

HOT CANAPÉS

PREMIUM CANAPES (Surcharge applies)

Slow cooked lamb chilli, baby spinach, mint yoghurt, beetroot tortilla cone

Crisp Rosti, fillet steak, bearnaise

Spiced crayfish tortellini, saffron cream, micro cress

Crispy crumbed diver scallops, apple puree

Monkfish, matcha tea burger, tartare sauce, sweet pea cress

MEAT BITES

Hoi sin duck, black sesame samosa, cucumber pickle

Mini burgers, sesame brioche, Wookey hole cheddar, beetroot and red onion jam

Confit goose sausage rolls with redcurrant and rosemary sauce

Crispy panko pork belly with apple sauce

FISH BITES

Asian spiced shrimp and coriander dumplings, micro cress

Salmon and cod goujons, fries and tartar sauce

VEGETARIAN

Roasted pumpkin arancini, turmeric crumb, mango chutney

Vegetable spring rolls, sweet chilli dipping sauce

Crispy fried 1000 leaf chips, with truffle mayo

Red onion tart tatin, creamed goats cheese

Wild mushroom and truffle risotto cone, parmesan crisps

Crispy shredded root vegetable cake, woodland mushrooms, tawny jus

PUDDINGS - WARM AND DECADENT

Custard Tart with scented lemon

Cinnamon sprinkled mini donuts with mango coulis

Warm bakewell tart

COLD CANAPÉS

PREMIUM CANAPES (Surcharge applies)

Venison carpaccio, crispy rosemary facelle, redcurrant jelly
Tuna sashimi, smashed avo, crisp taco boat

MEAT BITES

Coronation chicken, turmeric croute, chilli jam, toasted almonds, micro coriander
Confit duck, melba toast, plum jam
Ham hock terrine on a beetroot croute, caramelised red onion
Peking duck, black sesame cornets, cucumber spaghetti, coriander

FISH BITES

Beetroot cured salmon, mustard seed blini, sour cream
Potted shrimp, turmeric crouton, mango chutney, coriander cress

VEGETARIAN

Goats cheese & caramelised red onion cheese cake
Crisp foccaccia, cherry tomato, creamed goats cheese, pesto oil
Spinach roulade, roasted red peppers, cream cheese
Parmesan and paprika shortbread, spiced butternut maple mousse, candied chilli

PUDDINGS - COLD AND INDULGENT

Meringue, spiced cherry and berry compote, channel island cream
Baileys panacotta, pistachio and date biscotti
Pear and almond tart
Rocky road chocolate, white chocolate dip, raspberry crunch

THEMED PLATTERS

THE BEACH PARTY – SEAFOOD EXTRAVAGANZA

Crispy chilli and lime baby Octopus, with a spicy aioli
Little buckets of beer battered fish, chips and mushy peas
Char grilled tiger prawn with a soy and honey marinade
Crispy 'strawberry ice cream' seafood cone filled with crab, avocado and salmon in a seafood sauce
Garnished with crunchy samphire, halva sand, blue curacao and sauternes jelly and sea salt crystals

THE BRITISH PUB GARDEN

Mini 'Pint of Guinness' broth of beef, mushroom and porter beer with a truffled cream topping
Mini beef burgers, with vintage cheddar, tomato chilli jam, inside a tiny sesame seed bun.
Mixed game and blueberry puff pastry pies
Jenga fries and plant pot dips
Courgette plant pots with pepper, and asparagus 'plants'

WIMBLEDON TENNIS

Pea, mint and feta arancini 'tennis ball', herby crust and a swirl of smoked paprika cream on a crispy fried potato disks 'rackets'
Baby boats of seared salmon, new potatoes and hollandaise
Sirloin of beef rolled with watercress, asparagus and horseradish
Tiny Pimm's jellies, cucumber, orange, cherry and mint compote
Balsamic infused strawberries

CEVICHE DELIGHT – FLAVOURS OF SOUTH AMERICA

Cured sea bass with smoked red pepper salsa and fresh guacamole, in a crisp taco boat
Braised octopus with lime and Amarillo chilli, on a crispy plantain crisp, topped with sweetcorn salsa
Sweetcorn, coriander and feta fritters, topped with dehydrated tomato, red onion chilli jam, crumbled feta, and green olive
Sweet potato cake with pulled pork, chilli and chocolate
Polenta chips with chilli sauce

MIXED GRILL – SURF AND TURF

Skewers of beef sirloin, tiger prawns, scallops and haloumi, served with chefs assortment of glazes, marinades and dips

TASTES OF THE SOUK

Skewers of lamb kofta with apricot, coriander and cumin, served with a mint, cucumber and yoghurt dip
Briouates of feta, sun blushed tomato and coriander
Harissa spiced butter chicken on a crisp flatbread with candied chilli
Sweet Moroccan felafels on a crisp baby gem, with a spiced aubergine dip
Sweet potato and butternut squash crisps with a chilli dip

PenniBlack

LEADING CREATIVE CATERERS

THE BEACH PARTY



08003896107 info@penniblack.co.uk www.penniblack.co.uk