

PREMIER HOT FORK BUFFET MENU A

Assorted Fresh Breads & Butter Portions

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
Atlantic Salmon Fillets Poached in White Wine served with a Creamy Lemon & Dill Sauce
Broccoli & Cauliflower Cheddar Cheese Bake (v)
Stuffed Mixed Peppers filled with a Mediterranean Infused Cous Cous (v)
Stir Fried Kung Po Chilli Pork served with Infused Singapore Noodles & Stir-Fried Vegetables
Beef, Tomato, Red Wine & Béchamel Lasagna topped with Glazed Cheddar Cheese
Award Winning Cumberland Sausage Rings with a Red Wine & Caramelised Red Onion Sauce

Selection of 2 Freshly Made Desserts

£11.95 per person

PREMIER HOT FORK BUFFET MENU B

Assorted Fresh Breads & Butter Portions

Please select 3 of the following dishes

Beef Fillet Tail Stroganoff with Paprika, Onion, Peppers & a Rich Creamy Marsala Wine Sauce
Poached Cod, Prawn & Salmon Fish Pie in a Creamy Sauce topped with a Cheddar Cheese Mash
Slow Cooked Cauliflower & Chick Pea Tagine (v)
Asian Infused Pork Belly Slices on a bed of Pak Choy & Fragrant Sticky Rice
Slow Cooked 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 HOT FORK BUFFET MENU C

Assorted Fresh Breads & Butter Portions

Please select 3 of the following dishes

Pork Fillet Medallions with Glazed Apple & Baby Leeks 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

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

Spicy Sweet Potato & Lentil Curry served with Wild Rice & Dressed with Coriander & Toasted Almonds (v)

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

Slow Braised Beef Bourguignon with Red Wine, Button Mushrooms, Baby Onions & Fresh Herbs

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

Selection of 3 Freshly Made Desserts

£16.95 per person

PREMIER HOT FORK BUFFET MENU D

Assorted Fresh Breads & Butter Portions

Please select 3 of the following dishes

Traditional Spanish Paella with Spanish Hot Chorizo and Chicken Thigh Fillets

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

Wild Mushroom Stroganoff with Basmati & Wild Rice (v)

King Prawn & Lobster Tail Linguine with a Creamy Chorizo, Chili & Garlic Sauce

Slow Cooked Beef Cheeks in Red Wine with a Carrot Puree & Rich Port Wine Jus

Pan Fried Guinea Fowl Supreme with Smoked Pancetta, Shallots & Puy Lentils

Selection of 3 freshly made desserts

£18.95 per person



GOURMET HOT FORK BUFFET MENU

Selection of Freshly Made Canapés and a Glass of Chilled Prosecco on Arrival

Assorted Fresh Breads & Butter

Please select 3 of the following dishes

Roasted Sirloin of Aged Beef with Horseradish and English Mustard

Slow Cooked Braised Shoulder of Lamb with Garlic, Olive Oil & Fresh Rosemary

Glazed Honey Roast Gammon Ham with a Creamy Parsley Sauce

Whole Side of Poached Salmon with a Lemon & Dill Dressing

Roasted Turkey Breast filled with Lemon & Fresh Thyme Stuffing

Selection of 4 freshly made desserts

£29.95 per person

AVAILABLE DESSERTS

Banoffee Pie

Cherry & Almond Bakewell

Lemon Tart

Fresh Tropical Fruit Salad

Chocolate Truffle Torte

Mixed Berry & Vanilla Cheesecake

Bramley Apple Tart

Traditional Carrot Cake

Chocolate Pecan Pie

Chocolate & Mascarpone Tiramisu

Seasonal Exotic Mixed Fruit Tart

Choux Pastry Profiteroles Filled with a Chantilly Cream

British Strawberries & Cream (£1.00 per person supplement)

Selection of British Cheeses, Biscuits, Celery & Mixed Grapes (£1.50 per person supplement)



ADDITIONAL OPTIONS AVAILABLE

White China Plates & Stainless Steel Cutlery Hire – £1.00 per person

Glassware Hire – £0.40 per glass

White Linen Napkin Hire – £1.25 per person

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

Professional Bar Staff Hire – £15.00 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.

All our Hot Folk Buffet menus include the supply of stainless steel chafing dishes, serving utensils, disposable napkins, disposable plates and disposable cutlery.

All prices are per person and exclude VAT

Minimum of 30 people required (please contact us if lesser numbers as we might still be able to accommodate)

