



Fork Buffet

Cold Main Dishes

Roasted Salmon served with a Caper Mayonnaise
Roasted Chicken served with a Fragrant Curry Dressing
Slices of Ginger Roasted Ham served with Piccalilli
Meat Platter - Selection of cured meats served with Olives and Fresh Bread
Fish Platter – Prawns, Smoked Salmon and Smoked Mackerel served with a Marie Rose Sauce
Cheese Platter – Specially selected Cheeses, Crusty Bread and Chutney
Spinach and Pine Nut Quiche
Salmon and Asparagus Tartlets
Beetroot and Feta Quiche

Hot Main Dishes

Slow Roasted Lamb Shoulder with Mint Yoghurt and Pomegranate Salsa
Traditional Lamb Tagine with Chickpeas and Apricots
Lamb Leg Curry served with Spiced Lentils
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
Braised Beef Chilli Con Carne served with Guacamole (or Vegetable Chilli)
Lamb Moussaka "Perfect Day Style!"
Roasted Lemon and Fennel Salmon Fillets
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 Feta Cheese Salad
New Potato and Chive Salad
Red Cabbage & Carrot Slaw
Sundried Tomato and Olive Pasta Salad
Sweetcorn and Pepper Rice Salad
Fresh Leaf Salad with a Balsamic Vinaigrette

Hot Side Dishes

Fragrant Basmati Rice
Creamy Mashed Potato
Crushed New Potatoes
Cheesy Potato Gratin
Roasted Mediterranean Vegetables
Steamed Seasonal Vegetables
Cumin Spiced Roasted Butternut Squash and Sweet Potato
Roasted Aubergine with Chilli, Garlic and Maple Syrup

Desserts

Lime and Ginger Cheesecake
Seasonal Berry Meringues
Lemon Posset with Ginger Shortbread Biscuits
Raspberry and White Chocolate Crème Brûlée
Plum and Almond Tart
Rich Chocolate Brownie, Fresh Berries and Crème Fraîche
Fruit Crumble Tart served with Crème Fraîche
Profiteroles served with fresh Strawberries and Chocolate Sauce

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.