

Inclusive Fork Buffet Menu

One

Marinated chicken korma with braised herb rice
Blackened cod with shitake mushrooms, bean sprouts and Thai noodles
Penne pasta with wild mushrooms and white wine sauce (v)
Seasonal green vegetables

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Salad selection:

Tomato and rocket
Potato and red onion
Three bean
Assorted mixed leaves

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Seasonal fruit pavlova
Mango and passion fruit Bavaois
Sliced fresh fruit
Served with vanilla cream and fruit coulis

Four

Stir fried Chinese pork with lemon grass rice
Cajun salmon with spring onion mash and tzatziki dressing
Cannelloni Florentine (v)
Mixed green vegetables

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Salad selection:

Pasta, olive and sun blushed tomato
Five bean
Roasted potato
Assorted green leaves

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White and dark chocolate brownie
Raspberry crème brûlée
Mixed cheesecake
Served with vanilla cream and fruit coulis

Two

Beef Bourguignon with baby onions, lardons of bacon and herbed new potatoes
Fisherman's pie
Gnocchi with Mediterranean vegetables and basil dressing (v)
Carrots, swede and French beans

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Salad selection:

Pasta, olive and grilled vegetables
Israeli couscous with apricots
Cherry tomato and cucumber
Assorted mixed leaves

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Raspberry and passion fruit shortbread stack
Apple rhubarb and blackberry trifle
Paris brest with praline butter cream
Served with fresh cream and fruit coulis

Three

Beef Teriyaki with noodles, baby corn and mange tout
Grilled swordfish Niçoise with herb crushed potatoes and a herb oil
Four cheese tortellini with baby spinach, roast peppers and tomato sauce (v)

Roasted root vegetables

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Salad selection:

Chickpea
Beetroot with yoghurt dressing
Portobello mushroom
Assorted mixed leaves

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Apricot tart
Praline and chocolate mousse
Fruit Clafoutis
Served with fresh cream and chocolate sauce

Five

Chicken casserole with herbed rice
Poached salmon steaks with lemon mashed potato and tomato dressing
Ricotta tortellini with spinach and tomato cream sauce (v)
Panache of mixed vegetables

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Salad selection:

Potato and chive
Greek
Tomato and bocconcini
Rustic leaves

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Chocolate, orange and honeycomb cup
Strawberry roulade
Fresh fruit tart served with freshly whipped cream and fruit coulis