



## Canapé Menu

### Savoury

Select 4/5/6/7/8/9/10

- Curried Yoghurt Chicken Skewers
- Haloumi | Pepper | Courgette Grilled Skewers
- Zucchini Fritter | Sour Cream Dollop
- Balsamic Marinated Beef Fillet Skewers
- Grilled Mushroom Skewers
- Lamb Kofta | Tzatziki Dip
- Coconut Prawn Skewers | Plum Dip
- Teriyaki Grilled Salmon | Butternut Ribbons | Tender Stem broccoli
- Haloumi Courgette Fritter | Lemon Caper Aioli
- Pork Belly Skewer | Caramel Sauce
- Pap Shard | Chili Butter | Artisanal Sausage
- Antipasti Skewer
- Caprice Skewer
- Panko Crumbed Mushroom Skewers
- Sweetcorn Chickpea Fritter | Lime Coriander Mayo
- Feta Spinach Phyllo Cigar
- Rosa Tomato Feta Tartlet
- Panko Crumbed Fish Goujon | Tartar Dip
- Caprese Cone
- Gourmet Beef Sliders | Avocado Mousse
- Gourmet Chicken Sliders | Pineapple Salsa
- Sushi | Ginger | Wasabi | Soy
- Salmon Tartar
- Prosciutto | Pear | Blue Cheese Bite
- Grilled Prawn Skewers | Spiked Tomato Dip
- Mediterranean Lamb Skewer
- Chili Lime Bake Prawn Tart
- Teriyaki Beef Fillet Skewers
- Vegetable Cucumber Wrap
- Salmon | Cream Cheese | Gherkin Skewer
- Pomegranate Meat Balls
- Sweet Potato Bite | Avocado Feta Mousse
- Smoked Salmon Cucumber Roll

### Dessert

Select 4/5/6

- Ganache Cake Bites
- Baklava Cigars
- Dark chocolate Mousse
- French Macaroons
- Lemon Cheesecake Bites
- Mint Infused Fruit Salad
- Pavlova with Caramel Cream and Fruit
- Hazelnut Torte with Goose Berries and a White Chocolate Drizzle
- Tiramisu
- Peppermint Crisp Jars
- Mini Lemon Meringues
- Lemon Curd Cake Bites
- Cheese Platter with Crackers and Preserves
- Seasonal Fruit Skewers
- Chocolate and Nut Brownie Squares



# Roaming Bowls Menu

## Savoury

Select 3/4/5

- Grilled Linefish on Creamy Herbed Fettuccini
- Moroccan Spiced Lamb Tagine on Couscous
- Grilled Calamari in Creamy Lemon Butter Sauce on Pilaf Rice
- Sliced Beef Fillet on Parmesan Mash with Pepper Sauce
- Lemon Chili Prawns on Basil Pesto Pasta
- Roast Pork Belly on Scalloped Potatoes and Purple Cabbage topped with Apple Sauce
- Grilled Teriyaki Salmon on Herbed Mash, Butternut Spirals and Tender Stem Broccoli
- Cumin Spiced Beetroot, Lentil, Avocado, Feta Salad
- Classic Deep Fried Fish and Chips
- Spinach, Sundried Tomato Basil Pesto Pasta
- Thai Chicken Curry on Pilaf Rice
- Butternut and Chickpea Salad
- Butter Chicken Curry
- Mutton Curry
- Pistachio Crusted Lamb Chops on Baby Potatoes
- Sliced Beef Fillet in Creamy Mushroom, Red Pepper Sauce on a bed of Pasta
- Roast Lamb Slices served on Potato Gratin and Honey Glazed Carrots topped with Caramelized Onion
- Teriyaki Beef Slices Served on Stir fried Noodles and Vegetables
- Thai Style Chicken Peanut Satay with Noodles and Peanut Sauce
- Traditional Mutton Curry
- Spicy Lentil Curry
- Beef/Chicken/Vegetable Pot Pies
- Spicy Buffalo Wings on Crispy Onion Rings with Blue Cheese Sauce

