

PHILL'S FOOD

Bespoke Catering

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Sample Menu

Starters

Thai Prawn Salad

Delicately poached prawns layered with crisp seasonal vegetables, aromatic herbs, and a fragrant lime–chilli dressing

Beef carpaccio

with capers, parmesan shavings, garlic aioli and rocket

Caramelised Onion & Goat's Cheese Tartlet

A crisp pastry base layered with sweet onion and tangy cheese, topped with fresh herbs.

Main Course

Braised Short Rib

Slow-cooked to perfection, served with parmesan mash and a rich red wine jus.

Beef Fillet with Béarnaise Sauce

Tender and perfectly seared, accompanied by fondant potatoes and seasonal vegetables.

Roast Chicken Marbella

A Phill's Food signature with olives, prunes, capers, and golden pan jus.

Vegetarian Stuffed Pasta

Spicy zucchini, pesto & ricotta stuffed pasta

Dessert Bar

Beautifully laid-out for guests to help themselves

Mini chocolate-eclaires

Decadent chocolate & caramel brownie

Mini milk-tart

Pavlova station set up (mini pavlovas, cream, berries, seasonal fruit)



Thank You

