

Penni Black Picnic Menu 2012

Starters

- Carpaccio of beef, creamed rocket, parmesan and truffle oil, served with crisp bruschetta
- Cornish crab, Crayfish and Rocket salad with an Oriental Mango Salsa
- Cured beetroot salmon with capers, cucumber pickle and a dill dressing
- Antipasti platter of char-grilled courgettes & aubergine; roasted peppers; baby artichokes, buffalo mozzarella dressed with basil oil, balsamic syrup and crisp bruschetta fingers
- Crab, chilli and coriander quiche served with a dressed baby leaf salad
- Parmesan shortbread topped with slow roasted cherry tomatoes, creamed goats cheese and basil micro leaf, served with a dressed leaf salad

Main Courses

- Rare roasted Scottish sirloin of beef with homemade horse radish and English mustard
- Lemon myrtle infused chicken with piquillo peppers, pasta and basil
- Apple wood smoked duck breast with grilled peaches, new potatoes and crisp baby gem
- Seared tuna nicoise with new potatoes, green beans & quails eggs
- Sesame soy salmon fillet with a roasted peppers, Chinese greens, egg noodles and a chilli salsa
- Pastry case filled with sautéed mushrooms bound in crème fraiche and fresh tarragon, served with slow roasted tomatoes and red chard

Desserts

- Coconut lemon tart with passion fruit, pistachio and caramel mascarpone
- Fresh Strawberries and cream
- Caramel apple tarts with vanilla mascarpone
- Raspberry and chocolate tort
- Baileys Cheesecake with fresh raspberries
- Fresh Fruit

Rustic Cheese Board

- Ragstone goats cheese, Cornish Yarg, Smoked Wigmore, Somerset brie served with a selection of fruit including figs, celery & grapes and oat biscuits

Picnic Platters to Share

Choose from the following finger food options; we recommend around 8 items per person to equate to a full menu

Sandwiches

Roast chicken with cranberries and bread sauce in focaccia buns
Open smoked salmon and cream cheese bagels
Spicy Atlantic prawn and rocket wrap
Mozzarella roasted pepper and basil ciabatta rolls
Bruschetta with sun blushed tomatoes, roasted peppers, pesto oil and shaved parmesan

Finger Sandwiches

Rare roast beef and fresh horseradish cream on white bread
Smoked salmon with lemon butter on wholemeal bread
Open Atlantic prawn with cocktail sauce on crusty rye bread
Cucumber and cream cheese on granary bread
Egg mayonnaise with mustard cress on white bread

Savoury pastries

Wild boar and apple sausage rolls
Roasted butternut squash, chilli and feta pies
Goats cheese and red onion tarts

Savoury

Oriental duck wraps
Cajun char-grilled chicken and cherry tomato skewer
Yorkshire puddings with rare roast beef and homemade horseradish cream
Tiger prawn skewers
Parmesan shortbread thins with goat's cheese and oven dried cherry tomatoes
Anti-pasti skewer pesto roasted pepper, courgette kalamata olive and mini mozzarella

Quiches

Lorraine
Coriander crab and chilli
Salmon, spring onion and dill
Broccoli, almond and stilton
Spinach, pine nut and ricotta
Mushroom, potato and taleggio cheese

Dessert

Apple tarts with vanilla mascarpone
Chocolate pots with strawberries and cream
Lemon posset blackberry compote
Tropical Fruit salad pot
Double chocolate pecan brownies
Fresh berry and mascarpone tarts