

The Forest Walk Venue

Buffet Menu 2023

R415 p/p Excl. Vat

Kids 6 – 10 years R290 p/p, under 6 years – no charge

HARVEST TABLE ON DISPLAY ON ARRIVAL/AFTER
CEREMONY



Selection of the following homemade breads:

Ciabatta, French loaf, Seeded Breads, Bread Sticks

&

Salty Crackers

Served with a selection of the following Dips & Condiments:

Marinated Olives & Feta, Artichokes, Stuffed Peppadews, Grapes (in season),
dreg wors & nuts
Butter, Chicken liver pate, Tzatziki, Hummus, Balsamic vinegar & olive oil,
Duo of Cream cheese pate & Cranberry Jelly

Variety of Savoury Quiches

Selection of the following cold meats & cheeses:

Salami, Chorizo, Pastrami, Ham, Prosciutto, Chicken & Roast beef

Brie, Laughing Cow Variety, Cheddar, Mozzarella, White Rock & Blue cheese

Pickled Gherkins

Choice of 1 plated starter:

BBQ/Spicy Chicken Wings served with Garlic bread

Bozewors & Bacon kebab served with caramelized onions & chutney sauce
on the side

Mini Bacon & Cheese Garlic bread

Creamy French Onion Soup served with a pancetta & chervil roulade topped
with toasted ale & garlic ciabatta wedge (V)

Grilled chicken & honey glazed sweet potato phyllo parcels

Roasted Butternut, Feta, Rocket & Beetroot Salad with honey dressing (V)

Mini Chicken Mayo wrap

Biltong, Strawberry & Pineapple salad (Vegan Option available)

Deep fried potato balls filled with cheese & bacon served with BBQ sauce
(Vegetarian option available)

Crumbed Mushrooms served with Tartar or 1000 island sauce (V)

Chicken livers in a mild/Hot creamy sauce served with a cocktail roll

Creamy/Spicy Butternut & Biltong Soup served with a cocktail roll (Vegan
Option available)

Mushroom Crepes served with a Sauce Mornay & a slow roasted tomato
basil compote (V)



Mains: (Choice of 4)

Beef Goulash

Natal Beef Curry (Mild/Hot)

Thai Chicken Green Curry (Mild/Hot)

Chicken Butter Curry (Mild/Hot)

Hake bake

Sweet & Sour Chicken casserole

Chicken Pizzas (Lemon & Herb/ Bbq)

Caribbean Chickpea & Sweet potato casserole (Vegan)

Butternut, spinach & Mushroom stew (Vegan)

Roast Beef served with pepper & mushroom sauce

Roast Leg of lamb served with a mint & cranberry sauce

Succulent Gammon served with apple & mustard sauce

Crispy pork also served with apple & mustard sauce with crackling on the side

Roast Pork Belly

Chicken a la King

Penne pasta Napolitana (V)

Linguini Alfredo Pasta (V)

Chicken Breasts stuffed with spinach & feta

Boboti

Beef Cottage Pie

Beef & Greens Stir Fry

Vegetable Lasagna (V)

Vegetarian Pizza (V)

Filet of Chicken wellington

Fish Fillets served with a secret creamy lemon sauce

Lamb Souvlaki served with rosemary & shallot jus

Moroccan Chicken Casserole served with fragrant spices, sweet potato & butternut
(Mild/Hot)

Sides: (Choose 5)

Rice (savoury yellow/ basmati/ plain /spicy)

Herby baby potatoes

Papert

Crzamy potato bake

Herbzd mash potato

Sautz Potatoes

Samp

Cous Cous with garlic & Olives toppzd with feta

Brown Rice with Lentils

Spicy potato wedgzs

Fondant Potatoes

Crzamed Spinach

Cauliflower & Broccoli Bake

Pumpkin Fritters served with caramzl sauce

Roasted Mix vegies

Corn on the cob with mzltd butter

Sautzdz baby marrow in a tomato onion base

Swztt Juliznnz carrots

Chickpea & Lentil cassrolz

Grzn bzans with sautz onions

Maple Glazed Pumpkin

Grzn bean & potato mash

Build your own Grzsk salad table

Pasta Salad

Beztroot salad

Potato salad

Carrot & Pineapple salad



Dessert: (Choose 3)

Mixedley of fresh fruit salad with cream (Vegan option available)

Sherry trifle

Malva pudding & custard (Vegan option available)

Mini apple crumble

Delicious duo chocolate mousse

Ice cream & Chocolate sauce

Mini milk tarts

Berry Mousse

Lemon, strawberry or blueberry cheesecake (choose 1)

Mini chocolate zelaire

Sticky toffee pudding served with custard

Lemon Pudding Cake

Blueberry Chia Pudding (Vegan)

Chocolate self-saucing pudding served with ice cream

**Tea/Coffee available from waiters throughout function & Tea/Coffee station
available with dessert**