

BOWL FOOD

At Penni Black, food is our passion.
We have these example menus to inspire you, but our range covers
cream teas, sushi bars, picnics, barbecues, themed menus and
we welcome the opportunity to design bespoke menus
to suit your requirements

We haven't included any prices as our charges vary with guest numbers and venue restrictions.
Please contact us for a quote.

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BOWL FOOD

Wild Boar Sausages, Dijon Mash
and a Port and Redcurrant Jus

Spiced Apricot Lamb Tagine with Root Vegetables
Cous Cous and topped with Greek Yoghurt and Coriander

Caribbean Chicken Curry and Peas and Rice topped
with Crispy Plantain

Fillet of Beef Strips, Chunky Olive Oil Chips
and Béarnaise Sauce

Bœuf Bourguignonne with Potato Dauphinoise

Penne with Porcini Mushrooms, Shaved White Truffle, Pancetta
and Shaved Parmesan



Luxury Fish Pie with Prawns, Cheesy Mash and Crispy Topping

Pan Fried Scallops with chilli jam, and roasted peppers, caviar
and chives on a bed of Rice

Char Grilled Swordfish, with Mango, Avocado,
Tomato and Coriander

Deep Fried Sesame Salmon Goujons,
Sweet Potato Chips and Aioli

Fillet of Halibut with Bashed New Potatoes, Capers,
Sunblushed Tomatoes and Coriander

Chick Pea and Root Vegetable Tagine with Cous Cous,
topped with Greek Yoghurt and Coriander

Potato and Celeriac Rosti Cake, topped with Wild
Mushrooms, White Truffle Oil, and Chives,
with a Reduced Port Drizzle

Bamboo Steamer with Assorted Thai Canapés

Salad Bowl Food

Roasted Butternut squash, red pepper, goats cheese, pine nut and rocket
with balsamic glaze

Chicory, Celeriac remoulade, walnut and blue cheese

Seared Duck, Watermelon and Watercress salad with an Oriental dressing

Chilli prawns and roasted peppers and ramen noodle salad

Seared Tuna Nicoise Salad



Sweet Bowls

Passion Fruit Crème Brulee, with Caramel Tullles

Chocolate Tiramisu

Apricot Bread and Butter Pudding and Custard

Wild Berry and Apple Crumble and Cream



Barbecue Bowl Food Menu

For something a bit different and guaranteed to wow your guests why not combine a summer barbecue with our bowl food service?

Bamboo steamers are lined with a banana leaf and filled with a bed of freshly dressed salad. These are then topped with delicious tender meats, succulent fish or tasty vegetarian options straight from the barbecue.

Your guests are then free to socialise with while staff circulate the delicious array of summer barbecue delights.

Menu Suggestions

Please select 4 items

Barbecued Spiced Chicken Caesar Salad

Spicy Jerk Chicken with Rice and Peas

Home-made Cheese Burgers in a Sesame seed Bun
with Mixed Salad and Relish

Lamb koftas in a Pitta Salad Cone with Tzatziki Dip

Tuna Burgers served in a Foccacia Bun with a Lemon Mayonnaise

Barbecued Tuna on a Crunchy Oriental Salad

Barbecue Prawns served with a Ramin Noodle Salad

Swordfish with Bashed New Potatoes, Red Onions and Sun-Blushed Tomatoes

Blackened Cajun Salmon with Jambalaya Style Rice Salad

Haloumi Skewers with Cous-Cous and Mediterranean Salad

Desserts

Please select 4 items

Bowls of strawberries and cream

Raspberry Eton Mess served in a martini glass

Assorted sweet canapés

Layered white and Dark Chocolate Pots

Raspberry Crème Brulee

English Trifle

Chocolate Tiramisu