

Finger Fork Menu

A choice of one of the following Hot Dishes served with the appropriate starch, and a choice of either fresh seasonal vegetables or assorted Salads. Bread rolls included

BEEF CHOICES

Beef Picatta

An Escalope of Beef Pan Fried in Egg and Herb Batter, Served on Spaghetti with Napolitano Sauce

Beef and Mushroom Pie

Hearty Beef and Mushroom Filling Covered with a Poppy Seed Pastry, served with Potatoes

Beef and Oregano Pie

Beef & Oregano Casserole topped with Puff Pastry

Beef Satay Kebabs

Beef Satay Kebabs with Peanut Sauce

Beef Curry

Beef Curry Served with Sambles and Poppadums

Beef Lasagna

Italian Lasagna With Layers Of Bolognaise Sauce, Pasta And Béchamel Sauce Gratinated with Cheese

Beef Stroganoff

Beef Strips flavored with Brandy, Cream, Mushroom and Julienne of Gherkin

Pepper Steak

Grilled Sirloin Steak in a Creamy Pepper Sauce

Beef Bourguignon

Cooked in Red Wine with Onion, Garlic, and Mushrooms

Thai Beef Stir Fry

Beef Strips Stir Fried with Stir Fried Broccoli, Ginger, Mushrooms and Chili served with Chinese Noodles

Beef Stir Fry

Stir Fry of Beef with Julienne of Vegetables with a Sweet Ginger Soya Sauce, and Chinese Noodles

Hungarian Beef Goulash

Braised Cubed Beef seasoned with Paprika, served with root Vegetables

Beef Zurich

Tender Beef Strips in a Creamy White Wine & Mushroom Sauce

Beef Escallops

Escallops of Beef topped with Spinach and Mozzarella Cheese

Beef Comanche

Sirloin Medallions served on Hash Browns and Port Wine Sauc

Steaks Capsicum

Grilled Sirloin with Fried Zucchini & Onion Strips served with a Brown Mushroom Sauce

Beef Babootie

Curried Beef Mince with Raisins and Spice

Oxtail a-la-Clue

Pot Roasted sticky Oxtail with Port and Dried Fruits

Bringal ala Rebbs Parmigiano

Braised Mince Gratinated on sliced Bringals with Parmesan Cheese

Beef Paprika

Grilled Sirloin Steak served in a Paprika Sauce

Shepherds Pie

Braised Beef Mince topped with Creamy Mashed Potato

Beef Mukwisi

Grilled Beef Strips in a Rich Tomato Sauce, with Roast Vegetables served in Pasta

Roast Beef

Sliced Roast Beef with Thyme Gravy

Beef a-la-Valencia

Fried Sirloin with glazed onion & Parmesan Cheese, Brown Gravy

Beef Ragout

Beef medallions topped with mushroom ragout

Finger Fork Menu

LAMB CHOICES

Lamb Stew

Brown Lamb Stew with Haricot Beans and Root Vegetables

Irish stew

Lamb Stew with Root Vegetables and Parsley

Lamb Gomazo

Leg of Lamb with Apricot and Rice Stuffing

Lamb Gratin

Lamb with Parsley, gratinated with Bread Crumbs

Butchermans Stew

Lamb Shanks with Baby Onions and Tomato Concassé

Loin Chops

Marinated Loin Chops with Pumpkin and Lentils

Lamb Hot Pot

Slice Lamb & Potatoes, inter-layered in a Mint Herb Sauce

Lamb Shish Kebab

Lamb Kebab marinated in Lime & Rosemary

Lamb Steak

Lamb Steaks with Pepper Dew Sauce

Lamb Clementine

Marinated Lamb Cutlets served on a Bed of Mushroom & Brown Sauce

Lamb Fritters Tokyo Style

Lamb cubes coated in Egg Corn Starch, in White Mushroom Sauce

Lamb Steaks Adriano's

Grilled Steaks with mixed Bell Peppers, served with Thick Brown Gravy

Lamb Curry

Lamb Curry Served with Sambles and Poppadums

Roast Lamb

Rosemary Roasted Leg of Lamb served with Roast Potatoes and Vegetables of the day

Chefs Dried Bean Lamb Curry

Lamb Curry with Beans and Potatoes

Lamb Gasules

Stewed Lamb strips served on a bed of Dices parsley Potatoes

VEGETARIAN CHOICES

Vegetable Cannelloni

Braised Root Vegetables, stuffed in Cannelloni tubes in a Tomato & Herb Sauce

Macaroni Cheese

Baked Macaroni with a Cheese & Mushrooms sauce, Gratinated with sliced Tomatoes and Cheese

Baked Potatoes

Baked Potato with Cheese & Mushroom Fillings

Spinach and Feta Lasagna

Layers of Creamy Spinach and Feta with Past and Sun Dried Tomato Oven baked with Parmesan Cheese

Vegetable Lasagna

Braised Cubed Vegetables layered with Pasta and Gratinated with Cheese

Vegetable Ratatouille

Vegetable Stew, with Courgette, Mushrooms and Bringals in a Tomato Based Sauce

Vegetable Stir Fry

Stir Fry Vegetables with Chinese Noodles

Courgette and Carrot Bake

Baked Baby Marrows and Carrots in a Egg Custard, Gratinated with a Mozzarella Cheese

