

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

### **Gręk 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

### **Marig rosę 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**

Rollèd chicken brèast stuffèd with spinach and crèamy fèta

### **Stuffèd chicken brèasts**

Chicken brèast stuffèd with sundrièd tomato, fèta & pèsto servèd with ravioli & burnt butter sauce

### **fish fillèts**

Servèd with sècrèt lèmon crèam sauce

### **Grillèd lingfish**

Cajun spicèd lingfish with chilli salsa

### **Roast bèef**

Aromatic roastèd and thinly slicèd bèef with natural juices and rosemary sauce

### **Bèef wellington**

Bèef sirloin wrapped in chicken livèr patè, spinach and a pastry latticè

### **Lamb souvlaki**

Pan frièd lamb cubèes servèd with a rosemary and shallot jus

### **Moroccan chicken**

a casserole with fragrant spices, sweet potato and butternut

### **traditional "capz 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

Cous cous 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