a beetroot and kafir lime leaf caviar (v) £18

Carrot and coriander risotto cakes with panzanella and warm salsa (ve) £18

Wild mushroom and tarragon tortellini, shaved pecorino & basil oil (v) £18

Broad bean, feta and mint fritters, with salsa and panzanella (v) £18

Jerk sweet potato & black bean cassoulet, jasmine rice (ve) £18

Melanzane 'parmigiana', griddled courgette, micro basil (v) £18

Artichoke & kalamata olive galette, caponata & caper berries (ve) £18

Braised leek and smoked cheddar pithivier (ve) £18

Summer vegetable & harissa tagine with halloumi & preserved lemon (v) £18



To finish

Glazed passion fruit tart, pistachio cream

Lemon meringue pie with blueberry compote, caramelized lemon

Salted dark chocolate & hazlenut, bread and butter pudding, creme Chantilly

Posset St Clements, brandy snap biscuits

Summer berry gazpacho, lemon sponge 'croutons'

Banana parfait, caramelised banana, caramel syrup

Blueberry parfait, lemon meringue ice cream

Summer pudding, fresh raspberries, clotted cream

Terrine of summer fruits, elderflower sorbet.

Baked vanilla cheesecake, rhubarb compote.

Mille feuille of red berries, vanilla shortbread, passion fruit cream

Gooseberry and creme fraiche tart, vanilla syrup

Compote of figs in marsala wine, mascarpone mousse

Rhubarb pannacotta, homemade gingerbread, candied rhubarb

Apple tart tatin, cinnamon ice cream

Warm plum clafoutis, sweet plum compote, clotted cream

Baked custard tart, honey roast pears

Plum and cardamom brulee, shortbread thins

Cheddar Strawberries, almond cream and pecan nuts (ve)

Poached apricot and fig, five spice syrup, praline (ve)

Almond milk rice pudding, lemon thyme roast pear (ve)

all £8.00

followed by tea, coffee and herbal infusions £1.95

Cheese boards

A selection of cheeses from award winning Pong! of Bath to be served on boards to the table with oatcakes, fruit, nuts and relish

£7.80



High Tea

£26.70 per person

Please choose 4 sandwiches, 3 savoury items and 3 sweet items
This menu is designed as a light meal for guests. It can be served to guests seated at clothed tables on tiered cake stands and platters, with white china and linen napkins

All afternoon teas are served with an unlimited selection of teas, herbals and coffee

Gluten free alternatives available - please request when ordering

Sandwich selection

- Cucumber and cream cheese (v)
- Classic BLT
- Egg mayonnaise and pea shoots (v)
- Ham and grain mustard
- Coronation chicken
- Smoked salmon
- Chicken and tarragon
- Coastal Cheddar and spiced pear chutney

Additional extras

- Pink Prosecco £21.70 per bottle
- Jugs of minted Pimms £18 per jug
- Jugs of cloudy lemonade £6.50 per jug

Savouries

- Honey and mustard sausages
- Quiche Lorraine
- Teriyaki salmon skewers with wasabi mayonnaise
- Goat's cheese and red onion marmalade tartlets (v)
- Sesame and poppy seed sausage rolls
- Chicken korma skewers
- Wild mushroom quiche (v)
- Wedges of pork pie with pickle
- Gravadlax blinis with horseradish and beetroot relish
- Falafel, harissa and sundried tomato confit (ve)

Cakes

- Scones with clotted cream and homemade jam
- Carrot loaf cake
- Victoria sponge
- Chocolate orange brownies (ve)
- Granola flapjack
- Lemon drizzle cake
- Iced ginger loaf cake
- Chocolate éclairs
- Vegan chocolate cake (ve)
- Banana & Almond cake (ve)
- Macaroons

Vegan High Tea

- Cashew ricotta, sliced beetroot, rocket, roasted red pepper, roasted hazelnut pesto baguette
- Rosemary hummus, chickpeas, mint and basil, heritage tomato, mixed leaf, red onion
- Mexican bean flatbread with guacamole, roasted peppers, lime dressing, jalapenos

Savouries

- Crispy panko tofu, sweet chilli dipping
- Homemade falafel, tomato & caramelised onion chutney
- Sunblush tomato, olive, artichoke skewers

Cakes

- Free from chocolate orange brownie
- Vegan scone, 'cream' & jam
- Banana & almond cake



Barbecue

Our barbecue menus have been lovingly designed to suit outdoor events and summer parties.

2 course BBQ with pudding graze Please choose 3 mains and 4 sides £29.20

1 course BBQ Please choose 2 mains and 3 sides from £15.45

Mains

Rosemary marinated ribeye steaks

Handmade Westcountry beef burger, or veggie burgers, relish, sesame bun

Jumbo pork & sage bangers

Piri piri chicken kebabs

Lamb kebabs with yoghurt, rosemary & garlic

Jumbo black tiger prawns marinated with lemon & coriander

Chermoula halloumi and courgette kebabs(v)

Sides

Spicy slaw

Buttered corn cobs

Tomato, rocket, red onion, basil & mint salad

Classic green leaf, lemon vinaigrette

Roasted carrot salad, chickpeas and tahini

Mediterranean vegetable salad

New potato, minted pea and feta

Warm focaccia flatbread

Graze pudding table to include

Vintage tea stands of lemon tartlets, chocolate brownies, macarons, eclairs

bowls of Cheddar strawberries with clotted cream



Bucket Bars

A great addition to an informal event
Buckets filled with bottles of prosecco, wine, lager, cider
and beer for guests to help themselves to

For an informal 2 hour event £12.50 per person

For an informal 4 hour event £20.85 per person



Parsnip Mash



Contact us...

We want to hear about
your event, so why not get
in touch today

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Call the team

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