

The Forest Walk Venue

Gold buffet menu 2023

R375 p/p Excl. VAT

R250 p/p KIDS 6 – 10 YEARS Excl. VAT

Kids under 6 - free



Plated Starters (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

Marié 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

Rolled 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 fillets

Served with secret lemon cream sauce

Grilled linefish

Cajun spiced linefish 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 pate, spinach and a pastry lattice

Lamb souvlaki

Pan fried lamb cubes served with a rosemary and shallot jus

Moroccan chicken

a casserole with fragrant spices, sweet potato and butternut

traditional “cape malay” chicken curry

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

Grilled prawn and spicy coconut curry

Redolent with the sweetness of coconut and generously spiced

Beef stroganoff

Beef strips in a creamy mushroom and pepper sauce

Beef bourginonne

Boneless beef stew with baby onions and button mushrooms

Cantonese beef

Hot and sour sticky short rib casserole

Aromatic lamb curry

Traditional mild curry made with lamb knuckles & vegetables

Port o' natal

A mild boneless Durban beef curry accompanied by sambals

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

Couscous with garlic and olives topped with crumbed feta

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 julienne carrots

Chickpeas and lentils casserole

Cauliflower and broccoli bake

Baby marrow gratin

Dessert (Choose 1) - plated

Chocolate mousse with a sponge base served with cream

Blueberry cheesecake with a coulis sauce

Rustic cherry tart served with a hazelnut caramel served with ginger Tullis

Strawberry charlotte with vanilla sauce

Pear William Swiss roll with custard

or

A selection of mini pastries and Confectionaries

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



Coffee & tea available in food station