



STREET FOOD

PIE & CRUMBLE —

We are delighted to offer a full street food catering package that encapsulates the inspiration behind our company "if it ain't got gravy it's not a dinner, if it ain't got custard it's not a pudding". With our two street food stalls, the Pie Shack and the Crumble Shack you will find a little old place where you can get together and have a hearty and satisfying meal that celebrates the best of British cuisine.

With our exceptional handmade pies and sides, all topped with our glorious gravy, and our fabulous fruit crumbles with lashings of fresh vanilla custard, we will serve a feast with the generosity and warmth of the family table, to make a celebration of food and family that you and your guests will cherish. Whether you are keen to have your guests experience the full casual street food experience and be served from our unique street food stalls or you would prefer the same amazing food but with table service we can offer a perfect experience tailored to you.

Food per head, for main course and pudding, is priced at £20 per per person. Additional staff and transport costs may be required depending on the date, location and number of guests but we would be happy to discuss this with you. We can cater for any dietary requirements, including vegan and gluten free options with both our pies and crumbles.

We pride ourselves on offering a bespoke service, whatever the budget, size and style of your wedding or party. To book or to find out more information please complete our short 'Hire Us' form on our website or email us at hello@gravyandcustard.co.uk

—THE PIE SHACK MENU—

Choose from our signature selection of pies, served with buttery mash, rich gravy and "piefect" sides

—OUR PIES—

Choose up to three of our signature pies for your guests to enjoy

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| STEAK & ALE | RATATOUILLE (VG) |
| LEEK, POTATO & CHEESE (V) | LAMB & MINT |
| CHICKEN & CHORIZO | PORK CHILLI & CHEESE |

—OUR SIDES—

Choose any two of our "piefect" sides for your guests to enjoy, along with buttery mash and rich gravy (or an olive oil mash and porcini mushroom gravy for a vegetarian/vegan option)

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| BRAISED RED CABBAGE | CAULIFLOWER CHEESE |
| ROASTED ROOT VEGETABLES | MUSHY PEAS |
| SAVOY CABBAGE, CELERIAC & BACON | BBQ BEANS |

—CRUMBLE SHACK MENU—

Let your guests pick their own perfect crumble with our selection of hot seasonal fruit base and toasted crumble top, all served with lashings of vanilla custard, or vanilla ice cream (or both!)

Choose two of our delicious fruits

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| APPLE & CINNAMON | RHUBARB |
| PEAR & SULTANA | BLACKBERRY & APPLE |
| CHERRY | GOOSEBERRY & ELDERFLOWER |

Your guests will then be able to choose from all of our toasted crumble toppings

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| CLASSIC (VG) | ROASTED NUT (VG) |
| GINGERBREAD | CHOCOLATE |

GRAVY & CUSTARD
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SHARING PLATTERS —

In addition to our Pies and Crumbles we can also offer sharing boards to welcome your guests and whet their appetite for the main course. Priced at £9 per person, perfect served to seated guests or set out buffet style for guests to tuck in to.

—SHARING PLATTER MENU—

Choose two of our sharing platters for your guests to enjoy

Baked Camembert, confit garlic and rosemary,
pigs in blankets, tomato chutney

Hand cured chorizo with aioli, smoked chicken and
piquante peppers, parma ham and caper berries

Poached salmon with tomato and pea salsa,
smoked mackerel pate with pickled cucumber,
boquerones with rocket

Falafel with red pepper tapenade,
butternut and lentil dahl
with pitta, fennel, carrot and caraway salad



V.I. PIES —

For a more formal dining experience we have created a range of dishes which elevate the pie to be part of an elegant dish, we call these our V.I.Pie plates, the perfect blend of humble and high end.

For more information about our V.I.Pies including costs please just drop us an email and we'd be delighted to discuss your event with you and how our V.I.Pie plates could be perfect to wow your pie loving guests.

WWW.GRAVYANDCUSTARD.CO.UK

—V.I. PIES MENU—

BEEF CHEEK & GUINNESS PIE WITH FILET MIGNON, CONFIT GARLIC MASH PURPLE
SPROUTING BROCCOLI, RICH BEEF & PORT GRAVY

VENISON SHOULDER & JUNIPER PIE WITH PAN ROASTED FILLET OF VENISON, CARROT
AND SWEDE MASH, PURPLE SPROUTING BROCCOLI
RED CURRANT GRAVY

BRAISED LAMB SHOULDER PIE WITH RUMP OF LAMB, CONFIT GARLIC MASH, PURPLE
SPROUTING BROCCOLI, MINT AND ROSEMARY GRAVY

MUSHROOM & PUY LENTIL PIE WITH CAULIFLOWER CASHEW CRUMB & TRUFFLE POLENTA
STEAK, PURPLE SPROUTING BROCCOLI
PORCINI GRAVY (V OR VG)