

*Peter Cannon's*  
**PURPLE PEPPER**

CATERING & EVENTS

## LUXURY BBQ MENU

*from €45 per person*

Whole Roasted fillet of beef  
Pork Kebabs  
Spicy Chicken Skewers  
Salmon a la plancha with King prawn and garlic oil  
Prime Argentinian sausages

A choice of up to 5 salads  
Hot-minted new potatoes  
Bread and Butter

A dessert table with a choice of three homemade desserts and vanilla ice cream or a trio of mini desserts or a celebration cake



## PAELLA SHOW COOKING

*from €25*

2 Paellas (meat, fish, mixed, vegetarian)  
Bread and butter  
Mixed salad, Russian salad, Tomato and Garlic Salad



## HOG ROAST

*from €25 per person*

Includes 'THE PIG' crackling, homemade almond and apricot stuffing, apple sauce, jacket potatoes, bread and butter, homemade coleslaw, tomato and feta salad, mixed lettuce leaves and a roasted vegetable couscous

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*Themed Oriental evenings*

**INDIAN**

*from €35*

A selection of Indian canapés

Onion bhaji, meat samosas, chicken tikka skewers, paneer and red pepper rolls, corn chaat

Chicken Tikka Masala

Lamb Rogan Josh

Lightly spiced Pilau rice

Palak Paneer (traditional spinach and cottage cheese dish)

Homemade Naan breads



**THAI MENUS**

*from €35*

**Starters – a selection of**

Thai fish cakes served with sweet and sour sauce

Thai prawn tempura with sweet chilli sauce

Chicken Satay Thai spring roll (can be vegetarian)

**Mains – a selection of**

Thai green chicken curry

Red Thai prawn curry

Fragrant Thai rice

Pad Thai (noodles, bean sprouts, peanuts, spring onions, red peppers)

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*Canapé menu*

Baked goats cheese croute with glazed onion jam

Smoked salmon blinis with sour cream and chives

Baked anchovy and tomato mille feuilles

Aubergine and pesto croute with glazed mozzarella cheese

Grilled pancetta stuffed with date and apricot Sesame and blue cheese straws

Individual iced gazpacho

Thai prawn with avocado cream

Spiced onion bhaji

Croquetas de jamon Serrano

## SILVER MENU

€55 per person

### To start

Cava Reception with five selected homemade canapés  
A salad of sweet honeydew melon served with Serrano ham and a raspberry wine dressing  
Fresh tomato soup served with Parmesan cheese and garlic croutons

### Main courses

Baked fillet of salmon in filo pastry, with shredded vegetables and a langoustine cream and chives  
Baked chicken wellington  
Supreme of chicken wrapped in puff pastry, Serrano ham, mushrooms duxelles and a Madeira wine sauce

*All main courses are served with a selection of freshly prepared vegetables  
Mange tout, glazed carrots and dauphinoise potato*

### Our desserts

Chocolate brownie with vanilla ice cream and fresh mixed berries  
Glazed raspberry crème brûlée

Fresh coffee with petit fours

*Price per head includes red and white house wine, house Cava, tables, chairs, china, cutlery and waiting staff.  
All other planning and services provided to complement our catering would be priced and quoted at separately negotiated rates.*

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## GOLD MENU

€65 per person

### To start

Cava Reception with five selected homemade canapés

#### **A selection of homemade Spanish tapas for the table**

Warm chorizo or Albondigas in a tomato sauce

Gambas pil pil

Manchego cheese

Freshly cut Serrano ham

Tortilla

Spinach and cream cheese croquettes

Fresh olives

Freshly baked breads

### Main courses

Iberian pork fillet with glazed apples and a calvados wine cream sauce

Whole roasted finest Spanish fillet steak, sliced and served with a béarnaise sauce

*Main courses are served with a selection of freshly prepared vegetables*

*Baby minted new potatoes, French beans and steamed young whole carrots*

### A trio of handmade desserts

Chocolate and orange Grand Marnier mousse

Light raspberry and cream cheese crumble

Vanilla ice cream with marinated berries

Fresh coffee with petit fours

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## PLATINUM MENU

€95 per person

### To start

Smooth duck foie gras with a Cumberland sauce a light leaf salad and toasted brioche  
Hot mousseline of lobster - Lobster mousse wrapped in spinach, steamed and served with a champagne butter sauce  
A salad of warm pigeon breast with baked goats cheese, roasted pine nuts with a walnut dressing  
A light puff pastry case filled with fresh shellfish served with a raspberry wine butter sauce and chives

### Main dishes

Tuna steak with king langoustine, served with a light chilli and garlic olive oil  
Steamed turbot with mussels served with a fresh herb cream sauce  
Baked salmon in filo pastry with shredded vegetables and a lobster sauce  
Lamb cutlets Germaine  
Sautéed lamb cutlets with a cream sauce of sorrel and mint, with a hint of lemon juice  
Fillet steak, roasted whole and sliced, served with a classic béarnaise sauce  
Iberian pork fillet with a selection of mixed wild wood mushrooms served with a Jerez wine sauce

*All served with fresh vegetables as requested*

### Our dessert selection

Glazed raspberry crème brûlée  
Iced orange soufflé with grand mariner  
A trio of mini deserts with fresh berries  
Strawberry or raspberry Mille feuilles  
Light puff pastry filled with fresh cream, berries and a coulis sauce

### The Cheese course

A selection of fine cheeses with walnut bread and port wine  
*(Can be served as a tiered cheese cake)*

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