



HOT BUFFET MENU

www.justfennel.co.uk Telephone 01937 588522

We can prepare your buffet party in your own home. Menus can be personalised to suit you and your guest's individual requirements. Food can be prepared in your kitchen and served unobtrusively. At the end of the day we leave your kitchen clean and you to enjoy the rest of your event.

The dishes below are made to order for your taste, budget and dietary requirements. Price and availability are subject to market and seasonal fluctuation. The meat we use is from Yorkshire farms and completely traceable. Please ask for price details.

Beef in Yorkshire ale
Boeuf bourguignon
Moroccan lamb tagine
Slow braised Yorkshire belly pork with an apple & cider sauce
Roast beef & Yorkshire pudding
Slow braised shoulder of Yorkshire lamb with olive & redcurrant gravy
Beef Wellington with port jus
Braised lamb shank
Slow braised suckling pig
Lamb & apricot casserole
Venison & butternut squash stew

Breast of chicken, filled with asparagus & Parma ham, wrapped in filo pastry with a lemon & thyme sauce
Chicken fricassee – a white wine, cream & onion sauce
Coq au vin
Cassoulet
Confit of duck with caramelised winter fruits & port sauce
Chicken, chorizo & butterbean casserole
Thai red chicken curry

Thai green curry with prawns & monkfish
Fish pie
Salmon en croute with hollandaise sauce
Paella seafood & chicken

Thai vegetable curry
Vegetable & lentil casserole

To secure your booking, we do require a payment of 50% deposit. Our products are homemade using local products and we also source organic product where possible. We can also provide you with a wide range of services, staff on site, equipment, cookeries etc. We cannot guarantee our products to be free from nut traces.

Please contact Kate Sharp, outside catering co-ordinator on 01937 588522