Curried Vegetables

Root Vegetables in a Curry Sauce

Stuffed Peppers

Peppers with a Savory Rich Stuffing, and a Cheese Sauce

Basil & Sundried Tomato Penne Pasta

Spinach & Mozzarella Pasta Bake

Vegetable Briyani

Spinach & Feta Phyllo Parce

Finger Fork Menu

CHICKEN CHOICES

Lemon and Rosemary Roasted Chicken

Chicken Pieces Marinated in Lemon & Rosemary, Oven Roasted

Chicken Chasseur

Grilled Filleted Chicken Breast In A Red Wine And Mushroom Sauce

Chicken Cordon Bleu

Crumbed Chicken Breast Filled With Cheese & Ham and Served With Port Wine Sauce

Chicken Curry

Oriental Chicken Curry Serve with Sambles and Poppadums

Fried Chicken Breast

Fried chicken served with a creamy mushroom sauce

Stuffed Chicken Breast

Chicken and Spinach and Feta Stuffing

Chicken Lasagna

Diced Chicken Fillet in Béchamel Mushroom Sauce, Layered with Pasta, Gratinated with Cheese

Chicken a-la-king

Tenderized Chicken Strips in a White Wine, Mushroom & Green Pepper Sauce

Roast Chicken Pieces

Roasted Chicken Pieces in a Brown Gravy

Chicken Peri-Peri

Marinated Chicken Pieces served with a Mild Peri-Peri Sauce

Chicken Milanese

Egg Battered Chicken Fillets served on a Bed of Spaghetti Napolitano

Chicken Tandoori

Indian Spiced Chicken Pieces

BBQ Style Chicken Pieces

Spiced Chicken Pieces Roasted with BBQ Basting

Chicken Zanzadoo

Chicken Pieces marinated in Spicy Tomato & Onion Coulis, served with Gravy or Mushroom Sauce

Chicken Alabama

Marinated Chicken Breast coated with Nut Crush & served with Garlic & Parmesan Sauce.

Grilled Chicken Asparagus

Grilled Chicken with Sun dried Tomato and Asparagus

Chicken Asparagus

Filleted Chicken Breast served with a Creamy Asparagus Sauce

Chicken Pie

Diced Stewed Chicken Breast with Sweet corn and served in a Crusted Pastry

Chicken Stir Fry

Stir Fry Chicken with Julienne of Vegetables with a Sweet Ginger Soya Sauce, with Chinese Noodles

Chicken Coq-Aux-Vin

Braised Chicken with Mushrooms in a Rich Red Wine Sauce

Sweet and Sour Chicken

Corn Starch Battered chicken served in a Sweet & Sour Sauce with Julienne Vegetables

Coconut Chicken

Braised Chicken in a Spicy Coconut Sauce

Schnitzel

Crumbed Chicken Breast Served with Cheese Sauce and Savory Rice

Chicken Cannelloni

Pasta tubes filled with Tangy Chicken and Mozzarella Baked in a Tomato and Basil Sauce

Chicken Paella

Saffron Flavored Combination of Chicken Pieces, Peppers, Tomato, Peas, Mushrooms and Rice

Chicken Feta Parcels

Filleted Chicken Breast Filled with Spinach & Feta Cheese served with a Creamy Dill Sauce

Italian Chicken

Pan Fried Tender Chicken Fillets coated with French Tomato, Olive and Basil Sauce

Chicken Vin Blanc

Oven Baked Chicken Fillets coated with a Light White Wine Sauce

Chicken Tagarika

Chicken Casserole with Turnips & Mushrooms, garnished with chopped Chives and a drizzle of white wine

Chicken Decarsa

Oriental Chicken Breast stuffed with vegetable dices, grilled and served with a chili sauce (or own choice of sauce)

Chicken Briyani

Chicken Breast marinated in sour milk and saffron served on a spread of Saffron Rice

Chicken Hashkisl

Chicken Pieces marinated in Whole Grain Mustard, then Roasted and served In a Mushroom and Mustard Sauce

Finger Fork Menu

FISH CHOICES

Fried Fish in a Tomato and Olive Sauce

Herb Crusted Hake with Caper Sauce

Baked Cape Salmon with Buerre Blanc Sauce

Fried Line Fish with Sweet Chili Salsa

Battered Hake Fillets with Sauce Tartar

Grilled Hake with Lemon Butter Sauce

Crumbed Hake served with a Tomato and Basil Sauces

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DESSERTS

Chocolate Mousse with Cream and Walnuts

Black Forest Gateaux

Fresh Fruit Salad served with fresh cream or ice cream

Sherry Trifle

Chocolate Eclairs

Apple Crumble and Fresh Cream

Apple Pie with Fresh Cream

Carrot Cake

Lemon Cream Cheese Cake

Tiramisu

Chocolate Brownies with Ice Cream

Caramel Pudding with Custard

Brandy Pudding with Custard

Malva Pudding and Custard

Chocolate Marquee

Greek Milk Tartlets in Phyllo Pastry

Baklava served with Syrup

Sticky Ginger Pudding

Bread & Butter Pudding