

## EXCLUSIVE BLACK BOXES

*Luxury 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.*

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*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  
Caketails – alcoholic cupcakes – pina colada, mojito, baileys

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### **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.*

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### **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

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***Sweet Canapés can also be included on request***