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# Introduction

Welcome to Penny's, a company that has quite some considerable experience in providing quality food for quality events. As part of a long serving catering and hospitality company we offer a unique business that can offer a high quality dining experience at your venue.

Whether this is at your own personal home or a venue which allows external catering our team can cater for any occasion.

We have many different ranges for many different types of events from delivering a finger buffet to having our team transform your home into a venue serving up award winning food.

You can discuss with our chefs your requirements and have a tailored menu to suit your needs or we can offer larger catering by way of a show stopping hog roast or our street food options all served by our team.

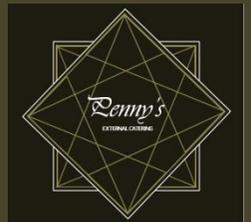
Whatever your requirements feel free to contact our team:

Email: [waynopenn@googlemail.com](mailto:waynopenn@googlemail.com)

Contact our team at either of our venues:

The Crooked House      01384 238583

The River & Rail      01746 780404



# Buffets

All our buffets are supplied based on a per person requirement along with disposable cutlery and plates and include delivery costs (30 miles radius from WV15 6HD). 'Posher' plates and cutlery can be supplied and taken away to be washed for an additional fee and deposit should your event require.

## Finger Buffet

Sandwiches:  
 Cheese  
 Ham  
 Coronation Chicken  
 Egg Mayonnaise  
 ~oOo~  
 Scotch Egg  
 Pork Pie  
 Sausage Roll  
 Crisps / Nibbles

£7.50

## Ploughman's

Carved Ham  
 Petite Pain Breads  
 Mature Cheddar  
 Butter Portions  
 Stilton  
 Pork Pie  
 Salad Leaves  
 Pickled Onions  
 Sweet Pickle  
 Scratchings

£8.50

## Fork Buffet

Wraps  
 Cheese Savoury Filling  
 Turkey, Stuffing & Cranberry  
 Pulled Pork & Slaw  
 ~oOo~  
 Mini Vegetarian Quiche  
 Onion Bhaji Scotch Egg  
 Southern Fried Chicken  
 Mini Beef & Horseradish  
 Yorkshire Pudding  
 Med Veg Skewers  
 Salad  
 Crisps & Nibbles  
 Prawn Skewers

£13.25

## Hog Roast & BBQ available

## Deluxe Buffet

Baguette Bites  
 Smoked Salmon, horseradish & dill  
 Ham Shavings & Mustard  
 Turkey, Med Veg & Pesto  
 Roast Beef & Watercress  
 Brie, Cranberry & Rocket  
 ~oOo~  
 Tomato & Basil Bruschetta  
 Crab Salad  
 Chicken Brochette  
 Pit Pulled Pork Terrine  
 Wexford Cheddar Cheese Tart  
 Brie & Sun blushed Tomato Quiche  
 Game Sausage Roll  
 ~oOo~  
 Gluten Free Caramel Shortcake  
 Black Forest Torte  
 Lemon Meringue Pie

(All cakes are based on one choice per person i.e. 90 guests = 30 of each cakes)

£19.25

## Individual Items

Scotch Egg	£1.25
Pork Pie	£1.25
Sausage Roll	£1.25
Mini Veg Quiche	£1.25
Southern Fried Chicken	£1.75
Beef & Horseradish filled	
Mini Yorkie Pudding	£1.75
Med Veg Skewers	£1.25
Prawn Skewers	£1.75
Tomato Bruschetta	£1.50
Crab Salad	£2.00
Chicken Brochettes	£1.75
Pit Pulled Pork Terrine	£1.50
Cheese Tarts	£1.25
Vegetable Pakoras	£1.50
Gluten Free Cheesy Garlic	
Dough Balls	£1.75
Black Pudding & Apple	
Fritters	£2.00
Cheese & Onion Roll	£1.50
Sandwiches	£2.25
Wraps	£2.50
Baguettes	£2.75

## Cakes

Gluten Free Brownie | Gluten Free Caramel Shortbread  
 Gluten Free Almond Slice | Gluten Free Carrot Cake  
 Lemon Tart | Chocolate Tart | Glazed Apple Tart  
 Mini Cheesecake – Chocolate, Raspberry Ripple & Lemon

These cakes are offered as platters and are portioned as 3 cakes per person  
 £6.50

# Your Dinner Party - You're the Chef

You can take 2 options for this day and it depends on the interaction and workload you want to take?

