

## PREMIER FORK BUFFET MENU A

Assorted Fresh Breads & Butter

*Please select 2 of the following dishes*

Chilli Con Carne with Red Kidney Beans, Sour Cream & Grated Cheddar Cheese

Traditional Coq Au Vin with Button Mushrooms, Baby Onions, Bacon Lardons, Red Wine & Fresh Herbs

Salmon Fillets Poached in White Wine served with a Creamy Lemon & Dill Dressing

Broccoli & Cauliflower Cheese Bake (v)

Stir Fried Kung Po Chilli Pork served with Infused Singapore Noodles

Meaty Cumberland Sausage Twirls with a Red Wine & Caramelised Red Onion Sauce

Selection of 2 Freshly Made Desserts

**£11.95 per person**

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## PREMIER FORK BUFFET MENU B

Assorted Fresh Breads & Butter

*Please select 3 of the following dishes*

Beef Fillet Tail Stroganoff with Paprika, Onion, Peppers & Marsala with Steamed Rice

Sweet & Sour Diced Pork with Fresh Egg Noodles

Smoked Haddock & Spring Onion Fishcakes

Asian Infused Pork Belly with Pak Choy & Fragrant Sticky Rice

Lancashire Lamb Hot Pot with Onions & layered with Sliced Potato

Chicken Chasseur with Baby Mushrooms, enriched in a Creamy White Wine & Tarragon Sauce

Char Grilled Mixed Pepper, Courgette, Onion & Aubergine Lasagna (v)

Selection of 2 Freshly Made Desserts

**£14.95 per person**



## PREMIER FORK BUFFET MENU C

Assorted Fresh Breads & Butter

*Please select 3 of the following dishes*

Pork Fillet Medallions with Glazed Apple & Baby Leek with a Creamy Dijon Mustard Sauce

Slow Cooked Spanish Lamb with White Wine, Bell Peppers & Paprika

Green Thai Tiger King Prawn Curry with Fresh Ginger, Chilli, Coriander, Lemon Grass & Coconut Milk

Roast Chicken Supreme with Shitake Mushrooms, Button Onions, Bacon Lardons & a Red Wine Jus

Warm Crotin of Goats Cheese layered with Tapenade & Basil, wrapped in Filo Pastry with a Chilli Oil Dressing (v)

Slow Braised Confit of Duck Leg on a bed of Roasted Seasonal Vegetables & a Plum Glaze

Seared Tuna Steak with a Soy & Sesame Crust served on a bed of Chinese Rice Noodles, Wilted Pak Choy & Water Chestnuts

Selection of 3 Freshly Made Desserts

**£16.95 per person**

## PREMIER FORK BUFFET MENU D

Assorted Fresh Breads & Butter

*Please select 3 of the following dishes*

Traditional Spanish Paella with Chorizo, Chicken & Fresh Shellfish (Please Specify Preference)

Seared Rib Eye Steak with Roasted Vine Tomatoes, Baked Flat Mushroom & a Fresh Béarnaise Sauce

Slow Cooked Lamb Tagine with an Almond, Coriander & Mint Yoghurt served with Harissa Cous Cous

Wild Mushroom Stroganoff with Basmati & Wild Rice

Chorizo & Chilli Garlic Prawn Penne

Pan Fried Guinea Fowl with Pancetta, Shallots & Puy Lentils

Selection of 3 freshly made desserts

**£19.95 per person**



## GOURMET FORK BUFFET MENU

Selection of Freshly Made Canapés and Glass of Prosecco on Arrival

Assorted Fresh Breads & Butter

*Please select 3 of the following dishes*

Roast Sirloin of Beef with Horseradish or English Mustard

Slow Cooked Braised Shoulder of Lamb with Garlic & Rosemary

Glazed Honey Roast Gammon Ham with Parsley Sauce

Whole Side of Poached Salmon with a Lemon & Dill Dressing (served warm or chilled)

Roast Turkey Breast Stuffed with Lemon & Fresh Thyme

Selection of 4 freshly made desserts

Also available, selection of British Cheeses, Biscuits, Celery & Grapes (£1.00 supplement per person)

**£29.95 per person** (inclusive of personal Chef to carve above joints)

## ADDITIONAL OPTIONS AVAILABLE

China Plate & Stainless Steel Cutlery – £1.00 per person

Linen Napkins – £0.85 per person

Professional Waiter/Waitress Hire – £12.00 per staff member per hour

Jamies Catering is fully licensed to sell alcohol, whether you simply require wine with your meal to champagne on arrival to a fully managed cash bar, we can accommodate your request. Wine list and bar menu available on request.

Fresh tea, coffee & other soft drinks are also available; please ask for details and pricing.

Our in-house DJ is also available for hire; he covers every type of music from the 70's, 80's and 90's, including party, soul classics, funky house, karaoke and much more.

Please enquire for special rates when booking any event with Jamies Catering.

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Prices include hot chafing dishes, serving utensils, disposable napkins, disposable plates and disposable cutlery. All prices are per person and **exclude VAT**. Minimum of 30 people required

