

Bespoke Catering



## *Buffet Menu*

### *Starters*

*A Selection of Five Canapés*

*Fan of Melon with Parma Ham*

*Smoked Salmon & Crab Terrine*

*Duck Liver Parfait with a Red Onion Marmalade*

*Caramelised Onion & Feta Cheese Tart*

*Hot and Spicy Marinated Mediterranean Prawns*

*Medley of Melon with a Raspberry and Mango Coulis*

*Chicken Liver & Madeira Parfait with a Cumberland Sauce*

*Salmon Terrine with Smoked Salmon & Green Peppercorns,*

*Roasted Asparagus with Roasted Red Onion & Parmesan Shavings*

**David Protheroe Professional Chef**

**Braishfield Romsey Hampshire**

**Telephone 01794 367002 Mobile 07712 006748**

**Email [djpcatering@btinternet.com](mailto:djpcatering@btinternet.com) [www.djpcatering.com](http://www.djpcatering.com)**

*Buffet Menu*

*Salads*

*Little Gem Lettuce Salad*

*Mixed Continental Leaf Salad*

*Tomato Salad with Black Olives & Roasted Peppers*

*Rice Salad with Roasted Mediterranean Vegetables & Fresh  
Coriander*

*Hot Buttered New Potatoes with Chives*

*Carrot, Poppy Seed & Roasted Almond Salad*

*Minted Cucumber Salad*

*Plum Cherry Tomato, Red Onion & Basil Salad*

*Hot Minted New Potatoes*

*Classic Coleslaw with Sultanas & Poppy Seeds*

*Cous-Cous with Roasted Mediterranean Vegetables & Fresh Herbs*

*Tomato, Mozzarella & Basil Salad*

*Niçoise Salad*

*Roasted New Potatoes with Red Onion & Rosemary*

*Classic Waldorf Salad*

*Fusilli Pasta Salad with Bacon Lardons, Grated Cheese & Crème  
Fraîche*

*Chinese Beansprout & Pepper Salad*

*Basil Pesto Rice Salad with Parmesan Shavings*

*Potato Salad*

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DJP

By

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## *Buffet Menu*

### *Cold Main Courses*

*Chicken Fillets with Tarragon, Grape & Spring Onion Dressing*

*Poached and Decorated Salmon Suprêmes with a Lemon & Dill Dressing*

*Roasted Peppered Sirloin of Beef with a Creamed Salsa*

*Platter of Smoked Salmon Rosettes & Prawns with a Spiced Seafood Sauce*

*Breast of Chicken Marinated in Balsamic Vinegar with Sun Blushed Tomatoes Dressing*

*Platter of Continental and Smoked Meats with a Red Onion Marmalade*

*Poached Salmon Suprêmes with a Lime & Coriander Dressing*

*Chicken Suprêmes in a Light Curried Mayonnaise with Mango & Fresh Coriander*

*Roasted Mediterranean Vegetable Tart*

*Roasted Fillet of Beef with a Coarse Grain Mustard & Horseradish Mayonnaise*

*Salmon & Halibut en Croute, Served with a Crushed Black Pepper, Tomato & Tarragon Dressing*

*Chicken Fillets Marinated in Garlic & Lime, Served in a Ginger, Lime, Coriander & Crème Fraîche Sauce*

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## Buffet Menu

### Hot Main Courses

*Gingered Pork Casserole served with an Onion, Almond & Sultana Rice*

*Beef à la Bourignonne served with Wild Rice*

*Navarin of Lamb served with Roasted New Potatoes  
(Lamb fillet braised in a rosemary sauce with vegetable batons)*

*Chicken Reislung served with Herb Rice*

*(Chicken Breast sautéed in Reislung Wine with Smoked Bacon,  
Onions & a Cream Sauce)*

*Roasted Mediterranean Vegetable Tart served with a Mixed Salad*

*Thai Red Chicken Curry with Thai Fragrant Rice*

*Classic Italian Lasagne with a Green Salad*

*Rendezvous of Fish in a Pernod & Fennel Cream Sauce with New  
Potatoes or Rice*

*Chicken & Mushroom Pie served with Roasted New Potatoes*

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*Buffet Menu*

*Desserts*

*French Apple Tart with a Calvados Sauce*

*Individual Summer Puddings with Crème Fraîche*

*Dark Chocolate Truffle Torte with a Raspberry Coulis*

*Orange Tart with a Grand Marnier Anglaise*

*Key Lime Pie*

*Exotic Fruit Soup*

*Chocolate Tart with an Orange Anglaise*

*Apple, Raspberry & Frangipane Slice*

*Lemon Tart with a Blackcurrant Coulis*

*Fresh Fruit Salad & Cream*

*Treacle Tart with a Cognac Anglaise*

*Red Fruit Pavlova*

*Baked White Chocolate Cheesecake*

*Apple, Sultana & Cinnamon Jalousie with a Crème Anglaise*

*Classic Italian Tiramisu*

*Raspberry Tart with a Kirsch Anglaise*

*Platter of Four Continental Cheeses served with Biscuits and Grapes*

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