

AVIANTO

Let's Celebrate

BUFFET MENU

STARTERS

MINI HARVEST BOARD

Country Display of Breads & Rolls

Flavoured Butters, Dips, Rainbow Hummus, Preserves

.

SALADS

CLASSIC NIÇOISE SALAD

A French-inspired salad with Tuna, Green Beans, Hard Boiled Eggs,
Baby Tomatoes, and New Potatoes on a Bed of Greens

THAI BEEF SALAD

Strips of Beef Sauteed with Stir-Fried Vegetables, in a Sweet Chilli Thai Inspired Sauce

TROPICAL SMOKED CHICKEN SALAD

Delicately Smoked Chicken with Tropical Ingredients (seasonal) & hints of Fresh Mint
Paw-paw, Mango, Mint, Basil, Finely sliced Shallottes, Spring Onions, Cucumber and Mixed Greens, Lemon Grass

SALAD ENSEMBLES

Feta Stuffed Peppadews | Rosemary, Garlic and Lemon Marinated Olives
Basil infused Mixed Tomatoes | Pickled Cucumber | Red Onion | Bacon Bits

SALAD DRESSINGS

Turkish Fig Balsamic Reduction | Honey & Mustard Dressing
Fresh Corriander Dressing | Olive Oil & Balsamic Vinegar Basics

CONTINUED...

AVIANTO

MAIN COURSE

CHICKEN COQ AU VIN

BEEF & MUSHROOM PIE

SPINACH & RICOTTA CANNELLONI

CRISP FRIED LINE FISH

Topped with Sweet Chilli & Spring Onion

GARLIC & HERB POTATO BAKE

YELLOW SAVOURY RICE

OVEN ROASTED BUTTERNUT

With Honey & Crumbed Herb Feta

MEDITERRANEAN SEASONAL ROASTED VEGETABLES

With a Balsamic Reduction and Whole Garlic

SAUTÉED BABY MARROW

Served with Oven Roasted Pearl Onions

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PLATED DESSERT TRIO

BLUE BERRY CHEESECAKE

SEASONAL FRUIT SALAD IN CINNAMON SYRUP

DECADENT CHOCOLATE BROWNIES

Garnished with Chocolate Mousse



495pp

SUGGESTED VENUES

Wine Cellar, Fireside Room, River Room, Great Arch Room

MIN GUEST NUMBERS

25 pax

