

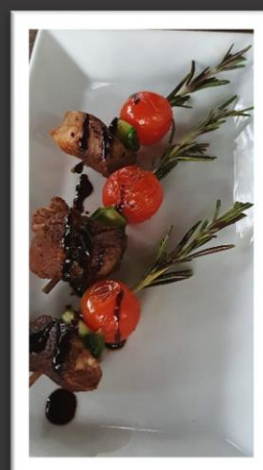
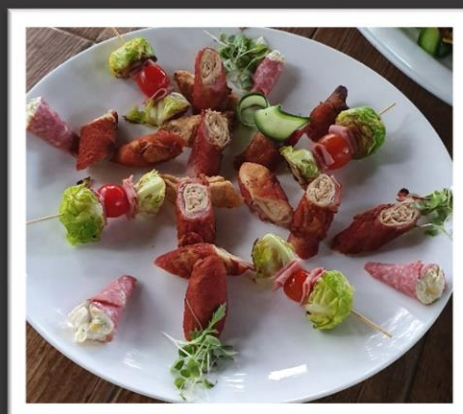
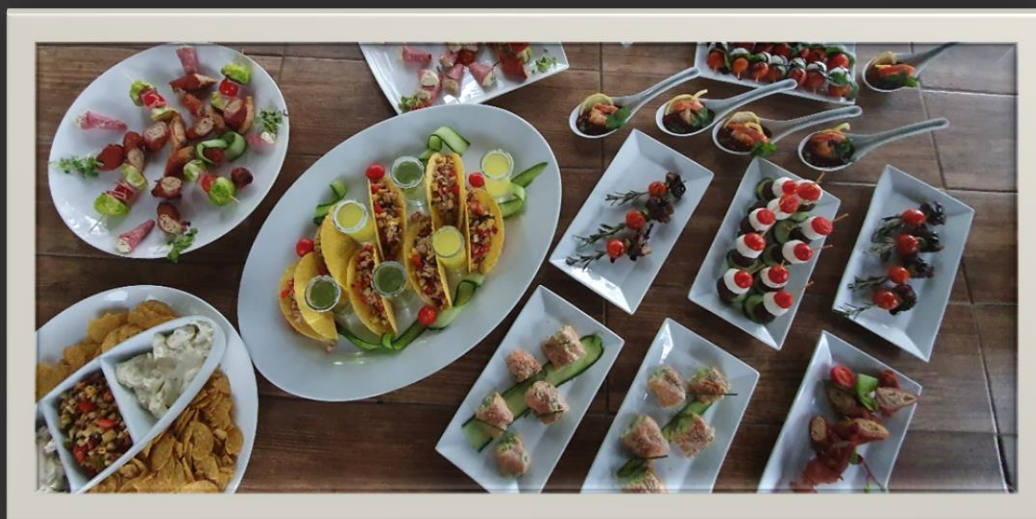
# The Forest Walk Venue 2023

Plated Menu (5 course)

R445 Excl. Vat

Kids 6 – 10 years R295 excl Vat

Canapés served outside with welcoming drinks:



