



# Penni Black

*Catering Service*

0800 389 6107  
[www.penniblack.co.uk](http://www.penniblack.co.uk)

## Buffet Menu 2012

### Hot Buffets

#### Meat

- Classic coq au vin** - Tender Chicken thighs in red wine sauce with pearl onions, button mushrooms and smoked bacon
- Chinese Spiced Roast Pork belly** - Pork belly glazed with apricot and Chinese spices with apple brandy and cider sauce
- Moroccan Lamb Tagine** - Tender lamb pieces marinated in garlic and saffron with pickled lemons and green olives finished with fresh coriander
- Traditional Beef Stew and Horseradish Dumplings** - Chunks of Scotch beef and root vegetables cooked in porter beer served with horseradish dumplings
- Confit of duck** - Crisp French duck leg with red currant sauce and watercress salad
- Grilled Chicken breast** - With olives, cherry tomatoes, basil, mini mozzarella and lemon dressing

#### Fish

- Lemon Myrtle Salmon and Hollandaise Sauce** - Salmon fillet dusted in lemon myrtle and black peppercorns with hollandaise
- Sole Florentine** - Poached sole fillets on a bed of sautéed spinach with white wine and chive cream sauce
- Luxury Fish pie** - Smoked haddock, salmon and king prawns in a white sauce topped with cheesy mash
- Szechuan Red snapper** - Szechuan pepper spiced snapper fillets on a bed of kimchee with homemade mushroom ketchup

#### Vegetarian

- Plantain and yam coconut curry** - Fried yam and plantain in a hot curry sauce
- Leek tarts** - Creamed leek and gruyere tarts with sautéed ceps and wilted spinach
- Saffron risotto** - Traditional Italian risotto with saffron and summer beans

#### Sides

- Minted buttered new potatoes  
Caribbean rice and peas  
Creamed potatoes  
Honey and Thyme Roasted root vegetables  
Roasted Mediterranean Vegetables and Basil Oil  
Lemon and saffron Couscous  
Stir fried rice noodles



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## *Cold Buffets*

### **Meat**

**Roasted Beef** - Rare roasted Scottish sirloin of beef with homemade horseradish and English mustard

**Char grilled chicken Caesar salad** - Baby gem parmesan, croutons and Caesar dressing

**Smoked duck breast salad** - Smoked Duck Breast served with watermelon, watercress and tossed in a quince dressing

**Turkey roulade** - Turkey breast rolled with dried cranberries and watercress served with sage and onion bread sauce

### **Fish**

**Poached salmon** - Salmon with salted dill cucumbers and rocket

**Seafood Salad** - Cornish Crab, Crayfish, and Rocket Salad with an Oriental Mango salsa

**Seared tuna** - Tuna rolled in white & black sesame seeds seared rare and served with salsa Verde

### **Vegetarian**

**Red Onion and Goats cheese tart** - Thin pastry bases with red onion marmalade and glazed goats' cheese

**Vegetarian platter** - Roasted peppers, aubergine, courgettes, baby artichokes, buffalo mozzarella, fresh basil & olive oil

**Vegetable Coulbiac** - Asparagus ceps and duck eggs rolled in puff pastry with sour cream and chives

### **Sides**

Selection of breads and olives

Lemon and saffron Couscous

New potato and green bean salad dressed with lemon thyme oil

Beef tomato and grilled red onion salad with balsamic glaze

Penne pasta with pesto, pine nut and rocket

Asian slaw



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*Desserts*

**Assortment of Mini Pots**

Lemon posset with a mixed berry compote  
Kumquat brulee with a peanut and caramel crunch  
Layered white and dark chocolate mousse  
Traditional Tiramisu  
Eton mess

**Assortment of Petit Fours**

Fruit Tartlets  
Chocolate Profiteroles  
Hazelnut Brownies

**Dessert Tarts**

Coconut lemon tart with passion fruit, pistachio and caramel mascarpone  
Apple Tart Tatin  
Sticky Ginger Cake

**Rustic Cheese Platter**

Assortment of cheeses, chutneys, nuts and homemade oat biscuits.