## Option 1

Spend the day with our chef learning skills and cooking your evening meal at home leaving you at the finale to plate up and serve your guests.

The chef will take over for a 2 hour period whilst you prepare yourself for your evening.

We can stay the evening until last plate is scraped for additional fee.

All the ingredients are sourced, all cooking equipment supplied (cookers and ovens not included) and taken away leaving you just your plates to wash up (alternatively plates etc. can be supplied and taken away to be washed at additional cost)

## Option 2

Everything is prepared off site and delivered to you with 1hour tuition and written instructions for you to complete the final cooking stages and serve your guests. Cooking equipment can be boxed up and collected for washing up. Plates and cutlery can be supplied and washed at additional cost.

Example menus are provided however each event comes complete with a 1 hour consultation with our chef to develop your menu based upon needs and skill sets involved.

We can also help out sourcing drinks and supplies through our fantastic suppliers and liaise with them over wine pairing your menu should you wish to do so.

Alternatively we can offer some advice and you can source yourself.

# Menus

## Option 1 – Working with the chef for the day

### Starter

Prawn and Chorizo Fish Cake  
Spicy Tomato Jam, Frisee Salad and Prawn  
Bisque

### Mains

Trio of Chicken  
Wild mushrooms, potato fondant and  
creamy tarragon Velouté and truffle oil.

### Dessert

Lemon & Raspberry Posset served with  
shortbread biscuit

*Produce from scratch this show stopping menu  
making use of the whole ingredient to make the  
best from the produce.*

*Take pride in butchering the whole chicken  
seeing the transformation from raw ingredient  
to the finale that will have your guests truly  
impressed.*

*You will be amazed at the simplicity yet beauty  
of this dessert and even make your own  
shortbread biscuits.*

£36 per person

Requires a minimum of 4 hours  
Preparation time.

### Starter

Smoked Salmon and Pea Risotto  
62 degree duck egg yolk and finished with a  
drizzle of lemon oil

### Mains

Rump of Lamb  
Mint & Parsley Gnocchi, Broad bean and  
baby leeks in a creamy Velouté

### Dessert

Baileys Cheesecake  
Hazelnut Brittle and Butterscotch Sauce

*This menu uses new and old techniques.  
From using sous vide techniques to making the  
age old cheesecake.*

*Making gnocchi from scratch, to making  
caramel this seems a demanding menu but with  
the help of our chef you will be amazed and  
what can be achieved far more easily than first  
thought with a little knowledge. This menu will  
leave your guests wanting more and you  
wanting more in the kitchen.*

£ 46 per person

Requires a minimum of 4 hours preparation  
time with elements part prepared before  
arrival.

### Starter

Cornish Mackerel  
Radish, Kohlrabi, Apple, Chilli  
& Coriander Salad

### Mains

The Best Beef Dinner  
Beef Fillet, Braised Oxtail Filled Thyme &  
Walnut Yorkshire Pudding, Beef Dripping  
cooked Fondant Potato, Sautéed Greens,  
Roast Onion and Family Served Panache of  
Vegetables.

### Dessert

Banoffee Crème Brulee  
With almond biscotti

*This menu will change your guest views on a  
beef roast forever. The large proportion of this  
menu is what we call mise en place (prepared in  
advance) which leaves you for the last minute  
details like cooking the perfect mackerel and  
enjoying your meal with your guests.*

£58 per person

Requires a minimum of 4 hours time to  
ensure cooking time with elements part  
prepared before arrival.

### Starter

Pit Pulled Pork & Prune Terrine  
with celeriac remoulade, scratchings &  
rocket salad

~oOo~

### Mains

Moroccan Braised Lamb Shank  
with herb and citrus cous cous and  
vegetable Tagine

~oOo~

### Dessert

Chocolate Tart with Cherry Compote and  
Hazelnut Ice Cream

£28 per person

Difficulty Level: Easy

Time Required: 40 Minutes

Equipment Required: Oven, Microwave, Freezer  
& refrigerator

### Starter

Homemade Oxtail Soup  
with Horseradish Dumpling

~oOo~

### Mains

Salmon en Pappilotte  
With herb buttered potatoes

~oOo~

### Dessert

Lemon & Raspberry Posset

£21 per person

Difficulty Level: Very Easy

Time Required: 30 Minutes

Equipment Required: Oven, Stove Top,  
Microwave & Refrigerator

# Delivered Meals

If Carlsberg did ready meals...

