

Bespoke Catering

DJP

By

David Protheroe

Starters

Soup

Consommé of Mushroom & Madeira with Melba Toast

Cream of Tomato & Orange Soup with Croutons

Curried Parsnip & Apple Soup

Chilled Spanish Gazpacho with Croutons

Fish / Seafood

Crab & Avocado Tian

Pan Fried Sesame Crusted Scallops with Stir Fried Chinese Style Vegetables with a Sweet Chilli Dressing (£4 Supplement)

Hot Smoked Salmon and Avocado Salsa with a Balsamic Syrup

Salad of Thai Style Prawns in Filo Pastry

Trio of Salmon - Gradvalax, Smoked Salmon & Poached Salmon Fillet

Blackened Tuna Skewers, served on a Bed of Coriander Cous Cous

Spiced Sweet & Sour Marinated Mediterranean Prawn Salad (£4 supplement)

Individual Tartlet of Salmon & Leek, with a Creamed Lemon Dressing

Crostini of Crab with a Warm Curried Sabayon Glaze, Roasted Peppers & Salad Leaves

Seared Salmon Oriental Salad with a Spicy Sweet & Sour Dressing

David Protheroe Professional Chef

Braishfield Romsey Hampshire

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Meat / Poultry / Game

Duck Liver Parfait served with a Light Cumberland Sauce

*Warm Salad of Poached Free Range Egg on a Mushroom Crôte
with Lardons of Bacon*

*Salad of Smoked Chicken with a Raspberry Dressing & Roasted
Pine Kernels*

Chorizo & Baby Bell Pepper Risotto

Warm Chicken & Bacon Salad with a Walnut Dressing

Vegetarian

Medley of Melon with a Strawberry Coulis

*Salad of Red Wine Poached Pear with Blue Vinney Cheese, Crispy
Pancetta (optional) & a Honey Dressing*

*Individual Fine Tart of Caramelised Red Onion with Crème
Fraîche & Rocket Salad*

Risotto of Sun Blushed Tomatoes & a Medley of Mushrooms

Linguine with Fresh Basil Pesto & Parmesan Shavings

Portabella Mushroom Croûte with Taleggio Cheese & Salad Leaves

*Warm Salad of Griddled Asparagus with Roasted Red Onions & a
Balsamic Dressing*

Tart of Plum Tomato, Mozzarella & Basil with a Pesto Dressing

*Spiced Vegetable Filo Parcels with an Oriental Dressing &
Cucumber Julienne*

*Sautéed Fricasée of Woodland Mushrooms in a Sherry Cream
Sauce on Toasted Brioche*

Individual Caramelised Onion & Feta Cheese Tarts

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Main Courses

Fish

Filletts of Red Mullet with Rustic Ratatouille Vegetables

Roasted Salmon Suprême served on Rosti Potatoes with a Chive Fish Velouté

Pan Roasted Sea Bass with Turmeric & Sultana Rice, Japanese Aubergine & Mangtout, with a Terriyaki Dressing

Fillet of Halibut Bourignonne (£3 supplement)

Thai Style Salmon Parcels in Filo Pastry with a Red Thai Curry Sauce

Beef / Veal

Individual Beef Wellington with a Madeira Sauce

Individual Steak & Kidney Puddings

Fillet of Beef with Caramelised Shallots & a Red Wine Sauce

Terriyaki Beef Fillet with Ginger & Sesame Rice, served with Stir Fried Oriental Style Vegetables

Pan Fried Medallions of Veal Fillet with a Café au Lait Red Wine & Shallot Sauce

Tournedos of Beef Fillet with a Madeira & Wild Mushroom Sauce

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Main Courses

Lamb

Fillet of Lamb Wellington with a Mint Hollandaise Sauce

Canon of Lamb in a Herb Crust with a Port Wine Jus

Lamb Fillet Braised in a Rosemary Sauce with Vegetable Batons

Roast Rack of Lamb with a Redcurrant Sauce (£4 supplement)

Medallions of Lamb Fillet with a Raspberry & Mint Sauce

Poultry / Game

Roast Breast of Gressingham Duck with a Sour Cherry Sauce

*Pan Seared Breast of Corn Fed Chicken served on Crushed Potatoes
with Green Beans & Shallots & a Chive Sauce*

Medallions of Venison with a Poivrade Sauce (£5 supplement)

*Chicken Breast topped with a Sun Dried Tomato Mousse in a Puff
Pastry Lattice served with a Basil Cream Sauce*

*Roasted Magret of Duck with a Honey, Ginger & Black Peppercorn
Sauce*

*Sherry Marinated Chicken Suprême with Roasted Garlic, Shallots
& a Crème Fraîche, Tarragon & Sherry Sauce*

*Roasted Guinea Fowl Suprême with a Wild Mushroom & Madeira
Sauce*

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Main Courses

Pork

Slow Roasted Belly of Pork with a Whole Grain Mustard Mash & Cider Jus

Parmesan Crusted Escalopes of Pork Fillet on a bed of Fusilli Pasta, with a Tomato & Chilli Sauce

Medallions of Pork in a Calvados, Caramelised Apple & Mushroom Sauce

Pork Fillet wrapped in Prosciutto with Mediterranean Vegetable Cous Cous & a Marsala Jus

Vegetarian

Individual Caramelised Onion & Feta Cheese Tart

Risotto of Sun Blushed Tomatoes & a Medley of Mushrooms

Baked Portabella Mushroom stuffed with Ratatouille Vegetables

Tempura Battered Vegetables with a Sweet & Sour Sauce

Individual Tart of Plum Tomato, Mozzarella & Basil with a Pesto Dressing

Mushroom Stroganoff with Gherkins & Wild Rice

Roasted Mediterranean Vegetable Tart with a Tomato & Chilli Coulis

All main courses are served with a Bouquetière of Fresh Vegetables & a choice of Potato Dishes or Wild Rice

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Desserts

Lemon Tart with Raspberry Coulis

Passion Fruit Brulée

Pecan Pie with Cinnamon Ice Cream

Chocolate Truffle Torte with Raspberry Coulis

Exotic Fruit Gratin with a Tuille of Sorbet

Fine Apple Tart served with a Calvados Ice Cream

Caramelised Oranges with an Orange perfumed Crème Caramel

White Chocolate Cheesecake

Individual Raspberry Pavlova with a Red Berry Coulis

Treacle Tart with Brandy Ice Cream

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Desserts

Cherry Tart with Kirsch Sauce Anglaise

Chilli & Jasmine Infused Exotic Fruit Salad with a Tamarillo Sorbet

Blackcurrant Mousse, with Blackcurrant Coulis & Shortbread Biscuits

Strawberry Mille-Feuille

Passion Fruit & Mango Terrine with Exotic Fruits

Key Lime Pie with a Compôte of Blueberries

Apple & Cinnamon Charlotte with a Calvados Sauce Anglaise

Whole Vanilla Poached Pear with a Baby Chocolate Tartlet & a Poire William Sorbet

Individual Summer Fruit Pudding with Crème Fraîche

Individual Platter of English & Continental Cheeses

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