## Sweet

Select 3/4/5/6

- Ganache Cake with Ganache Whipped Cream
- Baklava Cigars
- Dark chocolate Mousse with Ganache Cake
- French Macaroons
- Candied Baby Apples
- Dark Chocolate Mousse with Berry Coulis
- Lemon Cheesecake Bite with Passion Fruit
- Chocolate Truffles
- Champagne Jelly topped with Spiced Cream
- G&T Ice Lollies
- Mini Pavlovas| with Cream Berries and Caramel Drizzle
- Vanilla Panacotta with Berry Coulis
- Lemon Meringues
- Chocolate Brownies
- Hazelnut Tortes
- Mint infused Fruit Salad
- Amarula Malva Pudding with Custard
- Sticky toffee Pudding with Cream
- Tiramisu
- White Chocolate Mousse



# Plated Menu

## Starters

Select 1

- Heirloom Tomatoes Salad with Parmesan Crisp, Cottage Cheese Cream, Forged Herbs and Balsamic Drizzle
- Smoked Salmon, Avo, Feta, Rocket Salad with Chia Honey Mustard Dressing
- Pear, Walnut, Blue Cheese and Baby green Salad in a Cucumber Ribbon Cup
- Gnocchi in Gorgonzola Sauce topped with Crushed Candied Pistachios and Orange Zest
- Roasted Shaved Beet with Lentil and Carrot Salad with Herbed Yoghurt Sauce, Feta and Crunchy Almonds
- Curried Yoghurt Chicken Satays on Spinach Salad
- Grilled Haloumi, Red Peppers, Courgette Salad
- Chickpea and Sweetcorn Fritter with Coriander Mayo and a Micro Salad
- Rosa Tomato Feta Tartlet topped with Rocket
- Haloumi Courgette Fritter Topped with Smoked Salmon Rose and a Lemon Capers Aioli
- Salmon Tartar
- Beef Carpaccio with Rocket Parmesan Shavings and Balsamic Drizzle
- Cumin Spiced Beetroot, Rocket, Avo, Feta, Lentil Salad
- Phyllo Tart filled with Basil Pesto Coated Roasted Vegetables
- Salmon, Avocado Feta Mousse, Beetroot, Melon, Cucumber Ribbon Salad
- Beetroot Apple Mille-Feuille

## Plated Dessert

Select 1

- Ganache Cake with Ganache Whipped Cream and a Berry Coulis
- Baklava Cigars with Spiced Cream
- Dark chocolate Mousse with Ganache Cake Cream
- Trio of French Macaroons
- Lemon Cheesecake, Turkish Delight, Meringue Bites, Ginger Biscuit Crumb and Vanilla Ice Cream
- Pavlova with Caramel Cream and Fruit
- Hazelnut Torte with Goose Berries and a White Chocolate Drizzle

## Mains

Select 1

- Roast Lamb rack with Harissa and Herb Pistachio Crust served on Roasted Vegetables and Baby Potatoes
- Peppered Beef Fillet with Creamy Porcini Mushroom Sauce on Herbed Mash, Wilted Spinach and Rustic Roasted Red Peppers
- Baked Parmesan Eggplant and Feta Stack with Marinara Sauce (v)
- Grilled Salmon teriyaki served on Basil Mash, Butternut Spirals and Tender Stem Broccoli
- Balsamic Mushroom fettuccini (v)
- Parmesan and Herb Crusted Chicken served on Wilted Spinach and Baby herbed Potatoes
- Rolled Spinach and feta Pasta with Aribatta Sauce (v)
- Tender Beef fillet served on Parmesan Mash Potatoes, Roasted Vegetables and Topped with a Dijon Mustard Crème Fraiche Sauce
- Seared Linefish with basil Pea Puree, Crispy Potato gratin, grilled Asparagus and Cream Sauce
- Lentil Curry with cumin Roasted Cauliflower and Broccoli on Pilaf Rice (v)
- Grilled Line Fish on Wilted Spinach, Black Sesame Seed basmati Rice and Seasonal Vegetables
- Pasta twirls with Cinnamon crusted butternut and creamy Gorgonzola Sauce topped with candied Walnuts and Orange Zest (v)
- Honey Balsamic Glazed Lamb Chops on Potato Gratin, Glazed Baby Carrots and Buttered Green Beans

