



THICKET PRIORY
NORTH YORKSHIRE

Catering MENUS





purple chilli
events catering specialists



Welcome to Purple Chilli at Thicket Priory

Purple Chilli Events Catering is a multi-award-winning family-run business in Yorkshire. We have a wealth of experience in weddings and events and have been hosting unforgettable food and drink experiences for nearly a decade.

We specialise in classic British dishes with a gourmet twist, all meals are made from scratch and can therefore accommodate specific dietary requirements.

We have created several offerings as a guide to choosing your menu at Thicket Priory. These are designed to help with your budget planning and kick start your wedding planning, if you require something different then we can create a bespoke menu for you.

One Day Weddings

- Wedding Breakfast
- Evening Reception
- Breakfast before departure the morning after the wedding.

Two Day Weddings

- Supper the Night Prior
- Breakfast for all residents
- Wedding Breakfast
- Evening Reception
- Breakfast before departure the morning after the wedding.

We would love to invite you to a complimentary virtual 1:1 consultation to talk more about your wedding, please contact us on

info@purplechillieventscatering.co.uk 01904 403 060

CANAPES

Mac N Cheese,
chorizo, chilli truffle dressing.

Mini Fish and chips,
mushy peas, tartare sauce.

Yorkshire pudding,
roast beef, horseradish.

Burger,
smoked cheese, chilli jam.

Monk fish,
tempura, aioli.

Compressed watermelon,
whipped feta cheese, balsamic
pearls.

Tea smoked duck latkes,
chilli jam.

Jerk chicken,
filo pastry tart, mango salsa.

Coconut and chilli prawns,
madras dip.

Potato rosti,
smoked trout, creme fraiche,
caviar and dill.

Garlic prawns,
shortbread, cream cheese,

Whitby Crab tartlets,
gruyere crumb.

Scallops,
curried cauliflower, bacon crumb.

Spiced pork bon bons,
star anise, plum sauce.

Chicken Caesar croquettes,
wild garlic dressing.

**Bourbon glazed
sticky pork belly,**
sour cream and chives

**Tuna and
black sesame burger,**
brioche roll, wasabi mayo,
pickled ginger.

Prawn and chorizo skewer,
lemon dressing.

Mini Lamb Koftas,
pickled cucumber, yogurt.

**Sticky chicken
and mango skewer.**

Potato nest
with aioli and pancetta.

Salmon and dil fishcakes,
lemon mayo, pickled shallots.

**Brie and
redcurrant tartlet,**
chive hollandaise.

Crab rarebit,
gruyere.

**Tortilla cups
with chilli beef,**
guacamole, sour cream.



STARTERS

Chicken Caesar salad,

tempura anchovies, quails egg and aged parmesan.

Crispy Duck and watermelon salad,

fresh mint, pomegranate, hoisin sauce.

Fillet of beef carpaccio,

mustard dressing, aged balsamic pearls, dressed rocket, dehydrated tomatoes, mature cheddar.

Bleikers hot smoked salmon,

crispy hens eggs, shrimp hollandaise.

Corn fed chicken liver parfait,

brioche crostini, rich onion marmalade, chicken bon bon.

Chicken and bacon croquettes,

smoked leek puree, crispy leeks.

Salmon fishcakes,

chive veloute pickled shallots.

Barbecued loin of tuna,

red pepper dressing, caper and grape salsa.

Pan seared scallops,

cauliflower puree, squash puree chorizo and black pudding crumb [supplement]

Seared fillet of salmon,

herb crumb, smoked haddock risotto.

Seafood mornay baked,

crispy filo crown, nduja butter.

Korean pork belly,

chilli, glazed cucumber and sweetcorn.

Smoked Salmon mousse parcel,

creme fraiche, caviar, cucumber.

Confit duck bon bons,

aromatic carrot confit, teriyaki asparagus.



MAINS

Supreme of roast chicken,

chorizo farce, duck fat fondants, textures of carrots, wild mushrooms glaze.

Dry aged Beef Sirloin,

oxtail and potato terrine confit of carrots, short rib bon bon, glazed asparagus spears.

Beef Wellington,

Celeriac puree, confit squash, gratin potatoes, shaved truffle, bordelaise sauce.

Canon of Lamb,

lobster tail with tomato and tarragon hollandaise, puree of greens with ricotta, galette potatoes, asparagus and peas. [supplement]

Trio Lamb,

rump, rack, confit shoulder, wild garlic crispy baby carrots, broccoli and pea emulsion, parmentier potatoes, rock salt and rosemary.

Loin of lamb Wellington,

dauphinoise potato, savoy cabbage parcel, baby carrots, lamb jus.

