

CAPITAL CUISINE

SAMPLE HOT FORK BUFFET MENUS AND DRINKS PACKAGE

The sample hot fork buffet menus are designed to highlight the best of Welsh ingredients, cooked and served in an imaginative and contemporary way. The menus below are just a few of the combinations available and consist of a mixture of meat, fish and vegetarian dishes. Most menu costs include staffing and service equipment but do not include Vat or beverages. Napkins, plates, forks and glass clips are provided for stand up buffets, please contact us for further crockery and linen requirements. See below for the complete range.

STANDARD RECEPTION BEVERAGE PACKAGE

(All beverages are invoiced on a consumption basis at the end of each reception)

All prices plus Vat.

Gruet Champagne £23.58/70cl	
Cariad Blush £18.50/70cl	Monnow Valley Sparkling White wine £15.32/70cl
Les Petits Grains Blanc £9.50/70cl	Les Petits Grains Rose £9.50/70cl
Witts End Shiraz £11.87/70cl	Pinot Grigio del Veneto, Villa Romanti £12.50/70cl
Thomas Mitchell Chardonnay £13.95/70cl	Thomas Mitchell Shiraz £14.50/70cl
Sun Juice Orange Juice £3.50/Ltr	Elderflower Spritzer £3.87/Ltr
Ty Nant mineral water £3.25/75cl	Prince's Gate mineral water £1.65/75cl
Organic Apple juice from Gellirhyd farm £3.87/Ltr	Tea/Coffee £1.75 per person

HOT FORK BUFFET DISHES

Welsh Lamb Tagine (Shoulder of Welsh Lamb cooked with cinnamon, honey and apricots)
-0-

Seafood Cawl (Salmon, Mussels, cockles, prawns and smoked haddock cooked with leeks, broccoli, new potatoes and a creamy fish sauce)
-0-

Chicken with smoked bacon and leeks in a creamy Gorwydd Caerphilly cheese sauce
-0-

Penne pasta with pesto, sun blushed tomatoes, pine nuts and mozzarella
-0-

Chicken Korma
-0-

Welsh Beef Stroganoff
-0-

Pork fillet with red peppers in a spicy paprika and garlic cream sauce
-0-

Stir fried Teriyaki Welsh beef with bean sprouts and pak choi
-0-

Blanquette of Welsh Lamb with button mushrooms, leeks and asparagus

All the above served with either spiced cous cous, pilau rice or new potatoes and the following salads:

Green salad
Tomato, red onion and basil salad
Continental coleslaw

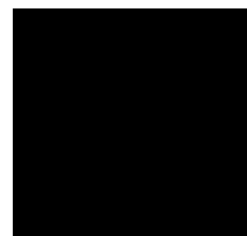
And served with our home made bread selection

£12.50 + Vat (£14.76) – 2 choices of main course dishes

£13.95 + Vat (£16.40) – 3 choices of main course dishes

Buffet Desserts available as follows:

Afternoon tea fancies £1.75
Welsh cakes, scones and bara brith £1.75
Assorted luxury gateaux £1.75
Fruit basket £1.50



CAPITAL CUISINE

Fine food made in Wales

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www.capitalcuisine.co.uk



True Taste hospitality
Gold award 2003-4



True Taste Caterer
2004-5