



Pengenna
Manor

Big Pan Parties

Sample menu – 3 courses – £49pp

Starter

Sharing platters of quality charcuterie and antipasti e.g olives, sun dried tomatoes, feta stuffed peppers, camembert, vine leaves and mediterranean vegetables. Served with a selection of speciality breads.

Main

Choose from our delicious range of paella, curries, and over 20 other dishes!

Our Spanish Paellas:

A one pan dish with traditional paella vegetables and spices:

Seafood Paella (GF): King prawns, squid, clams, mussel meat and green lipped mussels.

Meat Paella (GF): Chicken, chorizo and pancetta.

Mixed Paella (GF): A combination of seafood and meat including king prawns, squid, clams, mussel meat and green lipped mussels, chicken and chorizo.

Our curries:

Thai Curries (GF): Massaman, Laksa, Red or Green curries, with either chicken or king prawn. Served with basmati rice and finished with chilli and pak choi.

Chicken Balti Curry (GF): Prime chicken breast cooked in a medium tomato based balti sauce, served with basmati rice.

Goan Curry (GF): An aromatic curry cooked in a tomato and coconut based sauce with either prime chunks of chicken breast or white fish, served with basmati rice.

Other dishes:

Tartiflette (GF), Chilli Con Carne (GF), Chicken and Nduja Potatoes (GF), Hungarian Beef Goulash (GF), Jerk Chicken (GF), Sausage Cassoulet (GFO), Chicken and Chorizo Cassoulet (GFO), Cornish Fish Chowder (GFO), Moroccan Tagines (GF), Southern Pork (GF), Jambalaya (GF), Chicken Fricassee (GF), Chicken Fricassee (GF), Cottage pie (GF), Meatballs (GFO), Lebanese Chicken, Build a burger bar (GFO), Vegetarian Mixed Bean Chilli, Moroccan Spinach and Chickpea Tagine, Vegetable Paella, Mushroom Stroganoff, Vegetarian Casserole, Plant Based Meatballs, Thai Sweet Potato and Veg curry, Butternut Squash and Coconut Dahl, and Indian Veg Curry

Dessert

A mountain of Eton mess piled high in one of our famous paella pans, surrounded by Katie's fabulous homemade chocolate brownies. Please choose your 'mess' wisely from our selection below!

The 'Traditional' Mess - Fresh berries, whipped cream and crumbled meringue, drizzled with raspberry coulis and finished with sprigs of mint.

The 'Tropicana' Mess - Fresh mango, pineapple and passionfruit, mixed with crumbled meringue and whipped cream, drizzled with mango coulis and finished with toasted coconut flakes.

The 'Italian' Mess - Morello cherries, crumbled amaretti biscuits, whipped cream and crumbled meringue, drizzled with coffee sauce and finished with dark chocolate shavings.

The 'Banoffee' Mess - A combination of two popular desserts - with fresh banana slices and whipped cream-mixed with crumbled biscotti biscuit and me.

Prices are inclusive of VAT, our team to cook and serve from the pans and our disposable tableware consisting of palm leaf bowls, wooden cutlery and disposable napkins. We are happy to serve onto chinaware but this is something you will need to hire in at an extra cost. Prices are based on a minimum of 40 guests. The number of dishes you select will be based on your guest numbers. We can provide canapés as well – see our additional canapé menu.

Please note:

This is a sample menu from April 2026. Menus will vary by season and availability. Please contact the caterer for their latest menu.