

HOT CANAPÉS

PREMIUM CANAPES (Surcharge applies)

Cumin spiced lamb skewers with a rich tagine dip
Crispy potato disk topped with fillet steak and béarnaise sauce
Seared scallops with apple crumble crust
Scotch quails egg wrapped in a black pudding, pork and spiced crumb coating
Scotch quails egg wrapped in a sweet potato, chick pea, apricot and spiced crumb coating (V)

MEAT BITES

'Haute' dog, with apple, sage and onion chutney served in a finger bun
Asian chicken, coriander, lemongrass and chilli beignets
Lamb, caper and dijon beignets with a minted aioli
Confit of pork belly with a chilli sweetcorn puree
Mini cheeseburgers with tomato chilli jam in a sesame bun

VEGETARIAN

Wild mushroom arancini coated with black and white sesame, with a smoked paprika cream
Caramelised red onion and goat's cheese puff tart garnished with micro basil
Asian spiced beignet with fresh coconut salsa, green pepper, red chilli, bok choy and squash
Wild nettle and spinach veloute with a cappuccino topping

FISH BITES

Langoustines with a blood orange hollandaise
Salmon & crab beignet served with sweet and sour tomato sauce
Freshly dill crumbed Plaice goujons and chips in a wooden cone with a homemade red onion tartar sauce

PUDDINGS - WARM AND DECADENT

Dinky donuts with cinnamon sprinkle and mango coulis
Sticky toffee pudding with butterscotch sauce and clotted cream
Double chocolate pecan brownie
Pumpkin pie
Pecan pie with a whipped bourbon cream
Sticky ginger cake with vanilla custard

CAKETAILS – ALCOHOLIC CUPCAKES

Piña colada, Mint and lime Mojito, Strawberry Daiquiri, Chocolate Baileys

COLD CANAPÉS

PREMIUM CANAPES (Surcharge applies)

Corn fritters with crab cocktail topped off with mango salsa
Sashimi of tuna with dehydrated dettorini and green caviar
Barrelled cucumber with avruga caviar and shaved coconut

MEAT BITES

Asian crispy beef on a chicory leaf, with coriander cress
Seared rolled lamb, with English garden vegetables
Crispy cone of seared duck, shredded papaya, cucumber and carrot with a sweet plum sauce
Parma ham, rocket, caramelised peaches, buffalo bocchini on crisp toast
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, harissa and mizuna
Fillet of Beef Carpaccio with creamed rocket and parmesan on crisp bread with a truffle lemon aioli

VEGETARIAN

Parmesan shortbread with goat's cheese mousse, dehydrated cherry tomatoes, red onion marmalade and baby green basil
Barbecue pineapple with cherry puree
Zucchini fritters, leek soubise, preserved lemon and crumbed feta
Crispy facelle, truffled goats cheese mousse and cured heritage beetroot
Asian slaw and roasted peanut rice paper roll with a soy dipping sauce
Courgette roll with apple, fennel, cucumber with an asparagus pesto

FISH BITES

Cured seabass with smoked red pepper salsa, fresh guacamole in a crisp taco boat
Salmon tartar with crème fraîche and wasabi flying fish roe
Beetroot cured salmon blinis with sour cream and chives
Grilled tiger prawn, green papaya and chilli salad on a spoon

PUDDINGS - COLD AND INDULGENT

Apple tarte tatin with creamed mascarpone
Choc delice with a pistachio crumb
Biscotti base chilli infused mango mousse with passion fruit caviar
Pear and almond tart
Strawberry custard tart
Lemon meringue pie
Fresh berry and mascarpone sable
Summer Pimms jelly topped with a concasse of strawberry, cucumber and mint finished with crystalised fruit

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 (vegetarian options available)

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' coated with a 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 cream
Tiny Pimms jellies topped with a confit of cucumber, orange, cherry and mint
Balsamic infused strawberries

Ceviche Delight – Flavours of South America and Peru

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