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SAMPLE DINING MENU FOR HOT BUFFET

Below is a list of the types of meals we can produce for you whether it's for a Hot Buffet for 100 or a Dinner Party for 4

Please contact us for more information and prices.

Traditional:

Beef Bourguignon served with Mashed Potato, Green Beans, Tenderstem Broccoli
Pork and Cider Casserole served as above
Creamy Chicken Tarragon served with Rice and Green Peas
Lasagne served with a mixed salad and garlic bread
Cottage Pie served with Peas
Creamy Chicken Tarragon served with Brown Rice and Greens

Less Traditional (!):

Moroccan Chicken Tagine served with Lemon Cous Cous and Green Salad
Ginger Garlic Chicken – a dish cooked with coconut milk, lime and gentle spices served with Rice and Poppadoms
Greek Beef Stifado served with lemon/herb Orzo Pasta and Roasted Vegetables
Hungarian Pork Goulash served with Rice
Julia's Chicken Curry served with Basmati Rice and Poppadoms
Tuscan Chicken served with Tagliatelle and Salad

Vegetarian Options:

Moroccan Vegetable Tagine (vegan) served with Cous Cous
Double Bean and Roasted Pepper Chilli (vegan) served with Rice
Roasted Root Vegetables in a creamy coconut and Lime sauce served with Basmati Rice
Vegetarian Cottage Pie topped with Potato Mash

DESSERTS

Lemon Tart with Cream, Berries and Chocolate Brownie
Chocolate Torte with Cream
Rhubarb and Apple Crumble with Custard (or cream)
Key Lime Pie
Eton Mess
Banoffee Pie
Blackberry & Blueberry Custard Tart