## Dessert Buffet

Select 4/5/6

- Ganache Cake Bites
- Baklava Cigars
- Dark chocolate Mousse
- French Macaroons
- Lemon Cheesecake Bites
- Mint Infused Fruit Salad
- Pavlova with Caramel Cream and Fruit
- Hazelnut Torte with Goose Berries and a White Chocolate Drizzle
- Tiramisu
- Peppermint Crisp Jars
- Mini Lemon Meringues
- Lemon Curd Cake Bites
- Cheese Platter with Crackers and Preserves
- Seasonal Fruit Skewers
- Chocolate and Nut Brownie Squares

# Buffet Menu

## Meats

Select 1 or 2

- Moroccan Spiced Lamb Tagine
- Rustic Roasted Chicken Portions
- Whole Sliced Beef Fillet
- Grilled Linefish Sides
- Lamb Chops
- Rosemary Leg of Lamb
- Panko Crumbed Fish Goujons
- Chicken Kebabs
- Beef Fillet Kebabs
- Spicy Mexican Beef Mince
- Greek Lamb Koftas
- Sticky Pork Ribs
- Chicken Schnitzel
- Southern Style Crumbed Chicken Strips
- Spicy Beef Lasagna
- Mutton Curry
- Creamy Butter Chicken Curry
- Chuck
- Spicy Sausage

## Starch

Select 1 or 2

- Pilaf Spinach Rice
- Mediterranean Couscous
- Roasted Baby Potatoes
- Creamy Parmesan Mashed Potatoes
- Basil Pesto Fettuccini
- Creamy Potato Bake
- Basmati Rice
- Pap
- Milo Frito
- Potato Gratin
- Rotis
- Steakhouse Fries
- Variety of Breads, Rolls and Flavoured Butters

## Vegetables

Select 1, 2 or 3

- Parmesan Crisp Eggplant topped with Marinara Sauce
- Honey Glazed Baby Carrots
- Rustic Roasted Vegetables
- Cauliflower in White Sauce
- Creamy Spinach
- Broccoli Bake
- Sautéed Mushrooms
- Balsamic Wilted Spinach and Rosa Tomatoes
- Stir Fried Vegetables
- Cinnamon Roasted Butternut

## Salads

Select 1 or 2

- Classic Greek Salad
- Cumin Spiced Beetroot, Avo, Feta, lentil Salad
- Butternut, Spinach, Chickpea Salad
- 3 bean Salad
- Potato, Egg and Spring Onion Salad
- Curried Chickpea Salad
- Broccoli and cranberry Salad
- Rainbow Asian Salad
- Spinach Salad
- Pineapple Coriander Salad
- Beetroot, Apple, Pine Nut Salad

## Sauces

Select 1 or 2

- Mushroom Sauce
- Dijon Honey Mustard crème Fraiche Sauce
- Horseradish Sauce
- Merlot Sauce
- Creamy Pepper Sauce
- Lemon Dill Creamy Sauce
- Creamy Basil Pesto Sauce
- Spicy Chakalaka
- Onion Gravy
- Tomato Gravy
- Marinara Sauce

## Dessert Buffet

Select 4/5/6

- Ganache Cake Bites
- Baklava Cigars
- Dark chocolate Mousse
- French Macarons
- Lemon Cheesecake Bites
- Mint Infused Fruit Salad
- Pavlova with Caramel Cream and Fruit
- Hazelnut Torte with Goose Berries and a White Chocolate Drizzle
- Tiramisu
- Peppermint Crisp Jars
- Mini Lemon Meringues
- Lemon Curd Cake Bites
- Cheese Platter with Crackers and Preserves
- Seasonal Fruit Skewers
- Chocolate and Nut Brownie Squares