



Pengenna
Manor

Kerra's Catering

Sample menu – 2 course sharing feast (£78pp)

Main items

Choose four from below:

- Roast chicken thighs barbecue glaze
- Chicken fillets, lemon and thyme
- Lamb cutlets, chermoula
- Slow braised Lamb, morrocon spices
- Rump steak slices, chimichurri
- Slow braised 'texan' seasoned beef brisket
- Pork Belly, apple cider Chutney
- King Prawn Skewers, garlic oil
- Cauliflower Fritters, aioli, srracha **V**

Roasted red pepper halves, wild mushrooms, griddled hallumi, salsa verde
Chickpea, spinach, roast garlic and butterbean burgers **V**
Courgette, hallumi, pepper and mushroom skewers, coriander, garlic and chilli marinade.
Hallumi fries with sauce vierge
Grilled vegetable galette, basil pesto **V**
Lightly spiced Chickpea and butternut squash empanadas, sweet chilli sauce **V**

Main items

Choose two from below:

- Hot buttered new potatoes
- Roast New potatoes with garlic, rosemary and rock salt
- Baked potato halves with garlic butter
- Macaroni Cheese
- Penne Pasta with tomato and herb sauce
- Smoky Baked Beans
- Buttered Corn on the Cob

Salads

Choose two from below:

- Pappardelle (pasta) with rocket, parmesan and olive oil
- Tabbouleh (bulgur wheat with cucumber, tomato, mint and lemon dressing)
- Moroccan spiced cous cous, roasted vegetables and sultanas
- Beef steak tomato and basil salad with pesto dressing
- Tomato, cucumber, red onion, olives, feta
- Griddled asparagus, baby gem, cherry tomato, mozzarella, balsamic glaze
- Roast butternut squash, feta, baby leaf spinach and toasted pine nuts
- Traditional coleslaw
- Pasta spirals with peppers, sweetcorn, red onion and balsamic

Desserts

Choose one from below:

- Tiramisu
- Fresh Cream and Berry Pavlova
- Profiteroles, Fresh Cream, Chocoltae Sauce
- Caramel and Crunchy Cheesecake

Inclusive of staffing, all crockery, cutlery, cruets, table glassware and quality disposable napkins. Along with the laying of the cutlery, water/wine/toast glass/water jugs and napkins.

Please note:

This is a sample menu from December 2025. Menus will vary by season and availability. Please contact the caterer for their latest menu.