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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

Chicken Fricassee served with Rice and Tenderstem Broccoli

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

Julia's Chicken Curry served with Basmati Rice and Poppadoms

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 and Chocolate Brownie

Chocolate Torte with Cream

Rhubarb and Apple Crumble with Custard (or cream)

Key Lime Pie

Eton Mess
