

# The Forest Walk Venue

## Gold buffet menu

### Starters - Plated (Choose 1)

Creamy French onion soup served with a pancetta and chervil roulade – topped with toasted ale and garlic ciabatta wedge

### **Traditional salad caprese**

Layers of tomato and mozzarella rounds with a drizzle of basil pesto

### **Greek salad**

Platter with mixed lettuce leaves, cherry tomatoes, creamy feta and olives, mixed peppers, and cucumber with vinaigrette, French and herb dressing on the side

### **Marie rose crepes**

Chive crepes filled with crab sticks, shrimps in a seafood cocktail sauce and fresh coriander

### **Grilled chicken and honey glazed sweet potato phyllo parcels**

Strips of grilled chicken tossed in extra virgin olive oil and chopped Italian parsley, mixed with honey roasted sweet potatoes and feta cubes on a bed of baby spinach leaves, garnished with roasted red onion and fresh herbs

### Main course (choose 4)



### **Fillet of chicken wellington**

Chicken breasts are topped with a combination of cream cheese, olives, pepper dew then wrapped in puff pastry lattice

### **Chicken roulade**

Rollled chicken breast stuffed with spinach and creamy feta

### **Stuffed chicken breasts**

Chicken breast stuffed with sundried tomato, feta & pesto served with ravioli & burnt butter sauce

### **fish filets**

Served with secret lemon cream sauce

### **Grilled lingfish**

Cajun spiced lingfish with chilli salsa

### **Roast beef**

Aromatic roasted and thinly sliced beef with natural juices and rosemary sauce

### **Beef wellington**

Beef sirloin wrapped in chicken liver paté, spinach and a pastry lattice

### **Moroccan chicken**

a casserole with fragrant spices, sweet potato and butternut

### **traditional “capr malay” chicken curry**

mild aromatic curry accompanied variety of sambals, this distinctive and tasty authentic curry relies heavenly on the special blend of spices

### **Beef stroganoff**

Beef strips in a creamy mushroom and pepper sauce

### **Beef bourginon**

Boneless beef stew with baby onions and button mushrooms

### **Cantonese beef**

Hot and sour sticky short rib casserole

### **Port o' natal**

A mild boneless Durban beef curry accompanied by sambals

### **Lamb souvlaki**

Pan fried lamb cubes served with a rosemary and shallot jus

### **Aromatic lamb curry**

Traditional mild curry made with lamb knuckles & vegetables

### **Deboned leg of Lamb**

Roasted leg of lamb served with a mint sauce & cranberry sauce on the side

### **Starch (choose 2)**

Secret spicy rice with peppers

Aromatic basmati rice

Wild rice pilaf

Herbed mash potatoes

Baby potatoes in parsley butter

Sauté potatoes

Creamy potato gratin

Cous cous with garlic and olives topped with crumbed feta

Spicy potato wedges

### **Vegetables (Choose 2)**

Sautéed baby marrow in a tomato and onion base

Butternut and feta mash

Steamed seasonal vegetables tossed in a parsley butter

Green beans with sauté onions

Sweet julienned carrots

Chickpeas and lentils casserole

Cauliflower and broccoli bake

Baby marrow gratin

Creamed Spinach

Pumpkin Fritters served with caramel sauce

### **Salad (Choose 1)**

Build your own Greek salad table

Pasta Salad

Beetroot salad

Potato salad

Carrot & Pineapple salad



### Dessert (Choose 1) - plated

Chocolate mousse with a sponge base served with cream

Blueberry cheesecake with a coulis sauce

Strawberry charlotte with vanilla sauce

Pear William Swiss roll with custard

or

**A selection of mini pastries and Confectionaries served Buffet**

Mini chocolate gelairs, mini milk tarts, mini lemon creams, mini apple crumble, mini cheesecakes, mini pecan nut tartlets, mini fruit tartlets

Coffee & tea available in food station