

# FORK

# *Buffet*

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lunch | dinner



*sautéed* /sò-'tād/ — adjective

1. browning or cooking a food quickly over fairly high heat, using a small amount of fat

# FORK *Buffet* lunch | dinner

A light and easy stand up meal served around high cocktail tables for a relaxed atmosphere.

## CANAPÉS MENU (Select four items)

- Rare roasted beef mushroom and mustard
- Bruschetta with biltong, blue cheese and smoked apple
- Pulled chicken chipotle guacamole tart
- Smoked salmon layered with cucumber topped with delicate tomato jelly, served in a martini glass and crusted goat's cheese
- Beetroot-cured smoked salmon
- Rare roast beef creamed with horseradish
- Curried chicken skewer with mango salsa
- Heritage tomato salad, chive flowers, tangy garlic crisps and roasted asparagus
- Mediterranean vegetable skewers
- Mini terrine of smoked chicken with apricot and cumin compote
- Salmon nori roll
- White onion soup served with oats cake
- Potato dumplings, thyme croutons
- Baby chorizo sausage and saffron aioli
- Mexican chicken wrap
- Cheese platters and condiments

## SALAD BAR

- Assortment of homemade salads
- Fresh herbed lettuce, tomatoes, onions, cucumber, olives, feta
- Selection of dressings

**chorizo** /chə-'rē-(.)zō/ — noun

1. a spicy or sweet ground pork sausage that is seasoned especially with smoked paprika, is used chiefly in Spanish cooking, and is typically sold dried and cured in casings

## HOT CASSEROLES (Select 2)

- Fried hake and spicy potato wedges with tartar sauce
- Beef, chicken or vegetable lasagne
- Braised beef in red wine – braised pieces of beef with onions and garlic served with thyme dumplings
- Show fried pollack fingers with homemade tartar sauce
- Steak and kidney pie with mashed potato
- Lamb curry and rice with condiments

- Red Thai and coconut seafood curry and rice
- Chicken chasseur – grilled chicken breast with a classic sauce of white wine, tarragon and oyster mushrooms and savoury couscous
- Creamed seafood casserole and risotto rice
- Chicken fricassée – sautéed chicken pieces with a classic sauce of white wine, parsley and celery finished with crème fraîche and lemon and pilaff rice
- Coq au vin chicken pie and steamed potatoes

## VEGETARIAN HOT CASSEROLES (Select 2)

- Potato and lentil bake
- A melange of fresh seasonal vegetables in butter
- Spinach and ricotta cannelloni in a three cheese sauce
- Moroccan-style roasted vegetables
- Vegetable stir fry with garlic, ginger and chilli
- Vegetable curry and rice with condiments
- Panzerotti Neapolitan with parmigiana

- Smoked bean cassoulet, borlotti, cannellini, haricot beans braised with celery, red onion, plum, pearl barley risotto, rainbow chard, broad bean and breakfast radish risotto with grilled feta and in nuts
- Woodland mushroom Strudel, mixed wild mushrooms with ricotta and wilted spinach wrapped in puff pastry
- Butternut and sweet potato bake

## DESSERT

- Selected individual portions of a variety of cakes, tarts and éclairs
- Fruit salad served with tropical cream whip and ice-cream

Selection of tea, coffee and fruit juices

