

PenniBlack

CREATIVE CATERING AND EVENTS

Christmas Parties
Delivered to your door



Christmas Delivered



Vision

The perfect drop off party solution tailored to you. Mirrored canape boxes, grazing finger food platters, drinks delivered on ice, ready to serve cocktails, chocolate truffles, Christmas crackers, candy canes, baubles and tea lites. Equipment hire and serving staff available if required

Suggested Menu:

Smoked duck, brioche fingers cranberry gel
Ham hock terrine, turmeric wafer, mango chutney

Parmesan and paprika shortbread, spiced butternut maple mousse, candied chili.

Beetroot cured salmon, Green blinis, crème fraiche, dill, gold dust

Mini mince pies, brandy butter cream

Christmas pudding cheesecake, frosted redcurrants

Winter mess, meringue, spiced cherry & berry compote, channel island cream.

A Tudor Style Banquet

The Vision

Christmas always has us thinking of Tudor times and indulgent feasts! Think dark linen, mixed with golds, reds and deep greens, holly and ivy draping across the table, gold goblets, gold cutlery, and gold lined plates, candelabras, and a feast of food in the centre of the table.

Suggested Menu

Rolled turkey in a herby crust filled with sage and onion stuffing, redcurrants
Whole roast skin on salmon with a beurre blanc
Wild mushroom Wellington
Whole roast gammon
Goose fat roasties, maple parsnips, honey carrots, sprouts
Tawny gravy
Christmas pudding, brandy custard
Black forest gateau, mince pies



Scandi Christmas Julbord

The Vision

Fresh white linen, wood logs, in the centre of the table, home made bark platters of sharing delights, tea lite candles, rosemary and fir foliage, draping redcurrants, White or red napkins tied with string and rosemary

Suggested Menu:

Sharing Platters :

Mulled wine cured salmon, chive blinis, crème fraiche, pickled herring

Beetroot borsch shots, truffled cream, beetroot wafer

Swedish meatballs, sausages, dill mustard sauce

Slow cooked beef ribs, port gravy

Janssons potato temptation

Red cabbage and winter greens

Winter berry rice pudding

Fruktkaka cake, ginger biscuits, whipped brandy cream

Dreaming of a White Christmas Buffet

The Vision

Cosy white boxes filled with warm comfort delights, silver white twigs, fairy lights and evergreen foliage, mountains of cheeses, chutneys, root vegetable crisps...

Menu Suggestions:

Pulled Goose in a red wine stew, with herby dumplings

Woodland mushroom stroganoff, puff disks.

Wild salmon pies in a creamy dill sauce.

Cheese mountain, rustic breads, dough balls and hot anchovy oil dip

Root vegetable kale and lotus crisps

Heritage vegetable roots

Mini mince pies, brandy butter cream

Black forest gateau bites

Winter berry and Sherry trifle pots



The 12 Trays of Christmas

A Themed Tasting Experience

1st Tray: Partridge, Pear, Chicory - Glazed partridge, caramelised pear, charred chicory

2nd Tray: Two Turtle Doves - Game pies

3rd Tray: Three French Hens - Coq au vin, French trim chicken, red wine, onion & mushroom sauce

4th Tray: Four 'Gobbling' Birds - Sticky sesame turkey sausages, parsnip puree dip in a wooden boat

5th Tray: 5 Golden Rings - Vegetable beignets rings

6th Tray: Six Geese a-Laying - Quails egg, ground goose & golden breadcrumbs

7th Tray: Seven Swans a-Swimming - Prawn wonton swans, tomato chilli jam

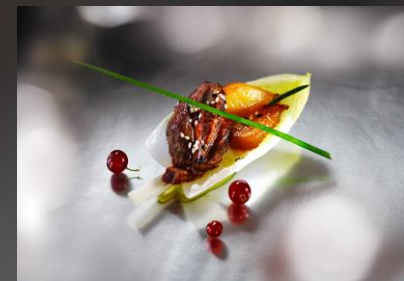
8th Tray: Eight Maids a-Milking - Brie cups with dunking ficelle (upside down milk stools)

9th Tray: 9 Ladies Dancing - Anna Pavlova with a spiced cherry compote & fresh cream

10th Tray: Ten Lords a-Leaping - Fruit fool, chocolate spear boots

11th Tray: Eleven Pipers Piping - chocolate pipes, pistachio crumb & cherry cream

12th Tray: Twelve Drummers Drumming - figgy sticky Christmas pudding drumsticks with a hot brandy custard dip



A Ski Season Buffet

The Vision

Wooden trays, fairy lights, green pine sprayed twigs, pine cones, mini Christmas trees, red ribbon

Menu Suggestions:

Gruyere, Comte and Gouda Cheese fondue, warm new potatoes, bread for dipping.

