

Week 2-8-15	Menu 2017.1	
	Lunch	
Monday	Flaky siew mai croissant	Pre-plated

	Smoked salmon mousse	

	Grilled pork steak with marjoram	
	Roesti potatoes	
	Vichy carrots	
	*** Dessert	
Tuesday	Tender Punjabi chicken kebab with mint sauce	Pre-plated

	Leek and cheese and pie	

	Glazed chicken ballottine	
	Home made saffron noodles	
	Ratatouille	
	*** Dessert	
Wednesday	Taboule	

	Vegetable soup fermière	Soup station
	***	Platter
	Poached salmon and sole papiette in lettuce cloak with caviar sauce	
	Basmati pilav rice	
	Baked tomato with cauliflower	

Dessert		
Thursday	Welcome cocktail (Assorted canapes to be passed around)	

	Smoked ham and elbow macaroni verrine	Plated on buffet Live station
	Paté-galantine-mousse	
	Spring rolls	
	Chicken satay	
	Carving: Roast beef with glazed shallots	Carving station
	Gratinated potatoes	
	Steamed broccoli	

Dessert		
Friday	Surprise	Pre-plated Exams