

## THALI Weddings by Mesa Catering

### Canapés (Choose 4 - 6)

#### Smoked Salmon Blini with Pickled Cucumber

Severn & Wye smoked salmon, dill & preserved lemon cream cheese blini with pickled cucumber

#### Pani Puri (v)

Crispy spheres filled with potato, chickpeas and spices served with yogurt and sweet & sour tamarind chutney

#### Miso Aubergine Rice Cracker (vg/gf)

Miso roasted aubergine, toasted sesame & coriander served on a rice cracker with pickled ginger

#### Honey & Mustard Sausages (gf)

Honey & mustard glazed pork & leek chipolatas served with chive mayonnaise

#### Paneer Shish (v/gf)

Fresh Indian cheese charred in a sticky mango marinade with red & green peppers

#### Slow Cooked Beef & Yorkie Pud

Braised beef, Yorkshire pudding, red onion jam & horseradish

#### Chicken Tikka (gf)

Free-range tender chicken pieces marinated in Indian spices

#### Prawn Cocktail (gf)

King prawn with Mary Rose sauce, baby gem lettuce and smoked paprika

#### Mozzarella Pearl, Tomato & Basil Crostini (v)

Mozzarella pearl, sun blushed tomato & basil pesto served on crostini

### Starter Platters (Choose 1)

#### West Country Platter

A selection of West Country cheeses and cured meats served with artisan bread, olives & local chutney

#### Thali Platter

A selection of red pepper pakoras, aloo bonda, Punjabi samosas and poppadum shards served with a selection of homemade chutneys and dips

### 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

All served with subji, dahl, basmati rice, yogurt and Keralan salad

KIDS MEAL - Free range sausage & mash served with gravy/ketchup

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

#### Cheesecake Platter

A selection of cheesecakes such as; mango & passionfruit, Sicilian lemon and chocolate & honeycomb served with fruit & cream

#### Mumbai Mess (gf)

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

#### Lemon Posset

Lemon posset, served with blueberry compote & shortbread

#### Chocolate Mousse (gf)

Rich chocolate, salted caramel mousse, vanilla cream & cocoa

#### Handmade Rasmalai (Traditional Indian wedding dessert)

A classic Indian festive dessert made with milk, sugar & cardamon

### Evening Buffet

#### West Country Table

A selection of West Country cheeses, free-range British smoked ham, meat and vegan local pâtés served with artisan bread, crackers and chutneys

#### Optional Extras:

Pieminister Patties served with spicy ketchup

Thali samosas served with chutney (gf/vg)

Mediterranean couscous salad (vg)

Green salad (vg/gf)