Seared beef fillet,

glazed tiger prawns, red pepper and paprika butter, skin on fries, asparagus spears.

Confit of feather blade steak,

Yorkshire pudding glazed carrot, carrots puree, smoked potatoes puree.

Fillet of venison,

dauphinoise potatoes textures of carrots, red wine and juniper jus, pickled blackberries [supplement]

Slow cooked Ox check,

truffle mash, burnt onions, sautéed greens, beef jus.

Fillet of beef,

smoked skin croquettes fondant potato, celeriac puree, baby veg.



MAINS

Canon of lamb,
celeriac rosti, doreens bon bon,
apple gel, textures of parsnip.

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

Pan fried duck breast,
belly pork glazed with honey and star anise, squash
puree, wilted greens, raisin relish.

Roast Chicken breast,
smoked potatoes puree, stuffed leg with pancetta,
purple sprouting broccoli, chicken gravy.

**Stuffed tenderloin pork
with spinach and pimento farce,**
creamed savoy cabbage, sprouting broccoli,
spiced red cabbage, fondant potato.

**Baked fillet of
marinated stone bass,**
sautéed potatoes samphire,
garlic tiger prawns, sauce vierge.

Grand reserve rib eye steak,
smoked potato mash, textures of cauliflower,
king oyster mushrooms, claret wine glaze.

**Cured pork fillet
in parma ham,**
crispy cheek, chorizo wellington,
confit of squash, pommes anna cider jus.

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

Pan fried cod,
lemon sabayon with prawns crushed potatoes,
sautéed greens, sea herbs and tomato salsa.



DESSERTS

Strawberry and creme fraiche cheesecake,

strawberry gel, strawberry sorbet, crumb.

Glazed lemon tart,

raspberries fourways tuile, macerated, dried, gel.

Black Forest chocolate sphere,

black cherry tuile, vanilla coulis.

White chocolate and lemon curd cheesecake,

limoncello gel, soil.

Chocolate and salted caramel fondant,

mango and mascarpone, toasted coconut.

Italian lemon meringue,

gel, ginger tuile, dehydrated berries.

Caramel pannacotto,

ginger bread, tuile biscuit.

Sticky toffee pudding,

caramel sauce, brandy snap, rum and raisin ice cream. Dark chocolate and hazlenut sphere, salted caramel.

Saffron poached pear,

sticky ginger sponge, brandy snap tuile, stem ice cream.

Apricot and cardamon tarte tatin,

vanilla pod cream.

Yorkshire cheese,

blue, brie, wensleydale, mature cheddar, biscuits, home-made chutney.



EVENING FOOD

Hong Kong Style sweet and sour pork,
sticky fragrant rice.

Slow cooked pork Boa Buns,
smokey BBQ glaze with chilli and spring onion.

Stonebaked pizzas,
cheesy chips.

Mexican chicken tacos,
salsa, guacamole and sour cream.

Chicken Katsu,
spiced wedges, savoury rice.

Spiced meatballs,
tomato sauce, savoury cous cous.

Fish Finger Sandwiches,
baby gem and pea tartare.

Chimichurri burgers,
brioche roll, smoked cheese and bacon.

Tandoori pork wraps,
dirty fries.

Warm Steak and ale pie,
mushy peas.

Bacon & Sausage sandwiches,
soft white rolls.

Flat bread,
harissa glazed chicken, dirty fries.

Rump Steak Barm,
fried onions and mustard.

Hong Kong Style sweet and sour tofu,
sticky fragrant rice. (Vg)

Baked Mac n Cheese, garlic bread (v)

Flat bread,
med veg and feta, dirty fries. (V)

Boa buns, jack fruit,
smokey BBQ glaze, chilli and spring onions. (Vg)

Arancini balls,
tomato sauce, roasted med veg. (vg)



VEGAN

CANAPES

Sweet Potato Rosti,
coriander and tomato salsa.

**Roasted med veg
and mozzarella
bruschettas.**

**Aubergine and halloumi
satay skewers.**

Spinach pakoras,
sweet chilli sauce.

**Jackfruit and hoisin
bon bons.**

**Mushroom and truffle
arancini**

**Vegan style harissa
chicken skewers,**
sriracha dressing.

Baby jackets,
spiced corn and guacamole.

STARTERS

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

Squash Arancini,
arrabiata 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.

MAINS

**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.

DESSERTS

**Chocolate and
marshmallow brownie,**
vanilla pod ice cream.

**Apricot and Cardamon
Tarte Tatin,**
chantilly cream.

**Chocolate and cherry
cheesecake,**
raspberry sorbet.

Chocolate Orange tart,
orange glaze.

**Pear crumble topped with
granola,**
vegan custard.

Mulled pears,
with cinnamon cream.

