

Bespoke Catering

DJP

By

David Protheroe

*Menu Selection -*

*Chicken Breast, sautéed in Reisling Wine with Smoked Bacon,  
Onions & a Cream Sauce*

*Pork Fillet Medallions with a Ginger, Honey, Cracked Black Pepper  
& Spring Onion Sauce*

*Classic Beef Lasagne*

*Penne Pasta with Pan Roasted Courgettes, Red Onions & a  
Tomato & Mozzarella Sauce*

*Green Thai Salmon Curry*

*Beef à la Bourguignonne*

*Braised Lamb Fillet in Minted Red Wine & Redcurrant Jus*

*Prawn & Salmon Savoury Pancakes baked with a Mushroom  
Brandy Cream Sauce*

*Individual Roasted Mediterranean Vegetable Tart*

*Chicken, Mushroom & Thyme Pie*

*Traditional Fisherman's Pie*

*Classic Moussaka*

*Sweet & Sour Pork Thai Style*

*All dishes are served with a Green Salad or a Bouquetière of Fresh  
Vegetables & a Choice of Potato Dishes or Wild Rice as appropriate*

**David Protheroe Professional Chef**  
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