

SILVER MENU

€55 per person

5 homemade canapés (*see Canapé Selection*)

Starter

Serrano ham served with a micro salad, warm asparagus and manchego shavings

or

Fresh tomato soup served with Parmesan cheese and garlic croutons

Main courses

Baked fillet of salmon in filo pastry, with shredded vegetables and a hollandaise sauce

or

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

Desserts

Chocolate brownie with vanilla ice cream and fresh mixed berries

€55 Price per person includes china, cutlery, glassware and waiting staff

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GOLD MENU

€65 per person

5 homemade canapés (*see Canapé Selection*)

A selection of homemade Spanish tapas for the table as a starter

Warm chorizo or Albondigas in a tomato sauce Gambas pil pil

Manchego cheese

Freshly cut Serrano ham

Tortilla

Spinach and cream cheese croquettas Fresh olives

Freshly baked breads

Main dishes

Grilled Sea bass, locally sourced served with Paris butter

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

Main courses are served long stemmed broccoli & baby carrots & dauphinoise potatoes

A trio of handmade desserts

Triple Chocolate brownie with hazelnuts

Lemon cheesecake

Vanilla ice cream with marinated berries

€65 Price per person includes china, cutlery, glassware and waiting staff

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PLATINUM MENU

€95 per person

5 homemade canapés (*see Canapé Selection*)

To start

Our finest selection of locally sourced fresh seafood, served as sharing platters
Lobster, cracked crab, smoked salmon, king prawns served with dipping sauces
Smooth duck foie gras with a Cumberland sauce a light leaf salad and toasted brioche and melba toast

Main dishes

Steamed turbot with mussels served with a fresh herb cream sauce
Lamb cutlets Germaine
Sautéed lamb cutlets with a cream sauce of sorrel and mint, with a hint of lemon juice
Surf & turf- Fillet steak with king Prawns, 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

The Cheese course

A selection of fine cheeses with walnut bread and port wine

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Canapé Selection

- ✓ 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
- ✓ Individual iced gazpacho served with parmesan shavings and garlic croutons
Thai prawn with avocado cream
- ✓ Spiced onion bhaji with mango jam
Serrano ham and manchego cheese Croquettes
- ✓ Arancini balls with sun-dried tomato & mozzarella
Tempura prawn served with sweet chilli dipping sauce
Crab & coriander mousse on endive spear
- ✓ Caprese skewer with pesto glaze

Salad options

- Cesar Salad- Romaine lettuce, homemade garlic croutons, Cesar sauce & parmesan cheese
- Greek Salad- Tomatoes, Cucumber, red onion, feta cheese and black olives
- Spanish tomato & garlic salad
- Russian salad- potato, carrots, peas, egg & tuna in a light mayonnaise dressing
- Homemade Coleslaw
- Roasted Vegetable cous cous

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BBQ MENU

€25 per person

Homemade burgers, Chicken skewers & a selection of locally sourced sausages served with baps, a choice of 4 side salads and accompanying sauces



LUXURY BBQ MENU

€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 trio of our homemade desserts

€45 per person includes china, cutlery, glassware and waiting staff

Themed evenings

SPANISH MENU

Starter

A selection of local Spanish tapas to start including Albondigas in a rich tomato sauce, Prawns pil pil, Spanish tortilla with green peppers, Serrano ham & Manchego cheese served with Freshly baked breads and olives

Main Course

Paella show cooking served with mixed lettuce leaves, Russian salad, Tomato and Garlic Salad

Dessert

Tarta de whiskey o crema catalana served with vanilla ice cream and berries

€50 per person includes china, cutlery, glassware and waiting staff

€75 per person served with pairings of Local Spanish wines

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Themed evenings

PAELLA SHOW COOKING

€25 per person

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



TRADITIONAL ENGLISH HOG ROAST

€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 evenings

INDIAN

€35 per person

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 MENU

€35 per person

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)

MIDNIGHT 'REFUELING' SNACKS

Spanish

Mini baguettes (ham & cheese, chorizo, tortilla & Serrano ham) served with Spanish crisps
€10

English

Bacon Baguettes, Sausages Sandwiches or fish finger Sandwiches with tartare sauce
€12

French

Crepe station (sweet & savoury crepes)
€15

Italian

Mini homemade pizzas (Margaritas, ham & mushroom, Pepperoni)
€15

American

Mini homemade sliders & chips
€15

Mexican

Nachos served with guacamole, salsa & cheddar €10 or Burrito Station
€15

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Additional Services

Water Packages

Unlimited Iced water served to the table during the meal and also set up as a station for people to help themselves
€2.50 per person

Self service Coffee Station

with biscuits and truffles to be set up after the meal
€2.50 per person

Tea and coffee

Served to the table post dessert
€3.50 per person



WEDDING CAKES

Our standard wedding cakes consisting of 12,10 & 8 inch cakes
Traditional Victoria Sponge, Chocolate or Carrot cake
from €450

Price includes table, linen, plates & forks and cutting the cake and serving

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Welcome drinks

(Served before or during canapés)

Sangria

Homemade, full of fresh fruit and crushed ice

€5 person

Cava

Our waiters will waiting for you and you guests to arrive with cold cava

€3 per person

Champagne

The perfect way to celebrate any special occasion

€7 per person

Pimms

Bring a touch of England to your Special celebration in the sun

Our pimms is served with cucumber, mint, orange and strawberries

€5 per person

Tinto Verano

A refreshing drink for a hot day

€2,50 per person

Wine Packages

Silver Wine Package

1/2 a bottle of house wine served with the meal
€10 per person

Gold Package

1/2 bottle of El Coto Red or White wine served with the meal
€15 per person

Platinum Package

1/2 a bottle of premium white or red wines served with the meal
1 glass of dessert wine
€20 per person

Corkage

€5 per person is charged for our servers to pour your own wines, Cava, champagne and water.
This is not charged on any extra wines opened and served after our wines have been drunk.

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Bar Packages

Silver

All inclusive open Bar / 4 hours

Bar set up, glasses unlimited ice, bar staff

4 spirits (whiskey, rum, vodka, Martini, Gin, etc)

Mixers

House wines & cava

Beers

€25 per person

Gold

All inclusive open Bar / 4 hours

Bar set up, glasses unlimited ice, bar staff

4 premium spirits (whiskey, rum, vodka, Martini, Gin, etc)

Mixers

premium wines, cava

Premium Beers

€30 per person

Platinum

All inclusive open Bar / 4 hours

Bar set up, glasses unlimited ice, bar staff

4 premium spirits (whiskey, rum, vodka, Martini, Gin, etc)

Mixers

premium wines, champagne

Premium Beers

A choice of 3 cocktails (Mojitos, Cosmopolitan, Highball, Pina colada, Man
tai, Caipirinha, Long Island Ice tea, Martini, Margarita)

€40 per person

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Table & chair hire

Tables (rectangular or round to seat 8 or 10)
and plastic chairs with white linen covers
€5 per person

Tables (rectangular or round to seat 8 or 10)
white linen, overlay cloths & white wooden Chiavari Chairs
€10 per person

(Delivery and collection charges may apply)