



*purple chilli*  
events catering specialists

OUR CATERING  
M E N U S  
MAINS

01904 403 060

[INFO@PURPLECHILLIEVENTSCATERING.CO.UK](mailto:INFO@PURPLECHILLIEVENTSCATERING.CO.UK)

Purple Chilli Ltd | Unit 3 Seafire Close, Clifton Moor York YO30 4UU

# MAINS-MEAT



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## OUR CATERING MENU

STAFFING TO SERVE ARE  
CHARGED AT £12.00 PLUS VAT  
PER HOUR  
EACH, 1 STAFF  
PER 25 GUESTS

01904 403060

### MEAT MAINS

FILLET STEAK, DAUPHINOISE, VINE TOMATOES,  
FRENCH BEANS AND BACON, PEPPERCORN JUS  
INDIVIDUAL BEEF WELLINGTON, PARMA HAM, MUSHROOMS AND PATE,  
CAULIFLOWER TEXTURES, FONDANT POTATO  
FILLET STEAK DOLCELATTE, BROCCOLI PUREE,  
POTATO TERRINE, SHIN CROQUETTE  
CHATEAUBRIAND FAT CHIPS, ONION RINGS,  
PORTOBELLO MUSHROOMS, BERNAISE  
RIB EYE STEAK, PARIS BROWNS, POMMES ANNA,  
BABY TOMATO CHUTNEY  
CONTRE- FILET OF BEEF, LEEK MASH, ROAST HERITAGE CARROTS,  
OYSTER MUSHROOMS AND BABY ONIONS  
SLOW COOKED FLANK STEAK, CHIMICHURRI SAUCE, ARANCINI,  
CRISPY FRIES, HOUSE SALAD  
BRAISED FEATHER BLADE, CHAMP POTATOES, CARROT TEXTURES,  
WILD MUSHROOM GLAZE  
CHICKEN SUPREME, CRISP SKIN, SQUASH CONFIT,  
WILD MUSHROOMS, BACON ROSTI  
CHICKEN SUPREME, BABY SPINACH, DAUPHINOISE POTATOES,  
MARSALA SAUCE  
CHICKEN PARCEL, PARMA HAM, SUN BLUSH AND BASIL MOUSSE,  
PARMESAN MASH, WILD MUSHROOMS  
SOUS VIDE CHICKEN, CARROT AND LEMON PUREE,  
APPLE AND FENNEL SALAD  
BREAST OF GUINEA FOWL, CONFIT OF LEG WITH SPINACH, GARLIC POMMES PUREE,  
GIROLLES, BRANDY CREAM  
PORK FILLET, POMMES ANNA, PANCETTA TART, TEXTURES OF BROCCOLI  
TRIO PORK- FILLET, BELLY, PIGS CHEEK, FONDANT POTATO, PARSNIP TEXTURES  
STUFFED TENDERLOIN PORK, SPINACH AND PIMENTO FARCE, CREAMED SAVOY  
CABBAGE, SPROUTING BROCCOLI, FONDANT POTATO  
ROAST RACK OF PORK, BUBBLE AND SQUEAK, THYME CARROTS, GLAZED BABY ONIONS  
HERB CRUSTED CANNON OF LAMB, BELLY CONFIT, POTATO TERRINE,  
CREAMED SHALLOTS, PEAS, TOMATO JUS  
LOIN LAMB, POTATO GALETTE, SHALLOT PUREE, SHITAKE MUSHROOMS  
LAMB FILLET, HERB BUTTER, SQUASH, BUBBLE AND SQUEAK CROQUETTE, TEXTURES OF ONION  
HARISSA GLAZED LAMB SHANK, SPICED COUSCOUS AIOLA POTATOES TOMATO GLAZE  
BRAISED LAMB SHANK, CHAMP POTATOES, CREAMED SAVOY CABBAGE,  
RED WINE AND MUSHROOM JUS  
DUCK BREAST, BRAISED CHICORY, DAUPHINOISE POTATOES, RED WINE JUS  
PAN FRIED DUCK, SPINACH AND WILD MUSHROOMS, BELLY PORK AND HONEY,  
SELECTION OF GAME AND BIRDS IN SEASON

FOOD ALLERGIES AND INTOLERANCES - Please speak to our staff about the ingredients in your meal when placing an order.

# MAINS-FISH/VEGETARIAN

## FISH DISHES

HARISSA SPICED COD, PORK BELLY, TENDERSTEM BROCCOLI, LEMON VELOUTE  
BAKED FILLET OF HALIBUT, CLAM PROVENCAL, HASSELBACK POTATOES, LOBSTER JUS

PEPPER CRUSTED TUNA, POTATO ROSTI, WARM SALAD NICOISE

SEARED SALMON, ROAST CAULIFLOWER, SWEET POTATO CONFIT, TIKKA CREAM

BAKED SEA BASS, SAMPHIRE, TARRAGON CREAM, CRAB BEIGNET

FILLET OF SEA BASS, ASPARAGUS, PARMESAN MASH, PIMENTOS SAUCE VIERGE

FILLET OF SOLE, CRAB RISOTTO CAKE, CHAMPAGNE AND WATERCRESS SAUCE

POACHED FILLET OF COD, BAKED CAULIFLOWER, PANCETTA, PRAWN BON BON LOBSTER JUS

POSH FISH PIE, HERB MASH, TENDERSTEM BROCCOLI

## VEGETARIAN

GOATS CHEESE THYME AND CARAMELISED ONION WELLINGTON, GRUYERE SAUCE, PARMESAN SHARD

AUBERGINE MOUSSAKA, GREEK SALAD, HOUMOUS, PITTA CRISPS

WILD MUSHROOM LEEK AND BRIE PITHIVER, SPINACH

AND PARSLEY SAUCE

CARROT AND GRUYERE CAKE, PARMESAN TUILE GRUYERE FONDUE, TRUFFLE SAUCE

GOATS CHEESE AND CHIVE CROQUETTE, WILD MUSHROOMS, PEAS, GARLIC CREAM

WILD MUSHROOM RISOTTO, ASPARAGUS SPEARS, VINE TOMATOES, POACHED EGG, TRUFFLE OIL

TOMATO, RICOTTA AND SAGE TORTA, GREEN SALAD, RISSOLE POTATOES

RED LENTIL AND COCONUT CURRY, GRILLED CORN, CRISP RICE BALLS



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