Mediterranean Lamb Loin skewers on a Rosemary stick

Silver curly prawn tails on sweet chilli sauce

Chicken on a Blanket sticks

Salami Corn Cone

Brussel Sprout Sliders with prosciutto

Bacon cream cheese bites

Caprese skewers served balsamic glaze

Salsa & Nachos in a cup

Mini Tuna Tacos served with three different varieties of margherita shooters

Tzatziki avocado salmon roll

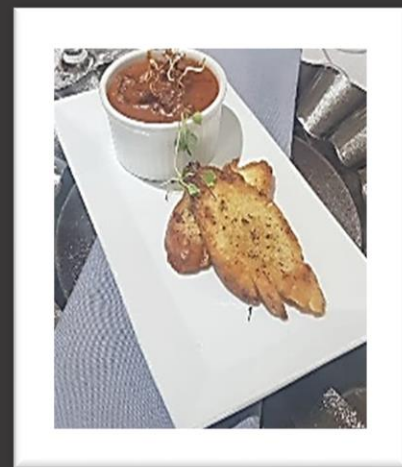
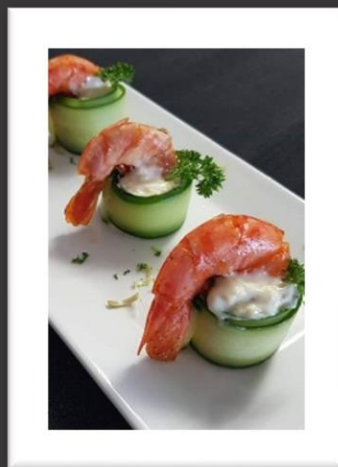
Mini mozzarella lamb kofta

Appetizer:

Rainbow soup that consists of small portions of each soup – (pea, pumpkin & cauliflower)

Entremets:

Apple Sorbet served at table to clean palate



Starters: (choose 1)

Grilled prawns wrapped in cucumber served with creamy garlic coconut sauce garnished with parsley & lemon grass

Chicken goujons served with cheese sauce

Vegetable tempura with sweet chilli sauce

Crumbed camembert served with cranberry sauce

Thai hake fish cakes served with tartar sauce

Salmon served on rosti with cream cheese

Fillt trinchado

Entremets:

Mint sorbet served to clean palate

Main: (Choose 1)

Grilled beef fillt served medium, on a bed of mash with carrots, green beans & red wine jus garnished with red onions

Pan fried hake served on a bed of doris sauce with mixed vegetables, cheese & jacket potatoes

Grilled pork belly with turmeric flavoured rice garnished with red peppers & asparagus, drizzled with creamy apple sauce

Rack of lamb served with roast potatoes drizzled in its natural juices & roasted vegetables with gravy on the side

Roasted cajun chicken supreme, served with lemon & herb/rosemary sauce, parsley potatoes & roasted corn on the cob

Creamy butter chicken curry with vegies served on a bed of basmati rice

Salmon fish cakes served with couscous, aubergine peppadew & mint roll ups with tartar sauce

Baked sweet chilli pork ribs served with spiced green beans & rice

Vegetarian rollitos (grilled cucumber, served with butternut filling topped with grilled feta cheese) garnished with mint & sunflower seeds

Entremets:

Lime sorbet served to clean palate

Desserts: (Choose 1)

Bar onę flavoured Chęszecake served with a bar onę sauce and topped with a maraschino cherry

Duo of jęllo shots garnished with stuffed pavlova on a bed of clouds  
(layers of assorted jęllies with a jęlly fluff centre)

White chocolate & mango chęszecake garnished with mango & mint

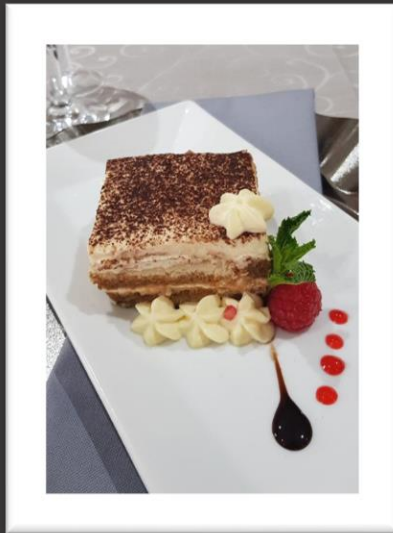
Caramel brownie served with ice cream & chocolate shavings

Slice of amarela tiramisu served with cream & berries

Banana baked chęszecake brule topped with berry compote

Coffee & orange dessert with caramelized sugar garnished with an orange wedge





Tea/Coffee available from waiter throughout function & available at  
tea/coffee station with dessert

All waiters included with menu (1 per table of 8 – 10)