



Purple Chilli

EVENTS CATERING SPECIALISTS

TRADITIONAL & MEAT MAIN COURSES



**18 Allerton Drive
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Traditional main courses

Roast chicken with sage seasoning and bacon wrapped sausage

Roast turkey with sultana seasoning and bacon wrapped sausage

Roast loin of pork-apple sauce sausage and apricot farce

Roast topside of beef with shallot confit

Roast sirloin of beef with shallot confit

All are served with Yorkshire *puddings*, *roasted potatoes and seasonal vegetables*

Meat Main courses

- Roasted fillet of beef, fondant potato, mushroom filled with spinach, sauté of red onion and baby tomatoes finished with a red wine and roast beet jus
- Braised beef steak, champ potatoes, thyme roasted carrots and bacon and horseradish dumplings
- Pan fried rib eye steak, dauphinoise potatoes, shitake mushrooms, and a provencale sauce
- Herb crusted cannon of lamb and confit of belly, potato terrine, and shallot puree, creamed peas and a tomato and rosemary jus
- Duo of Yorkshire lamb, lamb cutlets and mini shepherd's pie with carrot and swede puree, fondant potato and red wine jus
- Roast rump on lamb, provencale vegetables, blue cheese dauphinoise and wilted spinach
- Braised lamb shank , mustard mash , roasted root veg, pea puree and a red wine and thyme jus
- Loin of pork stuffed with a wild mushroom farce, cheddar and leek mash, caramelized red cabbage and a red wine jus
- Roast rib of pork, bubble and squeak, balsamic glazed baby onions, chantennay carrots and red currant jus
- Trio of pork-crispy belly, braised cheek and tender loin, served on a parsnip puree with fondant potato and cider jus
- Pan roasted supreme of chicken with a chorizo tarragon and pea risotto, pak choi and sweet potato confit
- Pan fried supreme of chicken, crushed potatoes, asparagus spears and crispy bacon, finished with a mustard glaze
- Lemon and thyme chicken supreme, pancetta and shallot ballentine, stem broccoli and glazed baby carrots
- Griddled duck breast served with a duck confit croquette, broccoli puree and roast fig sauteed spinach finished with a rich glaze
- Pan fried supreme of duck, macerated plums, star anise glaze, pak choi and vanilla scented mashed potato
- Slow cooked confit of duck leg with colcannon mash creamed leeks and fine beans

Please discuss our selection of game and birds in season menus

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