



## *Traditional Pie and Mash Menu*

### **Artisan handmade pies**

Traditional minced beef

Chicken and mushroom

Steak and ale

Meat and potato

Cheese and onion (vegetarian)

Roast vegetable (vegetarian and vegan)

Cauliflower and cheese (vegetarian)

*Diet types include: Halal (Chicken), Gluten free (Chicken or vegetarian), Celiac, Vegetarian, Vegan, Dairy free, Nut free*

### **Pie alternative – direct from the farm sausages/ toad in the hole**

*(Other meals available on request)*

### **Sides**

Mash

Mushy peas (standard) / garden peas

Plain and chilli vinegar

### **Sauces**

Traditional eel liquor

Vegetarian/ vegan/ gluten free gravy

### **Child options (examples)**

Fish fingers, chicken nuggets, sausages, baked beans, chips

### **Ask about additional courses and services**

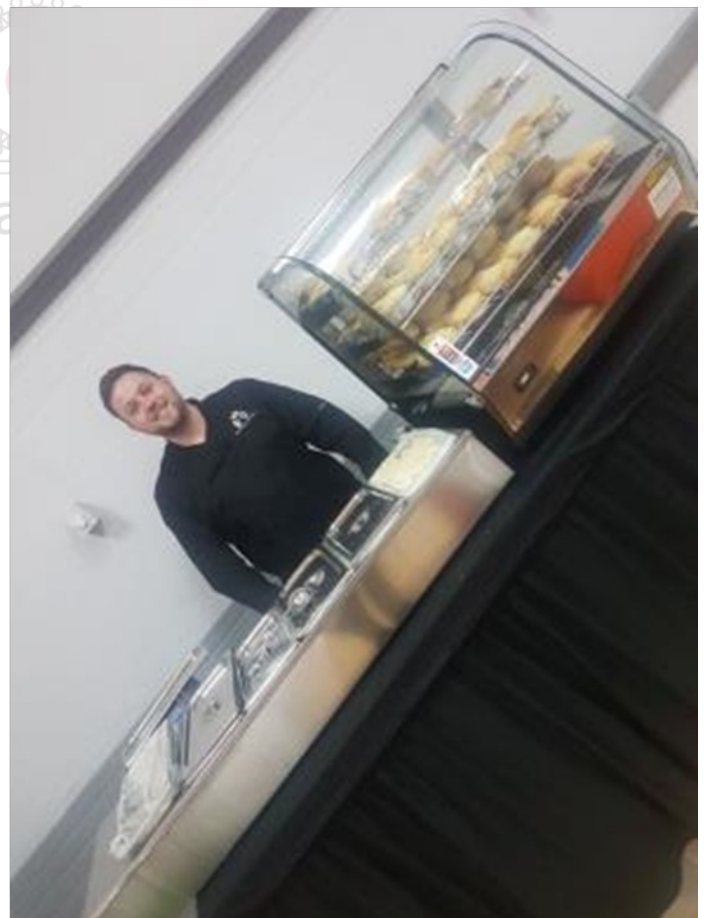
Canapes, starters, sharing platters, desserts, hot and cold buffets, “late night” food, hot and cold drinks, unlimited tea and coffee station with biscuits, fully licensed bar, staffing solutions



### Our pop up kitchens (indoors and outdoors)

No matter what your location, we will have a set up for you, indoors or out. We will arrive at your event and build our own kitchen; we just need access to power and ideally water.

Our buffet style service, where your guests come to us to be served is incredibly popular and excellent value and ensures everyone gets their meal they would like it. Or you can have full table service – the choice is yours.



### Food – main course

We used fresh local ingredients in our handmade pies, all 16 different flavours, all based on regionally inspired recipes including a traditional east London pie, a midlands meat and potato pie and a Yorkshire steak and ale to name a few. All come with liquor or gravy, mushy peas and mash, we cater for meat eaters, halal, gluten free, vegetarian and vegan diets. We can offer a full range of starters, canapes and desserts, buffets and sharing platters, buffet or table service disposable or hire crockery and cutlery.



**Food – Canapes, starters, desserts, sharing platters, buffets, grazing tables and late night snacks**

It's not all pies and The London Pie and Mash Company – we can offer a full range of courses:

- Canapes
- Starters
- Desserts
- Hot and cold buffets
- Sharing platters
- Grazing tables
- late night snacks
- Licenced bar and staff solutions





**Food – Canapes, starters, desserts**

It's not all pies and The London Pie and Mash Company – we can offer a full range of courses, buffets, canapes, starters, desserts - with our without table service:



### Full table service, partial table service, served buffet

By far the most popular set up is a buffet style service where we build a serving area and your guests come to us to be served delicious meal. It's a relaxed approach and suits pie and mash well. Alternatively we can provide a **full table** service where each pre-selected meal and course is delivered to your guests in their seats. A third option is **partial table service** where guests come and collect their meals from the serving area, but our staff collect the plates at the end of each course.



### Plate and cutlery hire

Our standard quote includes disposable biodegradable plates and cutlery. There is the option to upgrade to china plates and stainless steel Kings cutlery.

### Unlimited tea and coffee station

We can provide a guide price for unlimited tea coffee (and a few biscuits!) for the duration of the meal service. The quote includes disposable cups but we can upgrade the service with china cups and saucers.



### Tinos Bar Services

How about adding a bar to your event? Stylish and affordable, our licenced bar service helps reduce costs and de-risks your event by having fewer suppliers.



### In summary

Indoors or outdoors, we will come to you, build a kitchen and / or bar and serve up any number of courses for your event.

Fully insured, trained and uniformed, our staff are here to make a memorable day for you and your guests.