



Cheeky Chilli Canapés

Cold Selection

Roast Beef en Croute with Horseradish Cream

Chicken Liver Parfait on Melba Toast and Onion Jam

Cherry Tomato & Bocconcini Lollipops

Peri Peri king Prawns

Teriyaki Salmon with Sweet Soy Dressing

Hummus with Cheese Sticks (v)

Rillets of Pork with Red Onion Marmalade on Croute

Goats Cheese Tartlets (v)

Ham Hock served with Mustard Pickle

Sundried Tomatoes on Croute (v)

Smoked Chicken with Garlic Mayonnaise

Blue Cheese Cream on Croute (v)

Smoked Salmon & Cream Cheese

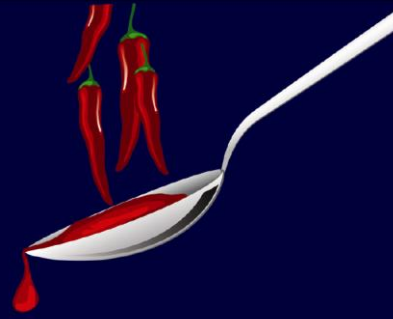
Louisiana King Prawns (Bourbon street cocktail sauce)

Green Papaya and Lemongrass Salad with Chicken, Tamarind dressing

Seared Halloumi and a refreshing Mango and Vegetable Salad (v)

Tomato, Caper and Basil Bruschetta (v)

Lobster Cocktail with Marie Rose Sauce (Additional Cost)



Spoon Canapés

Pan-Fried Halloumi Cheese with Butternut Squash Risotto with Balsamic Glaze (v)

Pea Risotto with Pan-Fried Scallops

Wild Mushroom Risotto with Garlic Croutons (v)

Seabass & Scallops Risotto with Tomato and Baby Capers

Thai Salmon Gravadlax with Coriander Pesto

Pulled Pork with Black Pudding Fritters

Roasted Butternut Squash, Feta Cheese and Pine Kernel Lasagne bites (v)

Roasted Beetroot, Goats Cheese and Watercress Salad with Sweet Cider Vinaigrette (v)

Shoot Glasses

Tomato Soup with Grilled Cheese (v)

Beetroot Soup (v)

Carrot and Coriander (v)

Pea Soup (v)

Seasoned Fries and ketchup (v)

Burgers

Mini Lamb Burgers

Mini Chicken Burgers with Lime Mayonnaise

Mini Cheese Burgers with Gherkins

Mini Vegetable Burger (v)



Hot Selection

Rice Noodle Rolls with Ginger, Chicken Soy and Chilli Dip

Leek, Roasted Red Pepper and Barley Risotto (v)

Asian Pesto Frilled Chicken

Potato Bonda with Yoghurt Honey and Mint

Cumin Spiced Pork Skewers with Muhammara

Pork Rillettes, Cumberland jam

Crispy Duck Pancakes with Hoi Sin Sauce, Spring Onion & Cucumber

Spiced Chicken Skewers with Peanut and Chilli Dressing

Courgette and Halloumi Fritters with Greek Yoghurt and Dill (v)

Thai Fish Cakes with Chilli and Lime Dip

Carrots and Chickpeas falafel Yoghurt and Chilli Dip (v)

Crayfish Beignets with Tiger Sauce

Mini Yorkshire Puddings with Roast Beef & Gravy

Belly Pork with Sweet Soy Sauce

Sesame Chicken Wonton cups with Soy Dressing

Malaysian Peppered Chicken Skewers with Malaysian Dipping Sauce

Smoked Haddock and Black Pudding Ball's with Remoulade Dipping Sauce

Cajun Blackened King Prawns with Bayou Dipping Sauce

Bali Lobster & Seabass Curry

Caribbean Crab Cakes with Mango Salsa

Cajun Blacken Chicken Quesadilla with Guacamole

*Thai Peppered Beef Skewers (**Most Picked**)*

Peri Peri Chicken



Oriental Vegetable Spring Rolls (v)

Surf & Turf Café with Paris Butter (Additional Cost)

Seared Seabass with Scallops & Chorizo Paella (Additional Cost)

Honey Roasted Mini Bangers

BBQ Pulled Pork Quesadilla with Guacamole



Cheeky Chilli Function Menus

Please use the Sample Menus purely as a guide; we can guide you through the dishes available and put together the perfect menu for you (Ideas on Page 5 & 9)

The following Menu's main courses are accompanied with the Chef's choice of seasonal vegetables

Menu 1

Starters

*Cajun Blackened Chicken Caesar salad
Garlic croutons and shaved Parmesan*

Leek and Potato Soup (v)

*Smoked Haddock Potato Cakes
with Lemon and Chive Mayonnaise*

Main Courses

*Chicken Breast stuffed with Basil and Sun Blushed Tomato
Sautéed Potato seasonal Vegetables and a Rich Stock Sauce*