We deliver the ingredients already prepared with little cooking or warming time. We will spend up to an hour talking you through it and leave a time detailed instructions to relieve the stress you would generally have preparing show stopping meals like this in your own home.

And to top it off you can place everything in the boxes provided and we will collect the dirty washing up!!

### Starter

Goats Cheese and Red Onion Jam Tart  
With pickled raison and celery salad

~oOo~

### Mains

Confit Duck Leg  
with White Bean Cassoulet

~oOo~

### Dessert

Black Forest Gateaux with Malted Milk Ice  
cream

£23.50 per person

Difficulty Level: Very Easy

Time Required: 30 Minutes

Equipment Required: Oven, Stove Top  
& Refrigerator

### Starter

Duo of Salmon

Salmon Fishcake served on a smoked  
salmon and watercress salad with a light dill  
and horseradish cream.

~oOo~

### Mains

Pork Wellington, creamed kale and  
mustard, black pudding mash with honey &  
sage sauce

~oOo~

### Dessert

Poached Pear with caramel sauce & toffee  
ice cream

£26 per person

Difficulty Level: Medium

Time Required: 1 hour

Equipment Required: Oven, Stove Top,  
Microwave & Refrigerator

### Starter

Crab Trifle

A wonderful twist on the classic prawn Cocktail

~oOo~

### Mains

Mushroom Stuffed Corn Fed Chicken with  
boulangere potato, creamed leeks & Brassica

~oOo~

### Dessert

Profiteroles with butterscotch sauce

£27 per person

Difficulty Level: Medium

Time Required: 40 Minutes

Equipment Required: Oven, Stove Top, Microwave &  
Refrigerator

# Your Dinner Party - Chef @ Home

This involves our team providing a gourmet experience in your own home. Kick back and relax entertaining your guests while our chefs and serving team provide you and your guests to a wonderful experience.

All cooking equipment (stove and oven exempt) are provided by our team and taken away leaving no washing.

This also includes plates and cutlery meaning we leave your kitchen the way we find it and leaving you with nothing to do but enjoy yourself with your guests.

Menus are available to choose however a 1 hour consultation is provided with each event to discuss any specific requirements and to assess the venue for requirements. Any specific requirements or amendments to menu choices can be arranged at this point (minimum of 10 days prior to the event).

We can also offer seasonal bespoke menus using the best of the seasons.

## Menu 1

### Starter

#### Chicken Caesar Salad

Thyme Infused Leg with Charred gem lettuce, parmesan,  
Smoked Bacon Crisp, Anchovy and slow cooked hen yolk.

~oOo~

### Mains

#### Gressingham Duck Breast

Crushed Peas | Slow Cooked Duck Egg | Duck Fat Chips  
Port Reduction

~oOo~

### Dessert

#### Poached Pear

Calvados Cream Fraiche | Honeycomb

£40 per person

## Menu 2

### Starter

#### Treacle Glazed Salmon

Beetroot | Hazelnuts

~oOo~

### Mains

#### Tasting Of Pork

Smoked Belly Pork | Honey & Rosemary Pork Cheek | Fillet  
White Pudding Ballotine | Celeriac | Apple

~oOo~

### Dessert

#### Apple Crumble Tart

Caramel Sauce | Apple Sorbet

£40 per person

## Menu 3

### Starter

#### Tea Smoked Pigeon

Wild Mushrooms | Allium

~oOo~

### Mains

#### Lamb Rack

Braised Onion | Pea Puree | Shepherds Pie  
Broad Beans | Tender Stem Broccoli | Cooking Juices

