

FUSION FEAST MENU

If you are after something different, then the Fusion Feast is ideal – this could be Thai, Indian, Chinese, Malaysian, Mexican or Moroccan, as examples. Our menu is varied but we can also consider other dishes if you have a favourite which is not listed. Vegetarian variations of many of these dishes can be prepared with Tofu.

Starters:

To start, choose 5 Canapés from the following list either served as canapés with reception drinks or plated up and served to the tables at the start of the meal:

- Beef Won Tons
- Vegetable Spring Rolls
- Vegetable Samosa
- Sesame Prawn Toast
- King Prawns in Filo Pastry
- Tempura Prawns
- Chicken or Pork Satay (served with Satay Sauce)
- Crispy Peking Duck Croustade
- Prawn Crackers
- Red Curry Fish Cakes

All of the above are served with Sweet Chilli Dipping Sauce, Plum Sauce or Satay Sauce

Main Course:

Choose any three of the following:

- Crispy Pork with Oriental Plum Sauce
- Red Thai Curry (Lamb or Beef)
- Massaman Curry (Lamb or Beef)
- Chicken Tikka Masala
- Tiger Prawns, Black Bean Sauce and Leeks
- Prawn Curry with Fresh Pineapple and Asparagus
- Sweet and Sour Chicken, Pork or Prawns
- Green Chicken Curry
- Pad Thai Noodles (flat rice) with Prawn, Chicken or vegetarian

All of the above are served with Fragrant Jasmine Rice and Seasonal Stir Fried Vegetables.



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Desserts:

Please choose one from the following:

- Lychee, Ginger and Lime Ice
- Tropical Fruits in Lime Syrup
- Tropical Fruit Brochettes
- Crème Brulee with Seasonal Fruits or Tropical Fruits
- Fresh Garden Berry Terrine, in season
- Really Good Bread and Butter Pudding
- Sticky Toffee Pudding with Macadamia Sauce

Or choose any other dessert from the [Formal Wedding Breakfast Menu](#).

Tea and coffee with your choice of Truffles or Biscotti is included, plus cutting and serving of the Wedding Cake.

**** Lazy Susans ****

South Farm have 12 Lazy Susans (800mm diameter with 15cm hole in middle) which are an excellent alternative option for our Fusion Feast Menu allowing you to have food on each individual table (maximum of 10 guests per table and can only be used on round tables).