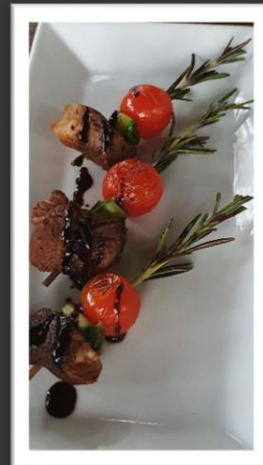


The Forst Walk Venue 2023/24

Plated Menu (5 course)

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

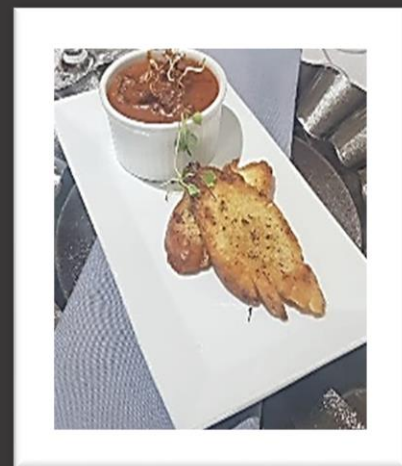
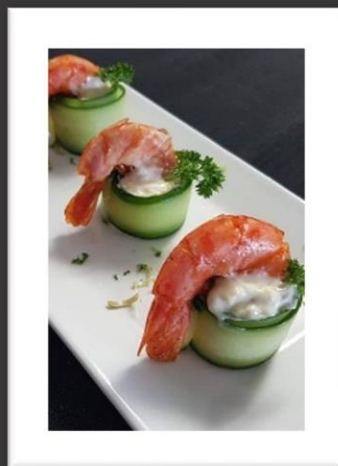
Mini mozzarella lamb kofta

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)

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

Beef trinchado

Entrées:

Mint sorbet served to clean palate

Main: (Choose 1)

Grilled beef fillet 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

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

Entrées:

Lime sorbet served to clean palate

Desserts: (Choose 1)

Bar one flavoured Cheesecake served with a bar one sauce and topped with a maraschino cherry

Duo of jello shots garnished with stuffed pavlova on a bed of clouds
(layers of assorted jellies with a jelly fluff centre)

White chocolate & mango cheesecake garnished with mango & mint

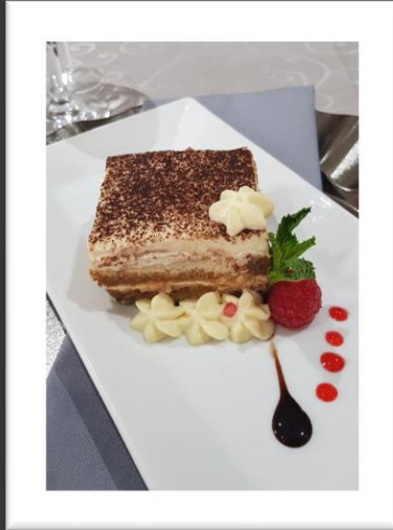
Caramel brownie served with ice cream & chocolate shavings

Slice of amaretto tiramisu served with cream & berries

Banana baked cheesecake brûlée 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)