VEGETARIAN

CANAPES

Butternut squash Arancini,
sage pesto.

Cauliflower bhaji,
mint crème fraîche.

**Green Olive basil and
goats cheese palmiers.**

Mini Yorkshire pudding,
filled with wild mushrooms
garlic and cream.

Compressed watermelon,
basil and mozzarella.

**Marinated
halloumi skewers,**
tomato salsa.

**Parmesan and
rosemary shortbread,**
goats cheese, roast red pepper.

Sweet potato Rosti,
avocado purée.

Chive scone,
ricotta and sun-dried tomato.

Savoury Choux buns,
cream cheese and herbs.

STARTERS

**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 arrabiata sauce.

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

**Spiced Cauliflower
Panna Cotta,**
cauliflower bhaji, curry oil.

**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.

MAINS

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.

SUPPER NIGHT PRIOR

Hot Fork Buffet

Please Choose 3 Items From Our Menu, Two Meat/Fish and One Vegetarian.

Confit Duck Leg

served with greens and a spiced plum sauce.

Pork Fillet Medallions

with glazed apple, leeks and a creamy dijon sauce.

Roast Chicken

shitake mushrooms, baby onions, bacon lardons, tarragon and red wine jus.

Saute Of Chicken Breast

with red onions peppers, plum tomatoes and olives.

Braised Beef Cooked With Guinness

shallots and root veg, horseradish dumplings.

Herb Crumbed Chicken Supreme

with a garlic and caper butter.

Thai Chicken Curry

with spinach pakoras.

Feather Blade Steak

with mushrooms and bacon, parmentier potatoes.

Chicken, Chorizo And Sweet Corn Risotto

herb oil.

Pork Stroganoff

with creme fraiche.

Tagine Of Lamb

moroccan spiced couscous.

Glazed Belly Pork

parma ham and hollandaise, spiced tomato sauce.

Beef Rump Steak Stroganoff

Gently Cooked Beef Cheeks

with woodland mushrooms and stilton.

Smoked Haddock Cod And Prawn

thermidor gruyere glazed puff pastry.

Salmon Haddock And King Prawn Pie

herb mash.

Spiced Salmon Fillet

with harissa and lime.

Fillet Of Cod

parma ham and basil, tomato jus.

Baked Haddock, Rarebit Glaze, Lobster Bisque (Vg)

Stuffed Portobello Mushrooms (Vg)

with blue cheese spinach and pimento, herb crumb.

Sweet Potato Courgette And Lentil Dahl

with naan bread (Vg)

Crotin Of Goats Cheese With Basil And Tapenade

wrapped in filo chilli jam sauce (Vg)

Wild Mushrooms With Paprika

mustard tarragon and brandy (Vg)

Med Veg And Brie Lasagne (Vg)

All Served With Freshly Baked Breads And Yorkshire Butter, Green Veg, Braised Rice, Roasted New Potatoes With Thyme And Rock Salt.

BREAKFAST

Morning Of The Wedding

Selection Of Danish And Preserves

Muffins

Yogurt

Meats And Cheeses

Fresh Fruits

Coffee, Tea And Orange Juice

Morning After The Wedding

Dry Cured Bacon

Locally Produced Sausages,

Hash Browns

Doreens Black Pudding

Tomatoes

Baked Beans

Mushrooms

Fried Eggs

Toast

Coffee, Tea And Orange Juice

STEP - BY - STEP GUIDE

INITIAL CONTACT

You will have a million ideas in your head – it's only natural. Arrange an appointment to talk more about your wedding.

CONFIRM YOUR DATE

To secure your date we require 20% deposit payment. At this point we'll send you a deposit invoice and our Terms & Conditions to sign & return.

YOU'RE BOOKED

Once the above is all complete, your event is confirmed and in our diary. We will then work with you over the coming months to ensure that you have everything you need.

PLANNING MEETING AND TASTING

We will be in touch 6-9 months prior to your wedding to arrange your Planning and Tasting meeting where you can try a couple of starters, mains, and desserts, at this meeting we will discuss menus, dietary requirements, timings and all the other requirements for the day in detail and typically takes 1.5 - 2 hours. The bride and groom tasting session is complimentary, any extra guests are charged at £40.00 per person payable on the day. We conduct all tastings in January, February and November, as it may not always be possible to accommodate requests between the months of May to September due to this being our peak wedding season.

FINAL DETAILS AND PAYMENT

Then 30 days we will request your final guest numbers and dietary requirements, with seating plan where appropriate so that we can raise your total invoice. Please note any pre-order must be sent across on a detailed plan and we advise that you have your guests' choices written on their name cards or somewhere visible on the table. We then require your remaining balance to be paid in full 21 days prior to the event.



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