

Buffet Carvery Menu

Canape` Selections Choice of 4

Tempura Battered Whiting Fillets
Fish Goujons – deep fried bites with dill lime mayo
Thai Chicken Meat Balls
Marrakeshi Meatballs – lamb mince mixed with onion, garlic, spices and feta cooked
and served with mint yoghurt to dip
Gourmet Mini Spring Rolls
Peppered Steak & Mushroom Pies
Pancetta & Garlic Alioli Bruschetta
Fresh Baked Dinner Rolls

(Plate served)

Choice of 3 meats

Marinated Red Wine & Garlic Rump Roast Beef
Garlic & Honey Mustard Pork with Crispy Crackling
Rosemary & Garlic Infused Legs of Lamb
Boneless Roasted Chicken Stuffed with Bacon Mushroom & Herbs
Served with Roasted Garlic Potatoes & Caramelised Pumpkin

Choice of 3 salads

Thai Beef Asian Chicken
American Style Potato Classic Caesar
Tropical Couscous Greek Salad
Basil Pesto Pasta Garden Fresh
Coriander Sesame Noodle Mediterranean Pasta

Dessert Buffet Served

White Chocolate Cheesecake with Berry Compote
Sticky Date Pudding with Butterscotch Sauce
Individual Pavlovas with fresh fruit salad
Wedding Cake Plated & Served with Chantilly Cream
Tea/Coffee

Alternate Drop Menu

Canape` Selections Choice of 4

Tempura Battered Whiting Fillets
Fish Goujons – deep fried bites with dill lime mayo
Thai Chicken Meat Balls
Marrakeshi Meatballs – lamb mince mixed with onion, garlic, spices and feta cooked
and served with mint yoghurt to dip
Gourmet Mini Spring Rolls
Peppered Steak & Mushroom Pies
Pancetta & Garlic Alioi Bruschetta

Fresh Baked Dinner Rolls

Mains choice of 2

Tender Eye Fillet of Beef on a Potato Gateau
Served with Steamed Vegetables Sweet Potato Chips and
Red Wine Jus

or

Chicken Kiev stuffed with mushroom bacon and herb mousse on a bed of creamy vegetable risotto Served with Hollandaise
sauce

or

Rack of lamb with herb and mustard crust, sweet potato mash, steamed vegetables and rosemary red wine jus

Dessert Buffet Served

White Chocolate Cheesecake with Berry Compote
Sticky Date Pudding with Butterscotch Sauce
Individual Pavlovas with fresh fruit salad balls
Wedding Cake Plated & Served with Chantilly Cream

Tea/Coffee

Cocktail Menu

Cream Cheese & Baby Prawn Bruschetta

Pancetta & Garlic Aioli Bruschetta

Coriander & Coconut Chicken Kebabs

Mini Spring Rolls

Beef Fillet Mignons

Cocktail Samosa

Chicken Florentine Gourmet Pies

Peppered Steak & Mushroom Gourmet Pies

Lamb & Rosemary Gourmet Pies

Mini Quiches

Prawn Cutlet Rolls

Crumbed Prawns

Tempura Baby Whiting Fillets with Tartare Sauce

Satay Beef Fillet Kebabs

Smokey Bacon Mayo & Tomato Ribbon Sandwiches

Lamb & Rosemary Meatballs

Steamed Dim Sims with dipping sauces

Sushi Rolls with Honey Chicken Avocado & Mayonnaise

Rare Eye Fillet Beef on Sour Dough with Béarnaise Sauce

Fish Goujons – deep fried bites with dill lime mayo

Thai Chicken Meat Balls

Crab, Lime & Green Onion Mini Filo's

Tandorri Mini Chicken Drumette's

Gourmet Sausage Burgers with roasted garlic cream and Kasundi chutney

Mushroom Kilpatrick- whole button mushrooms baked with bacon & Worcestershire sauce

Crumbed chicken goujons with lime & coriander yoghurt

Tiny Schnitzels – platters of beef goujons with lemon wedges

Marinated chicken nibbles in almond crumbs with an old fashioned plum sauce