Swiss dried cured meats, hams and cheeses

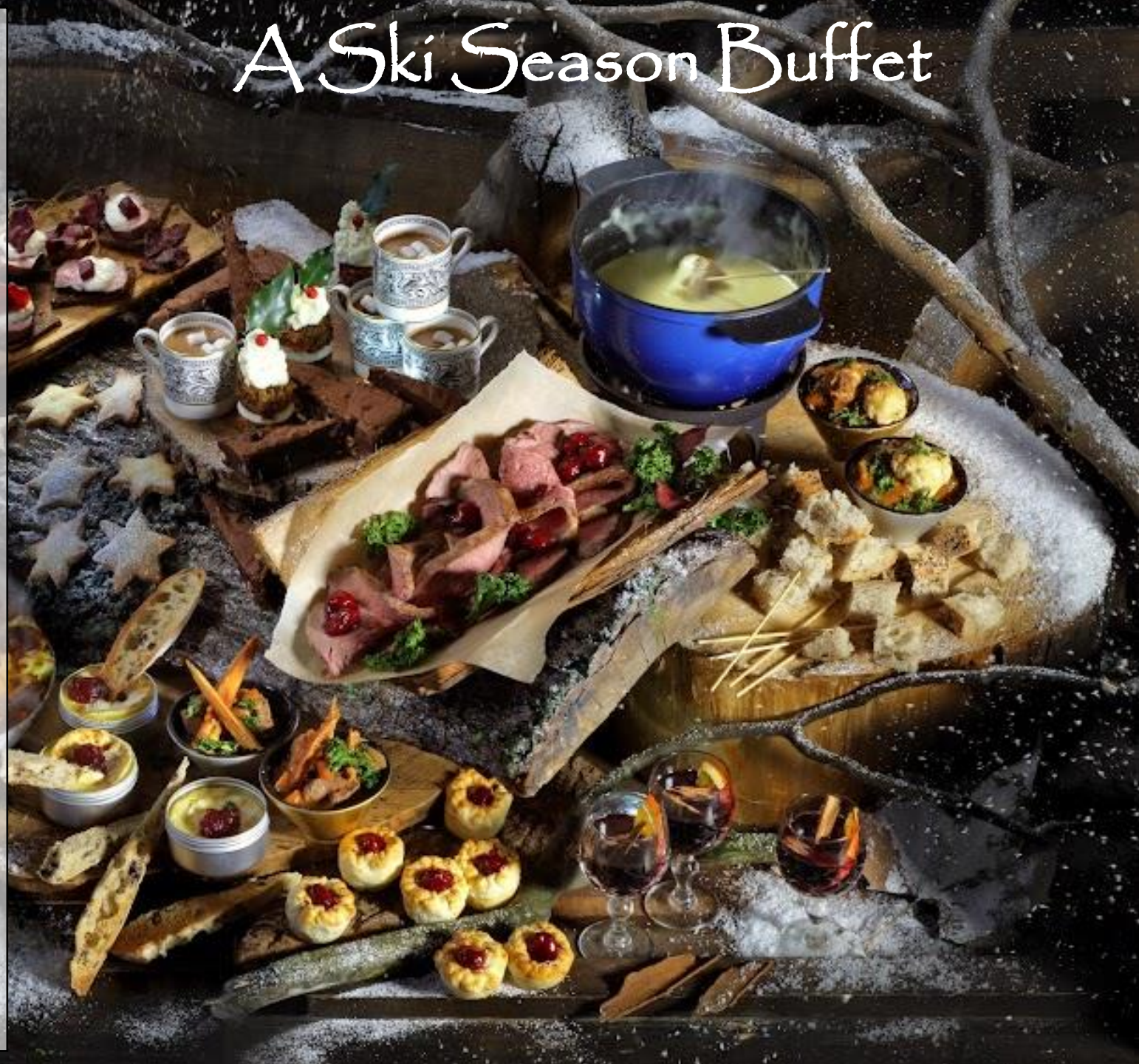
Tartiflette, crispy lardons, shallots

Drinks

Classic mulled wine

Fresh pomegranate and rosemary martini

Mini hot chocolate cups, whipped cream and marshmallows



Cocktails and Caketails



The Vision

Pure Indulgence, and the perfect addition to any event. Gold mirrored trays of luxury cocktails paired with sweet treat caketails, waiters in smart waistcoats, black ties and white gloves

Suggested Menu:

Berry Christmas Martini – Chambord, vodka, limoncello, grenadine, shaken over ice, served with a raspberry Chambord muffin, fresh cream and berry compote

Kir Royale – Champagne, cassis, served with a mini raspberry and clotted cream scone

Espresso martini, served with Tia Maria coffee cake, coffee whip cream, chocolate flake

Spiced Orange Mai Tai – Cointreau, golden rum, gomme, garnished with dehydrated orange, pomegranate and rosemary, and served with orange drizzle cake, orange cream,

B52 – Baileys, Tia Maria and Grand Marnier shot, served with a chocolate and orange cupcake and a chocolate orange bite