

PenniBlack

LEADING CREATIVE CATERERS

EXCLUSIVE BLACK BOXES



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EXCLUSIVE BLACK BOXES

Luxury 3 or 4 course boxes designed exclusively for PenniBlack. Perfect for picnics, boardroom meetings or any excuse to bring a bit of luxury to your outing or event.

TO START

Carpaccio of beef, creamed rocket, parmesan and truffle oil, served with crisp bruschetta
Cornish crab, crayfish and rocket salad, Oriental mango salsa
Cured beetroot salmon, 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 thins with goat's cheese, oven dried cherry tomatoes, red onion marmalade and baby green basil, served with a dressed leaf salad

MAIN COURSE

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

PUDDING

Coconut lemon tart with passion fruit, pistachio and caramel mascarpone
Caramel profiteroles, coffee cream, dipped in almond & caramel crunch
Fresh strawberries and cream served in a brandy snap basket
Caramel apple tarts with vanilla mascarpone
Raspberry and chocolate tort
Baileys Cheesecake with fresh raspberries
Fresh seasonal fruit

RUSTIC CHEESE BOARD AND BISCUITS

Ragstone goat's cheese, Yarg, Smoked Wigmore, Somerset Brie served with a selection of fruit including figs, celery & grapes, chutneys, and oat biscuits

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****A 3 course box can also be provided.
This includes a main course, dessert and cheese board.***

AFTERNOON TEA BOXES

Individually assembled boxes filled with a delicate delicious menu. A little finger raising fayre. Delivered neatly packaged, direct from our kitchen to picnic, park or event.

Please choose from the options below as each box contains 3 finger sandwiches, 1 slice of quiche, a scone topped with clotted cream and jam, a tart or a piece of cake.

TRADITIONAL FINGER SANDWICHES

Rare roast beef and fresh horseradish cream on white bread
Honey roasted ham with English mustard on Granary bread
Smoked salmon with lemon butter on wholemeal bread
Atlantic prawn with cocktail sauce on rye bread
Cucumber and cream cheese on granary bread
Egg mayonnaise & mustard cress on white bread

SEASONAL AND FRESH QUICHES

Chargrilled chicken, leek, oyster mushroom and porcini oil
Traditional Lorraine
Salmon, spring onion and dill
Coriander, crab and chili
Wild mushroom, parmesan and truffle oil
Spinach, pine nut and ricotta

DOUBLE BUTTER SCONES

Freshly baked plain scones with clotted cream and strawberry jam
Freshly baked fruit scones with clotted cream and raspberry jam

THE ART OF TARTS

Seasonal Apple tart tatin with creamed mascarpone
Fresh Strawberry custard tart
Glazed Lemon tart and butter pastry
Pear and flaked almond tart

THE ICING ON THE CAKE

Carrot cake & cream cheese icing
Lemon drizzle cake
Coffee and walnut sponge
Layered chocolate cake
Victoria sponge with jam and cream

Selection of Teas, Iced Teas & Iced Coffees

Twist 'n' Shake Jam Jar Cocktails

A list of fresh and fruity wines, bubbles and iced beers

BESPOKE CANAPÉ BOXES

Our exclusive Canapés boxes are filled with a range of delicate handmade canapés selected by you and served in stunning bespoke black mirrored boxes perfect for VIP clients.... stackable for ease of space and delivered to your location of choice.

*To follow is our delivery only canapé menu.
For a delivery only service we are unable to provide hot canapés.*

MEATS

Parma ham, roquefort and roast fig on toast
Oriental duck wraps
Char-grilled lemon myrtle chicken, basil mayo in a croute basket
Rosemary Yorkshire pudding, rare roast beef, horseradish cream
Curry butter chicken on mini poppadum's with candied chilli
Baby focaccia buns filled with spring lamb, harrisa and mizuna
Beef carpaccio with creamed rocket and parmesan on crisp bread

FISH AND SEAFOOD

Stone bass ceviche on a plantain crisp
Salmon tartar with creme fraiche and wasabi flying fish roe
Beetroot cured salmon blinis with sour cream and chives
Corn fritters with crab cocktail topped off with mango salsa
Grilled tiger prawn, green papaya and chilli salad

VEGETARIAN

Parmesan shortbread thins with goat's cheese, oven dried cherry tomatoes, red onion marmalade and baby green basil
Anti-pasti skewer with pesto roasted pepper and courgette, kalamata olive and mini mozzarella
Savoury jammy dodgers; peppered cream cheese, red onion jam sandwiched between sage biscuits
Asian slaw and roasted peanut rice paper roll
Mini croustades filled with asparagus salad, poached quails egg and saffron aioli

Sweet Canapés can also be included on request