



*purple chilli*  
events catering specialists

OUR CATERING

M E N U S

MAINS

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

# MAINS-MEAT

## 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



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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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