



purple chilli
events catering specialists

OUR CATERING
M E N U S

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

MAINS

Chicken

Stuffed Ballotine of chicken with thyme and garlic, confit of chicken thigh, chicken and leek bon bon, butternut squash purée, duck fat potatoes.

Chicken parcel with ceps and pancetta, leek mash, glazed baby carrots and shallot purée.

Pan fried chicken supreme, gratin potatoes, purée of sweetcorn, bacon and cream cheese bon bon, chicken jus.

Roast chicken, Yorkshire pudding, duck fat fondants, carrot and swede, tenderstem broccoli.

Seared chicken supreme, Doreen's black pudding fritter, wild mushrooms, creamed leeks, baby veg.

Pork

Trio of Pork, belly, cheek and fillet, fondant potato, smoked potato mash, parsnip puree.

Roast rack of pork, black pudding croquettes, chorizo mash, confit of carrot, cider glaze.

Slow roasted belly pork, bubble & squeak, caramelised apple, pigs cheek, rich red onion jus.

Pork roulade with spinach and pimento, parmesan mash, shiitake mushrooms, savoy cabbage puree, redcurrant glaze.

Beef

Rib eye steak, potato rösti, confit of mushrooms, vine tomatoes, onion rings, béarnaise sauce.

Seared beef fillet, gratin potatoes, chanterelles, horseradish emulsion, shallot puree.

Sirloin of beef, short rib bon bon, celeriac puree, fondant potato, red wine glaze.

Surf and turf, fillet steak, glazed tiger prawns, red pepper and paprika butter, skin on fries, asparagus.

Confit of feather blade steak, Yorkshire pudding, glazed carrots, carrot puree, smoked potato puree.

MAINS

Lamb

Braised lamb shank, korma spices, spiced cous cous, red potatoes, spinach pakora.

Loin of Lamb wellington, dauphinoise potato, savoy cabbage parcel, baby carrots, lamb jus.

Herb crusted canon of Lamb, gratin potatoes, squash confit, glazed asparagus spears, red wine reduction.

Trio of Lamb, Rack, rump, croquette of shoulder and wild garlic, with a minted pea & broccoli puree, rosemary & garlic parmentier potatoes.

Saddle of Yorkshire dales lamb, creamy potato cake, textures of carrot, baby shallots.

Duck

Honey roast breast of duck, griottine cherries, fondant potatoes, wild mushrooms, garden pea dressing.

Harissa glazed duck supreme, spicy sweet potato mash, braised pak choi, blackened asparagus, chilli gel.

Confit duck leg, dauphinoise potatoes, fine beans and pancetta, celeriac, carrot textures, red wine glaze.

Fish

Baked Fillet of Salmon with a garlic and herb crust served with a lemon and asparagus risotto and rock salt potatoes.

Harissa spiced cod loin, belly pork, tenderstem broccoli, lemon veloute.

Fillet of Halibut, tiger prawn bon bon, sea herbs, dauphinoise potatoes, lobster bisque.

Baked Sea bass, parmesan mash, garlic prawns, samphire, asparagus, spears, sauce vierge.

Salmon and herb roulade, warm potato salad with hollandaise, vine tomatoes, squash salsa verde.

Pan fried stone bass, compressed fennel saffron potatoes, bouillabaisse sauce.

MAINS

Sharing

Marinated Blackened Sirloin Of Beef, Slow Cooked Jerk Chicken Thighs, Roasted New Potatoes With Rosemary, Rock Salt And Chipotle Mayo, Flash Fried Peppers And Red Onion, Dressed Spinach Baby Gem And Romaine Tossed In Oil, Lemon, Oregano Salt And Pepper.

Chicken Ballentine, thyme & garlic, Confit of Chicken thigh, Chicken and leek bonbons, Pigs in blankets, rich chicken jus, Yorkshires, Duck fat Roasties, Honey roast carrots & parsnips, Green veg.

Fillet Steak with hollandaise sauce, Shin beef croquette, Fat chips, onions rings, confit tomatoes, Portobello mushrooms.

Roast pork loin with spinach and pimento, Belly pork glazed with honey & soy, Chorizo bonbons, Glazed sticky pork sausages, Spiced butternut squash puree, Rock salt & thyme roasted new potatoes, dauphinoise potatoes, green vegetables.

Artisan bread & Yorkshire butter, York ham, Chicken supreme and chipotle mayo, black pudding scotch eggs, Topside of Beef, celeriac remoulade, Smoked salmon, Blue cheese & broccoli tart, Spiced rice salad, New potato salad with scallion and mixed green salad.

MAINS

Vegetarian

Risotto of squash, barbecued asparagus, poached egg and hollandaise, roasted vine tomatoes.

Carrot & Gruyere gateau, Parmesan biscuits, textures of carrot, truffle cream.

Red lentil cauliflower & spinach curry blackened corn, jasmine and aubergine rice balls.

Goats cheese & med veg Wellington, squash purée, gratin potatoes, Parmesan cream sauce.

Filo parcels filled with satay vegetables, sweet potato mash, pan fried tenderstem broccoli, coconut cream sauce.

Griddled Halloumi, Med veg stack, glazed asparagus, rich tomato and basil sauce.

Feta & Pimento croquettes, served with wild mushrooms, fresh garden peas and a garlic cream.

Aubergine moussaka, greek salad, humous and cheese straws.

Vegan

Sweet potato and Cajun roulade, textures of carrot.

Med veg and spinach Wellington, spiced squash purée, glazed hasselback potatoes.

Wild mushroom risotto, glazed asparagus, vine tomatoes.

Cauliflower and courgette Dahl, spicy corn, crispy rice balls.

Puff pastry tart with roasted veg and asparagus, tomato sauce, dressed salad.

Portobello mushroom and spinach tian, bubble and squeak parcel, red pepper jus.