



Lee Pennington

Your chef at home



# **CANAPÉS**

Party food, canapés, pica pica

## **On a stick or to pick**

Olives – green, black & marinated (thyme, garlic & lemon)

Gordal olives with orange

Tortilla

Serrano ham & melon

Bacon wrapped chestnuts

Greek salad – olive, feta, tomato

Garrotxa goats cheese & sun-dried tomato Manchego cheese and membrillo

Fuet (catalan cured sausage)

Chicken, sausage & apple

Chorizo in red wine

Pebrots de piquillo (bacallà filled peppers)

Boquerones (anchovy in vinegar with garlic & parsley)

Anchovies of Cadaques

Pulpo a feira (octopus with potato)

Shrimp & chorizo skewers

Aromatic lamb & Moscatell onion filo parcels

Mini red peppers filled with Mozzarella and basil Chicken tikkas

## **Finely sliced toasts**

Magret of duck with caramelized apple

Foie gras with sprouted seeds

Country paté with forest fruit marmalade

Blue cheese & anchovy toasts

Goats cheese & asparagus

Brandada on toasts (mousse of bacalla/cod)

Coca d'escalivada (pastry slice with baked peppers/aubergines/onion)

## TAPAS

Manchego cheese and membrillo  
Garrotxa goats cheese & sun-dried tomato  
Greek salad  
Feta, avocado & watermelon salad  
Blue cheese & anchovy toasts  
Goats cheese & asparagus  
Tortilla  
Serrano ham & melon  
Serrano ham  
'Pa amb Tomato' with serrano ham (catalan tomato bread)  
Fuet (catalan cured sausage)  
Chicken, sausage & apple  
Chorizo in cider  
Chorizo in red wine  
Magret of duck with caramelized apple  
Foie gras with sprouted seeds (on toasts)  
Coca d'escalivada  
Patatas bravas  
Mushrooms in garlic thyme oil  
Pebrots de piquillo (bacala filled peppers)  
Baby red peppers with mozzarella and basi  
Boquerones (anchovy in vinegar with garlic & parsley)  
Anchovies of Cadaques  
Bacalla with pepper salsa (escalivada sauce)  
Pulpo a feira (Octopus with potato)  
Shrimp & chorizo skewers  
Shrimp with lime & coriander  
Brandada (mousse of bacalla/cod) on toasts  
'Pa amb Tomato' with anchovy (catalan tomato bread)  
Llagostins flash fried with lime & garlic

## **STARTERS**

Serrano ham with melon

Magret of duck with caramellized apple

Carpaccio of gambas with citrus and arbequina oil dressing

Shrimps with garlic & lime

Shrimps with roast garlic and cream

Salt & pepper calamari

Mussels in spicy tomato sauce ('The legend')

Escabetx of mackerel (salad)

Artichoke, butter, lemon, anchovy

Coca d'escalivada (oven cooked aubergine & pepper on feuille pastry)

## **SALADS**

Jamon of duck salad (cured duck breast)

Brandada with olivada (salt cod mousse & olive paste)

Feta, avocado & watermelon

Garrotxa goats cheese

Rocket, avocado & pinenut

Roquefort & walnut

Roast cherry tomato and rocket

## **SOUPS**

Red lentil soup

Gazpacho

Roast tomato, garlic & red pepper soup

Cauliflower and saffron soup

## MAINS

Beef estofat (slow cooked stew)

Osso Bucco

Rustic slow roast lamb with garlic & rosemary

Lamb Clapassade (Anis)

Leg of lamb with apricot & moscatell

Paprika lamb (Goulash)

Magret of duck with orange & ginger

Duck confit with apple

Pork raised with cabbage

Thai style pork braise

Pork belly with ginger & honey

Filet of pork with mustard cream

Spicy chicken in tomato & coconut sauce

Chicken, sausage, apple

Gilt Head Seabream on garlic potatoes

*Escabetx* of mackerel

Paella (mixed, veggie or fish)

Thai Hake baked in coconut milk

Hake papillote with saffron, chilli & courgette

Hake with Manchego

Mar i Muntanya (Shrimp & chicken)

*Bacallà* (cod) with escalibat red-pepper sauce

Suquet of rap (monkfish)

Arros negre (inky black rice with calamari & prawns)

Paella of chorizo, saffron & shrimp

Spaghetti with smoked salmon and dill

Spaghetti carbonara

## **PERSIAN PLATES**

Middle eastern lightly spiced dishes

### **For Mezze**

Hummus

Babaganoush

Beetroot and za'atar

Cacik (Yoghurt, cucumber, garlic)

Mirza Ghasemi (Smoked aubergine with garlic)

Feta and pistachio dip

Chermoula (Aubergine, tomato, onion)

Cumin roasted carrots with honey lemon dressing and cheese

Fig with green beans and date molasses

Beetroot salad with tahini

Falafels

Bulgur Pilavi (Bulgur and tomato)

Pilau rice with green lentils

Puy lentil and quinoa salad with lemon and sumac

Turkish white beans

Spiced squid rings

Saffron and rosemary chicken

Stewed Lamb with yogurt

## **CURRIES**

Saag chicken (Spinach)

Chicken tikka masalla

Madras (Lamb/chicken or shrimp)

Dhansak (Lentil and veggies)

Patia (Hot and sour)

Thai green curry with shrimp

Pilau rice

## **VEGETARIAN MENU**

Mushroom & pea risotto with parmesan

Courgette & scorched rice risotto with Manchego

Morrocan aubergine

Stuffed piquilo peppers (Small red peppers filled with rice)

Spicy couscous with chickpeas

Samfaina with quinoa (Super slow cooked veg: peppers, onions, courgette...)

Lasagne of piquilo peppers and asparagus

Moussaka (Lentil)

Sweet potato and celeriac bake

Chickpea and sweet potato curry

Turkish beans with bulgar

Quinoa & green lentil herb salad

Stuffed mushrooms

Tomatoes with quinoa and goats cheese yoghurt

Mushroom, potato and spinach curry

Vegetable paella

Courgette quiche

Green curry of chickpea and broccoli

## **DESSERT**

Chocolate cups with raspberry and almond biscuit

Catalan creme

Pears poached in red wine

Vanilla pears in chocolate

Merangue with fig sauce

Sauteed peaches with vanilla ice cream

## **CONTACT**

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