

Parsons Creative Food

Hot Fork Buffet Menus – 2012

Please choose as follows:

Two main dishes & vegetarian alternative & three salads followed by two Desserts + Assorted Cheeses & Biscuits with Fresh Fruits

Game

Pot Roast Guinea Fowl, Baby Onions, Leek & Paris Mushrooms in a Veloute Sauce served with Seasonal New Potatoes

Pot Roasted Rabbit with Garden Herbs & Pomme Anna

Confit of Duck with a Dark Cherry Glaze with Celeriac Mash

Chicken

Chicken & Field Mushroom Pie with Oloroso Sherry, Shallots, Tarragon & Grainy Mustard and served with Creamy Mashed Potatoes

Thai Red Chicken Curry with Oriental Vegetables & Steamed Coconut Rice

Pork

Parma Ham wrapped Pork Fillet with Calvados, Apples, Braised Red Cabbage & Creamy Sliced Potatoes

Cumberland Pork Sausages with Onion Gravy served with Bubble & Squeak

Beef

Braised Daube of Beef Provençal, Beef in Brandy, Bacon & Oyster Mushroom with a Butter Parsley Mash

Pave of Beef with a Red Wine Sauce & Sautéed Mushrooms

Fish

Seared Salmon & Warm New Potato Salad with Lime & Garlic Aioli

Grilled Fillet of Sea Bass with Fennel, Tomato, and Olive & Chargrilled Lemons Served with Couscous

Roasted Red Snapper with Chorizo Risotto Mixed Peppers, Reggiano & Basil Oil **Contd...**

Lamb

Lamb Stew with Burgundy, Chipollinis & Root Vegetables with Olives & Sauté Potatoes

Slow Roasted Lamb Rogan Josh with Coriander, Coconut & Pilaf Rice

Whole Saddle of Lamb with Puy Lentils & Warm Dauphinoise Potatoes

The above dishes are served with seasonal vegetables where appropriate

Vegetarian

Red Onion & Taleggio Quiche

Sweet Potato, Ricotta & Pine Kernel Cannelloni with Tomato Sauce

Pappadelle with Wild Mushrooms & Raclette Cheese

Crespelle filled with Ratatouille, and Gratin of Goat's Cheese

Salads

Bulgar Wheat Salad with Roasted Cherry Tomatoes, Wild Rocket & Parmesan

Mixed Leaf Caesar with Focaccia Croutons, Grana Padano, Anchovy Fillets & Quails Eggs

Cucumber, Radish & Toasted Cashew Salad with Lime, Brown Mustard Seed, Coriander & Cumin Dressing

Roasted Heritage Beetroot Salad with Orange Zest, Mint & Chilli Crème Fraiche

Three Tomato Salad with Balsamic Syrup & Basil Oil

Chickpea, Roast Pepper and Saffron with Feta Cheese

Ratte & Blue Potato Salad, Crispy Pancetta, Roasted Red Onion, Artichoke & Red Wine Dressing

Green Bean, Pea, Asparagus & Broad Bean Salad with Mint

Moroccan Couscous Salad with Roast Aubergines, Capers & Coriander

Roast Provencal Char Grilled Vegetable Platter with Pesto Dressing

Endive Salad with White Anchovies & Dried Capers

Red Cabbage, Fennel & Orange Slaw with Pumpkin Seeds

Desserts

Saffron Crème Brulee

Caramelised Spiced Pear & Walnut Strudel with Cinnamon Crème Fraiche

Cherry Frangipane Tart with Kirsch Cream

Summer Fruit Pavlova with Raspberry Sauce

Meringue Roulade of Chestnut Cream with a Sea Salt Chocolate Sauce

Elderflower Mousse with a Grape & Mint Salad

Seasonal Fruit Eaton Mess

Chocolate Delice with Salted Caramel

Apple Tarte Tatin with Cinnamon Cream

Rhubarb & Duck Egg Custard Tart with Clotted Cream

Lemon Meringue Pie with Blackberry Sauce

Assorted English & French Cheese Board with Fresh Fruits & Biscuit Selection