



*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

# STARTERS

## Meat

Tea smoked duck, mango salsa, caramelised pears, smoked tomato jam.

Confit duck bon bons, carrot purée, asparagus spears.

Lamb kofta's, minted yoghurt, cucumber and pomegranate salad.

Chicken and bacon croquettes, crispy leeks, leek purée.

Chicken and sherry parfait, brioche, remoulade, squash gel.

Parma ham, roquefort, spinach and fig tart, candied walnuts, balsamic dressing.

Chicken liver pate, pork and chorizo Wellington, Harissa spiced belly pork.

Smoked duck salad, cucumber and hoisin, balsamic croutes.

Tandoori chicken thighs, sweet potato Dahl, spiced squash, cucumber dressing.

Chicken and wild mushroom Terrine, plum chutney, wild garlic dressing.

Chicken Caesar croquettes, baby gem, shaved Parmesan, dehydrated tomatoes.

Slow roasted pork belly glazed with star anise and plum sauce, served with stir fried kale  
and sesame.

Smoked chicken mango and sun blush Caesar salad, romaine, black pepper croutons,  
parmesan.

## Fish

Salmon Trio, roulade of salmon, hot smoked, Bon Bon, lemon dressing.

Avocado and crab Tian, Parmesan tuiles, citrus dressing.

Barbecued loin of tuna, red pepper dressing, grape and caper salsa.

Soy and honey infused cod loin, fennel, dill and apple salad.

Smoked salmon and prawn parcel, marinaded cucumber salad, chive crème fraîche.

Thai fishcakes, tempura king prawn, sweet chilli and cucumber salsa, lime aioli,

Pan seared scallops, cauliflower purée, squash purée, chorizo, black pudding crumb. (£3.00  
supplement)

Bleikers smoked salmon, salmon and herb roulade, prawn salad.

Salmon fishcakes, chive velouté, pickled shallots.

# STARTERS

## Vegetarian

Wild garlic mushrooms scented with truffle, served on toasted brioche, dehydrated tomatoes, quince jelly.

Trio of melon, rose, compressed, macerated, served with a passion fruit dressing.

Roast onion, cauliflower and truffle risotto, tomato cream.

Arancini balls with shaved Parmesan and arrabbiata sauce.

Goats cheese and caramelised red onion croquettes, spiced cauliflower puree.

Blue Cheese and leek filo tart, chive hollandaise.

Spiced Cauliflower Panna Cotta, cauliflower bhaji, curry oil.

Wild mushroom and camembert tart with dressed watercress and pomegranate.

Twice baked Sheffield forge soufflé, tomato chilli jam, dressed herbs.

Glazed asparagus spears, crispy hens egg, blue cheese and truffle oil.

Buttermilk fried goats cheese, honey, herbs, beetroot chutney and pomegranate.

Caprese salad, beef tomatoes, buffalo mozzarella, basil, croutons, balsamic dressing.

Beetroot Panna cotta, rainbow beets, marinated goats cheese.

Roquefort spinach and Fig tart, candied walnuts and balsamic dressing.

## Vegan

Spiced cauliflower steak, cauliflower bon bons, spiced cauliflower dressing.

Squash Arancini, arrabbiata sauce.

Stuffed portobello mushrooms, Lentil Dahl, curry oil.

Red onion and balsamic tart tatin, pesto salad.

Glazed asparagus spears, sun blush tomatoes, tofu, miso sauce.

Sweet red peppers and spiced cheddar filo, squash purée.

## Sharing

Artisan Breads and Yorkshire butter, Marinaded manchego chilli and coriander, Warm chorizo and potato salad, Chicken and leek croquettes, Spanish meatballs in spicy sauce, Crostini and membrillo, Serano ham, Saucisson, Gambas pil pil prawns and lemon wedge garnish, Olives.