Seared Cod

Set on a Pea Risotto with a Tomato and Basil Oil

Vegetables and Brie Parcel (v)

Baked Puff Pastry with a Roasted Pepper Sauce

Desserts

Tangy Citrus steamed Pudding

Orange, Lemon and Lime served with Crème Anglaise

Rich Chocolate Cheesecake

with raspberry coulis

Iced Bakewell Tart

served with cream



Menu 2

Starters

Chicken and Chorizo Rillettes
Served with Melba Toast and Onion Jam

Sweet Potato and Coconut Soup (v)

Goat's Cheese (v)
set on Marinated Tomato and Red Onion Salad with Five Herb Dressing

Main Course

Roasted Lamp Rump
Dauphinoise Potato, Baby Carrots, Fine Beans and Parsnip Puree

Chicken Breast with York Ham and Stilton
Stuffed with Stilton and wrapped with York Ham, Bacon, Parsley Mash with a Red Wine & Mushroom Sauce

Bali Vegetable Curry (v)
Garden Vegetables stir-fried with Chilli, Ginger, Coriander, Pak Choi and Coconut milk served with Sticky Rice

Desserts

Lemon Tart
with Clotted cream

Chocolate Brownie
with Chocolate Sauce and Strawberries

Baileys Cheesecake



Menu 3

Starters

*Asian Duck Risotto
with Pickled Plums*

Chicken and Sweet Corn Chowder

Spiced Pear and Goats Cheese Salad (v)

Marinated Pear with Goat's Cheese, Pine Nuts and a White Balsamic Dressing

Main Courses

Chicken Breast

Lancashire Mash, Chorizo Crisp, Red Wine Jus and Seasonal Vegetables

New York Pepper Steak

Pan Fried Sirloin, Baked Potato & cracked Black Peppercorn and Wild Garlic Cream Sauce

Seabass

*Stuffed with Crabmeat wrapped with Parma Ham, served with Wilted Spinach, Pea Risotto
and a Light Fish Jus*

Desserts

Sticky Toffee Cheesecake

Trio of Desserts:-

Chocolate Salted Caramel Pot, Peach Melba and Sticky Toffee Pudding

Vanilla Panna Cotta

with Raspberry Coulis



Menu 4

Starters

Thai Mixed Appetizer

Chicken Satay with Peanut Sauce, Thai Fish Cakes and Duck Spring Rolls with Cucumber and Chilli Sauce

Spinach and Cottage Cheese Fritters (v)

Served with Wild Rocket, Lemon and Caper Dressing

Scallops and Salmon Cakes

Kaffir Lime Leaves, Ginger, Wasabi Paste, Spring Onion and Parsley, pan fried and served with Lime and Soy Dipping Sauce

Main Courses

Cajun Blackened Pork Fillet and King Prawns

Cajun Blackened Pork and King Prawns served with Jambalaya and a Rich Jus

Teriyaki Duck

Roasted to pink and served with Pak Choi, Pork filled Wontons and a Teriyaki Sauce

Neptune's Platter

Seabass, Salmon and King Prawns seared and served, with a Lemon and Tomato Buerre Blanc

Desserts

Individual Rich Belgian chocolate Tart

served with Berry Coulis, Blueberries and Strawberries

Raspberry Frangipane

served with Crème Anglaise.

Trio of Desserts

Lemon Meringue Pie, Fudge Cake and Strawberry Cheesecake



Many More Dishes.....

Starters

Bangkok Mixed Appetizer

Crab cakes, Tempura Prawns and Peppered Pork served with Chilli, Lime and Tamarind Dressing

Chicken Liver Pate

With Onion Chutney & Melba Toast

Crab and Crayfish Linguini

Sautéed with Sun Blushed Tomato, Spring Onion and a White Wine Cream Sauce

Smoked Duck Salad

Set on Watercress, Rocket, Cucumber and Julienne of Radish, served with a Raspberry and Balsamic Dressing

Crawfish Cocktail

With Marie-Rose Sauce

Game Terrine

With Country Chutney & Melba Toast

Homemade Soup of your Choice

Served with Fresh Bread

Mini Bangers and Mash

Wild Boar Sausage and served on Leek Mash with Red Onion Gravy

Thai Peppered Beef

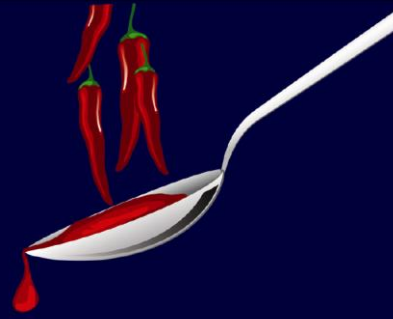
Chargrilled served with Sticky Rice and Indonesian Soy Sauce

