



BUFFET MENU 1

Per Person: R350.00

To Start

(Select one)

*Butternut Soup served with Freshly-baked Farm style Bread
Butternut and Feta tarts Served with Mini Frisee Salad*

Mains

(Select two of which 1 is to be a white meat)

*Rosemary and Mustard-crusted Roast Sirloin. (Medium / Rare)
Garlic and Thyme Roast Leg of Lamb with a Red Wine Jus
Spinach and Feta-stuffed Chicken Breast*

Salads

(Select one)

*Honey and Orange-glazed Beetroot Salad
Butternut with Basil, Parmesan and Toasted Pinenuts,
Traditional Greek Salad
Potato and Leak Salad with a Wholegrain Mustard Mayonnaise Dressing
Potato Salad with Red Onion and Black Olives*

Side Dishes

(Select two)

*Pomme Sable(Cubed Potato fried with Garlic Butter, Breadcrumbs and Parsley)
Pomme Gratin(Potato Bake with Caramelized Onion and Parmesan Layers)
Creamy Garlic Mashed Potato
Savoury Rice
Roasted Mediterranean Vegetables
Honey and Cinnamon Butternut
Creamy Spinach*

Desserts

(Select one)

*Vanilla Bean Pannacotta with Berry Compoté and Clotted Cream
Chocolate Brownies with Strawberries and Chantilly Cream
Malva Pudding and Crème Anglaise
Fresh Fruit Platter*

Terms & Conditions: Price exclude s 10% Service Fee on Food.

Prices are subject to without prior notification.

No beverages are included in menu price.

Minimum 30 guests

Price excludes beverages 50% Deposit required

***Balance of deposit 1 week prior to function
Certain ingredients are seasonal and may vary
Please note: Prices are subject to change without prior notification***

