

The Forest Walk Venue

Buffet Menu 2023/24

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

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 Crêpes 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 or mushroom sauce

Succulent Gammon served with apple or mustard sauce

Crispy pork also served with apple or 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 Paella (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)

Not included but can be quoted on:

Roast Leg of lamb served with a mint or cranberry sauce

Lamb Souvlaki served with rosemary & shallot jus

Sides: (Choose 5)

Rice (savoury yellow/ basmati/ plain /spicy)

Herby baby potatoes

Papert

Creamy potato bake

Herbed mash potato

Saute Potatoes

Samp

Cous Cous with garlic & Olives topped with feta

Brown Rice with Lentils

Spicy potato wedges

Fondant Potatoes

Creamed Spinach

Cauliflower & Broccoli Bake

Pumpkin Fritters served with caramel sauce

Roasted Mix vegies

Corn on the cob with melted butter

Sautéed baby marrow in a tomato onion base

Sweet Julienned carrots

Chickpea & Lentil casserole

Green beans with sauté onions

Maple Glazed Pumpkin

Green bean & potato mash

Build your own Greek salad table

Pasta Salad

Beetroot salad

Potato salad

Carrot & Pineapple salad



Dessert: (Choose 3)

Medley 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 gelairs

Sticky toffee pudding served with custard

Lemon Pudding Cake

Blueberry Chia Pudding (Vegan)

Chocolate self-saucing pudding served with lemon cream

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