~oOo~

### Dessert

#### Chocolate Tart

Malted Milk Ice Cream | Cherry Compote

£40 per person

## Menu 4

### Starter

#### Crab Cannelloni

Cucumber | Pickled Raisons | Watercress  
Dill Oil | Ciabatta Crisp

~oOo~

### Mains

#### Guinea Fowl

Roasted Breast | Liver & Thyme Rotolo | Wild Mushrooms |  
Bacon and Edame Beans

~oOo~

### Dessert

#### Coconut Pannacotta

Warm Doughnuts | Rum Masserated Pineapple | Mango  
Coulis

£42 per person

## Menu 5

### Starter

#### Chicken, Tarragon & Pistachio Terrine

Sweetcorn Puree | Crispy Bacon | Lambs Lettuce  
~oOo~

### Mains

#### Fish Pie

Baked Hake Loin topped with parsley pomme puree  
On a bed of clam, smoked salmon, peas, buttered spinach and  
potato with warm tartare sauce

~oOo~

### Dessert

#### Lemon Tart

Raspberries | Ginger | Almond

£35 per person

## Menu 6

### Starter

#### Pan Fried Seabass

Squid Tagliatelle | Chilli | Coriander | Wasabi  
~oOo~

### Mains

#### Tasting Of Pork

Smoked Belly Pork | Honey & Rosemary Pork Cheek | Fillet  
White Pudding Ballotine | Celeriac | Apple  
~oOo~

### Dessert

#### 'Snickers'

Chocolate | Peanut | Caramel

£40 per person

## Menu 7

### Starter

#### Lobster Curry

Compressed Melon | Pickled Sultanas | Coriander Leaf  
~oOo~

### Mains

#### Steak & Chips

Fillet Steak | Bone Marrow | Dripping Chips | Morels |  
Confit Beef Cheek | Béarnaise

~oOo~

### Dessert

#### Croquembouche

Classic Profiterole Tower | Caramel | Chocolate

£52 per person

## Bespoke & Seasonal Menus

Throughout the year wonderful produce becomes available for a short period only. We are very happy to discuss menu ideas to tailor for this and your own personal tastes.

Also any special dietary requirement will be discussed and catered for (notice required for amendments).

We endeavour to Balance our menus and as such are very happy during consultation to provide our expertise to help balance both menus and drinks choices.

## The Posh BBQ

Perfect for the larger group

### Beef Brisket & Ox Cheek Burger

Topped with crispy Bacon

Gouda Cheese

Truffle Mayo

Gem Lettuce

Caramelised Onions

Sliced Vine Tomato

Gherkin Slices

All served on toasted brioche bun

With Homemade Coleslaw

Spiced Wedges

Dressed Salad

Chicken Thigh Brochettes

Seasonal Fruit Eton Mess to finish

£22 per person

# Hog Roasts

This is a fantastic way to entertain larger groups (60+) our team will set up well in advance and the hog will be cooked on site in our superb equipment.

Supervised by our chefs until serving where your guests will serve themselves on accompaniments whilst the hog is presented and carved to order by our team.

All hog roasts come complete with:

Seasonal Salad

Homemade Coleslaw

Homemade Potato Salad

Apple Sauce

Sage & Onion Stuffing

Baps

## **ADDITIONAL ITEMS AVAILABLE TO ADD TO YOUR EXPERIENCE**

All plates, cutlery and equipment will be taken from site as to avoid any clear up.

£13.50



## Our Venues

Our outside catering is based from our 2 restaurants –

The Crooked House | Himley | DY3 4DA

The River & Rail | Hampton Loade | nr. Bridgnorth | WV15 6HD

At both sites we pride ourselves on our service and food just as we do with all our catering.

As well as hosting our own weddings and functions we grow produce on site that not only gets used in our restaurants but also our external catering.

Feel free to visit either site and perhaps arrange a meeting with one of our chefs or organisers regarding your function.



MUNCH + GUZZLE is our street food offering. We use only top vendors for our festivals as well as touring our own street food stalls.

Whether it be hiring one stall for an occasion or several for a full festival feel we can organise this as well as any alcohol stalls (Gin, Cocktails, Prosecco, Ale & Cider Bars) & Music. \*

A full range of services are available from wood fired pizzas, desserts, burgers, hog roast, large pan (a wide range of cuisines available) and much more.

Contact us to discuss requirements and costs.

Wayne

07967817360

[wayne@Munch.co.uk](mailto:wayne@Munch.co.uk)

- Please note certain venues may require a temporary events notice which may be additional costs