Vegetable & Stilton Cheese Tart

With Rocket Salad

Goats Cheese Tart (v)

With Caramelised Red Onion & Rocket Salad



Vietnamese Noodle Salad (v)

Mixed Garden Vegetables tossed with Lime Juice, Coriander, Peanuts, Mint and Spring Onions tossed with a light Vietnamese Dressing

Deep Fried Halloumi Cheese and Red Pepper Salad (v)

Finished with a Honey Mustard Dressing

Garlic Mushrooms

Served on a Crostini and topped with Baby Watercress

Seared Handive Scallops

Served with Black Pudding and Bloody Mary Sauce

Main Courses

Smoked Haddock

Set on buttered spinach and grain mustard mash, drizzled with a Tomato Buerre Blanc

Cajun Surf and Turf

Blackened Sirloin and Deep-Fried King Prawns served with Brabant Potatoes and a Light Beef Jus

Marinated Mediterranean Lamb

Marinated in Rosemary, Garlic, seasoning and Olive Oil, oven roasted to pink and served on a Rosemary, Garlic and Mushroom Risotto, drizzled with a Balsamic reduction

Roast Pork

Served on a Celeriac mash, with Calvados caramelised apple and a rich stock Jus

Roast Beef

Sirloin of Beef served with Yorkshire Pudding and Rich Beef Gravy

Pan Fried Salmon

Served with Sun Blushed Tomato and Asparagus Linguini in a Light Cream Sauce

Butternut Squash, Spinach and Ricotta Lasagne (v)

Served with a Roasted Red Pepper Sauce and topped with Melted Mozzarella

Spanish Marinated Chicken

Skewered and Grilled and served with Rice and Salad



Cauliflower, Sweet Potato and Spinach Curry (v)
Medium Curry, served with Coriander Basmati Rice

Slowly Braised Lamb Shoulder
with Bubble & Squeak Mash

Pan-fried Chicken Breast
with Sautéed Potatoes & any of the following Sauces:-
Creamy Tarragon Sauce
Mushroom Sauce
Diane Sauce
Pepper Sauce
Shiitake Mushroom Sauce

Beef Pie
Slow cooked Beef with Guinness Mushroom Sauce

Chicken, Leek & Ham Pie
Topped with Puff Pastry

Chicken wrapped with Parma Ham & Sage
with Sautéed Potatoes

Butternut Squash Tagliatelle
with Toasted Pine Kernel and Baby Spinach

Rump of Lamb
Served on Chorizo Crushed Potatoes & Port Wine Jus

Fillet of Seabass
Stuffed with Garlic, Stilton Butter and served with Port Wine Stock Sauce

Strawberry Duck
Oven Roasted to Pink served with Tangy Strawberry Sauce

Seafood Pontchartrain
Swordfish, King Prawns and Catfish dusted with Cajun seasoning, Blackened and served with Crawfish Etouffe



Desserts

Mixed Berry Meringue

Topped with Black Cherry Ice Cream, Berry Compote & Whipped Cream

Ginger & Lime Cheesecake

Ginger Nut based, Creamy, Tangy Cream Topping finished with Crumble Gingerbread

Gateaux Opera

Layers of Almond Sponge, Vanilla, Chocolate & Coffee Mousse (A French Classic) served with Vanilla Ice Cream

Bakewell Pudding

With Cream on Glaze

Tropical Fresh Fruit Platter

With Passion Fruit Crème Fraiche

Chocolate, Orange & Hazel Nut Tart

With Raspberry & Orange Sauce

Treacle Tart

With Clotted Cream

Mocha Mousse

Served with Grated Chocolate & Roasted Coffee Beans

Steamed Ginger Pudding

With Vanilla Custard

Phil's New Orleans Bread & Butter Pudding

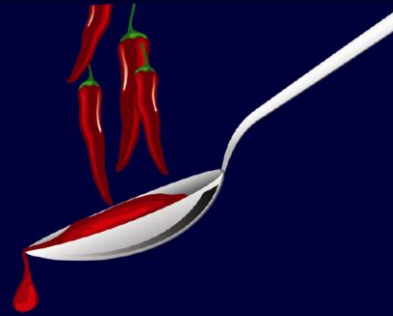
With Whiskey Sauce

Panna Cotta

With Seasonal Compote (Plum, Rhubarb or Raspberry)

Trio of Desserts:-

Lemon Tart, Eaton Mess, Sticky Toffee Pudding



Trio of Desserts:-

Sticky Toffee Pudding, Brownie, Salted Caramel Tart

Chocolate Brownie

with Chocolate Sauce & Whipped Cream

Baked Vanilla Cheesecake

With Raspberry Coulis

Sticky Toffee Pudding

With Toffee Sauce & Clotted Cream

Cheese & Biscuits

With Celery, Grapes & Onion Chutney