



Julie Scrumptious

Learn to Cook with Jules

Hot Served Buffet £16.50 per head

Mains and Accompaniments - usually a choice of 2

- Spicy steak chilli with rice, tomato and onion salsa, soured cream, grated cheese and tortilla breads
- Mild creamy chicken curry with rice, cucumber raita, red onion and cucumber salad, mango chutney and naan breads
- Spicy lamb curry with rice, cucumber raita, red onion and cucumber salad, mango chutney and naan breads
- Thai green prawn curry with rice and bean sprout salad
- Meatballs in tomato sauce served with tagliatelle pasta, avocado parmesan and spinach salad and garlic bread or French bread (or both)
- Beef lasagne served with, avocado parmesan and spinach salad and garlic bread or French bread (or both)
- Fish pie served with a selection of salads such as fennel and parsley and minted pea
- Chicken Basque (A Mediterranean baked rice dish with chicken, olives, sundried tomatoes, herbs, peppers etc) served with crusty bread and a selection of salads
- Roasted side of salmon in black treacle served with warm potato salad and a selection of salads
- Slow cooked beef goulash served with roast potatoes and a selection of buttered vegetables
- Chicken in a cream, mushroom and sherry sauce served with roast new potatoes and a selection of buttered vegetables
- Lamb or chicken tagine served with Moroccan spiced roasted vegetables and fruity couscous
- 12hour slow Roast shoulder of pork with dauphinoise potatoes, roasted veg and gravy, or served with bread rolls, salad and apple sauce

Deserts - usually a choice of 2

- Cupcakes
- Carrot cake
- Lemon cheesecake
- Raspberry cheesecake
- Chocolate cheesecake
- Chocolate and raspberry roulade with white chocolate cream
- Very berry Pavlova
- Ferrero Roche's Pavlova
- Chocolate brownies
- Peach melba tray bake (sponge with peaches, almonds and raspberries)
- Chocolate covered strawberries
- Sticky toffee pudding
- Apple and blackberry crumble
- Squidgy chocolate cake
- Cheese, biscuit and fruit plate