



Fork Buffet Menu

Cold Main Dishes

Roasted Salmon served with a Caper Mayonnaise
Crayfish, Avocado and Crème Fraiche Tartlets
Selection of cured meats served with Olives and Fresh Bread
Slices of Ginger Roasted Ham served with Piccalilli
Platter of Prawns and Smoked Salmon served with a Marie Rose Sauce
Cheese Platter with Fresh Crusty Bread and Chutney
Spinach and Pine Nut Quiche
Salmon and Asparagus Tartlets

Hot Main Dishes

Slow Roasted Lamb Shoulder served with Mint Yoghurt, Pomegranate Salsa
and Flatbreads
Traditional Lamb Tagine with Chickpeas and Apricots
Moroccan Chicken Stew served with Roasted Butternut Squash
Slow Roasted Asian Brisket served with Pak Choi
Pulled Pork served with Zesty Slaw and BBQ Sauce
Classic Beef Bourguignon
Pork and Mushroom Stroganoff
Chilli Con Carne served with Guacamole (or Vegetable Chilli)
Traditional Greek Moussaka
Wild Mushroom Stroganoff (V)
Spinach, Ricotta and Butternut Squash Lasagne (V)

Side Dishes

Salads

Cous Cous with Roasted Butternut Squash and Feta Cheese
Tomato and Mozzarella Salad with a Basil Dressing
Quinoa, Avocado and Tomato Salad
New Potato and Chive Salad
Fennel, Carrot and Red Cabbage Slaw
Sundried Tomato and Olive Pasta Salad
Fresh Leaf Salad with a Balsamic Vinaigrette

Hot Side Dishes

Wild Rice
Fragrant Basmati Rice
Creamy Mashed Potato
Smashed New Potatoes
Creamy Potato Gratin
Roasted Mediterranean Vegetables

Desserts

White Chocolate and Lime Cheesecake
Eton Mess
Lemon Posset with Ginger Shortbread Biscuits
Raspberry and White Chocolate Crème Brulee
Raspberry and Almond Cake with Raspberry Coulis and Chantilly Cream
Rich Chocolate Brownie, Fresh Berries and Vanilla Ice Cream
Fruit Crumble Tarts served with Crème Fraiche
Profiteroles served with fresh Strawberries

Prices available on request.

We can cater for special dietary requirements and allergies.

The above dishes are a guide as to the type of catering we can provide. We would be happy to design a bespoke menu for your requirements so please just email our office at beverley@perfectdaycaterers.co.uk or telephone on **01279 647005** to discuss your requirements.