



Penelope Dupré Cuisine

Hot & Cold Buffet

Hot Buffet Menu.

Main Course

1. Chicken in a red pesto & crème fraiche sauce with sundried tomatoes & black olives
2. Chicken Burgundy (in red wine with raisins, prunes, dates, bacon & grapes)
3. Chicken with fennel, red onion & pancetta in a crème fraiche & white wine sauce
4. Chicken Rendang (a mild Malaysian curry with coconut)
5. Lamb & date tagine with a pomegranate, lime & red onion relish, served with jewelled couscous
6. Malay lamb korma curry
7. Italian beef casserole (with artichoke hearts, black olives, mushrooms & red wine)
8. Beef stew with chorizo and sweet potato
9. Tiger prawn jambalaya with chicken, chorizo & peppers
10. Mediterranean fish stew with chorizo & chickpeas
11. Salmon & asparagus lasagne
12. Roasted vegetable & pasta gratin
13. Mushroom & feta cheese lasagne
14. Thai vegetable curry

All main course dishes are served with rice, a potato dish or pasta and a large mixed salad.

Dessert

1. Pavlova with summer berries or tropical fruit
2. Pecan and apple meringue cake
3. Summer berry and mascarpone tart
4. Profiteroles with mocha cream & rich chocolate sauce
5. Raspberry & pistachio meringue roulade
6. Hazelnut & mango roulade with mango & orange sauce
7. Lemon & passionfruit roulade with strawberries
8. Iced mocha and ginger meringue cake with pomegranate sauce
9. Fresh Lemon tart
10. Italian hazelnut & chocolate terrine
11. Italian pear and almond tart
12. Caramelised apple tart
13. Bruléed citrus & passionfruit tart
14. Tiramisu torte
15. Blueberry streusel cheesecake
16. Rhubarb and passionfruit Eton mess
17. Summer berry, elderflower and Prosecco jelly terrine
18. Fresh fruit salad with star anise and ginger syrup



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Cold Buffet Menu

Main Course

1. Whole poached salmon with crème fraiche, lemon & dill sauce
2. Salmon and crisp prosciutto salad with a tarragon dressing
3. Salmon fillet with olive & caper dressing
4. Sliced beef fillet with chargrilled Mediterranean vegetables & red pepper mayonnaise (£2.00 per person extra)
5. Thai beef salad (with noodles, peppers, asparagus, etc.)
6. Prosciutto salad with mushrooms, artichoke hearts, aubergine, sundried tomatoes & black olives, served with grilled polenta
7. Spanish chicken salad with chickpeas, chorizo & red pepper
8. Spicy chicken & prawns with rice served with a coconut mayonnaise
9. Glazed breast of chicken with papaya and lime with wild rice & pine nuts
10. Curried chicken salad with apricots and roasted almonds
11. Roasted vegetable & feta tart
12. Asparagus & goat's cheese tart

Salads

1. Cherry tomato & mint salad with parmesan shavings
2. Griddled courgette salad with lemon & mint
3. Mixed leaf salad with a honey & mustard dressing
4. Baby spinach leaf salad with bacon & feta
5. Fresh mango & pineapple salad with baby spinach & herbs (good with no 8 main course)
6. Pea, bean, mint & feta salad
7. Lentil, green bean & parsley salad
8. Roast squash & spelt salad with broccoli, sunblush tomatoes, olives & capers
9. Asparagus, pea and mint rice salad
10. New potato salad with fresh herbs in a lemon dressing
11. Baby potato and red pepper salad (with lime dressing & chopped parsley)
12. Couscous salad with char grilled Mediterranean vegetables



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Desserts

19. Pavlova with summer berries or tropical fruit
20. Pecan and apple meringue cake
21. Summer berry and mascarpone tart
22. Profiteroles with mocha cream & rich chocolate sauce
23. Raspberry & pistachio meringue roulade
24. Hazelnut & mango roulade with mango & orange sauce
25. Lemon & passionfruit roulade with strawberries
26. Iced mocha and ginger meringue cake with pomegranate sauce
27. Fresh Lemon tart
28. Italian hazelnut & chocolate terrine
29. Italian pear and almond tart
30. Caramelised apple tart
31. Bruléed citrus & passionfruit tart
32. Tiramisu torte
33. Blueberry streusel cheesecake
34. Rhubarb and passionfruit Eton mess
35. Summer berry, elderflower and Prosecco jelly terrine
36. Fresh fruit salad with star anise and ginger syrup