

Pierrepon's café

Party menu

Stress-free entertaining... from our kitchen to yours

Nibbles

Cumin & Paprika Cheese straws
Olive Oil, Chilli & Salt Crisps
Parmesan & Fennel Biscuits
Smoked Salmon Pate 175g
Lemon, Fennel & Chilli Sausage Rolls
Smoked mackerel pate 175g
Guacamole, Hummus or Babaganouche Pot

Starters

Seasonal Soup & our own Soda Bread
Mushroom, Garlic & Parsley Tartlets with Local Leaves
Potted Salmon or Crab
Terrine with Pickles & Bread (10 pers. min)

Mains

Lamb Tagine with Merguez, Chickpeas & Couscous
Fish Pie w/ Seasonal Vegetables
Slow Braised Beef in Red Wine w/ Mushrooms, Bacon, Shallots, Mash & Celeriac Puree
Beef, mushroom, red wine and oregano lasagne
Aubergine, Basil & Mozzarella Parmigiana w/ Local Leaves
Chicken, Ham & Leek Pie w/ Roasted Carrots

Savoury Tarts

11" tin serves 8-10
Roast Onion, Bacon & Swiss Cheese
Smoked Haddock, Lentil & Cheddar
Prosciutto, Leek & Tallegio
Roasted Squash, Red Pepper & Feta
Beetroot, Goats Cheese, Spinach & Onion
Pea, feta, mint and spinach

Salads

Green Bean, Shallot & Pinenut
Celeriac Remoulade
New Potato, Chive & Shallot
Sweet Potato, Lemon & Pumpkin Seed Couscous
Orange, Beetroot & Ricotta
Italian Sweet & Sour Aubergine
Rice, Lentil, Sour Cherry & Zatar Salad w/ Crispy Onions
Roast Carrot, Caraway Yoghurt, Lemon & Parsley
Cauliflower, saffron, pine nut and onion

Savouries Min. order: 8 of each

Scotch Eggs (black pudding, chorizo or pork)
Tomato, Ricotta, Lemon & Rocket Vol au Vents
Thai Fishcakes w/ Dipping Sauce
Chickpea & Herb Fritter w/Tahini Yoghurt
Salt Cod Croquettes w/ Garlic Mayo
Spiced Pea & Potato Filo w/ Chilli Dip
Moroccan Lamb & Feta Tartlets w/ Harrisia
Chicken & Pepper Empanada w/Saffron Mayo
Lamb, Cumin & Mint Kofte w/ Tzatziki

Sandwiches Served garnished on a platter

Free range egg mayo with mustard cress
Smoked salmon, cream cheese & pickled red onion
Chicken, mayo, bacon and avocado
Tuna, caper, red onion and cucumber
Pierrepoints coronation chicken
Houmous, roasted peppers and seasonal leaves
Ham, swiss cheese, gherkin & mustard mayo

Puddings (min. 6 portions each)

Sticky Toffee Pudding w/ Toffee Sauce
Seasonal Crumble w/ Fresh Egg Custard

Sweet Tarts (each serves 8-10)

Rich Chocolate
Almond w/ Seasonal Fruit
Treacle
Glazed Lemon
Egg Custard

Cakes 9" Square sandwich (12-16 portions)

Victoria Sponge
Chocolate
Coffee & Walnut
Rose
Cappuccino
Lemon Sponge with Lemon Filling
Ginger
Carrot
Farmhouse Fruit
Cranberry & Orange
Apple & Brown Sugar
Lemon Drizzle

Cupcakes Chocolate, Lemon or vanilla with different decorations or themed

These are just a few of our most popular dishes, but we would be happy to tailor your menu to suit you.

Please note the "minimum order" requirements (e.g. Savouries, Starters & Mains).

Notice of at least three days would be preferred.

Do speak to us and we will be more than happy to assist you in the planning of your menu and deciding on quantities.

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