



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

Desserts

Buttermilk and sage Panna Cotta with black pepper and honeycomb.

Chocolate salted caramel fondant, mango and mascarpone, toasted coconut.

Saffron poached pear, sticky ginger sponge, brandy snap tuile with stem ice cream.

Apricot and Cardamon Tarte tatin, vanilla pod cream.

Black forest chocolate sphere, black cherry and Almond tuile, vanilla coulis.

Orange scented brioche bread and butter pudding, anglaise sauce.

Strawberry shortbread dome, champagne and strawberry glaze.

Honey and orange posset, lavender shortbread.

Chocolate pot trio, cinnamon palmiers.

Glazed lemon tart, raspberry four-ways, tuile, macerated dried, gel.

Chocolate and espresso choux buns, black cherry parfait, chocolate soil.

Brandy snap basket with a passionfruit and banana mess.

White chocolate and lemon curd cheesecake, limoncello gel.

Blueberry frangipane tart, kirsch custard, vanilla pod ice cream.

Milk chocolate and marshmallow brownie, hazelnut meringue shards, cherry and vanilla

milkshake.

Yorkshire cheeses Blue, Brie, Forge, Wensleydale, biscuits grapes and chutney