



## BUFFET MENU 2

*Price per person R445.00*

### **On Your Table**

*Farm style Freshly Baked Bread  
Butter, Olive Oil & Balsamic Vinegar*

### **To Start**

**(Please select two)**

*Butternut and Orange Soup  
Duo of Broccoli & Blue Cheese and Truffle Cauliflower Soup  
Thai Fishcakes with Lemon-infused Burr Blanc  
Crumbed Prawns with Peri-Peri / Lemon butter  
Prawns "Nationale"  
Roasted Brown Mushroom with Garlic Butter and Mozzarella  
Cognac Flambé Chicken Livers with a Balsamic Reduction  
Feta, Rosa Tomatoes & Basil Tartlets with Balsamic Glace  
Butternut and Feta tarts  
Traditional Greek Salad  
Salad Caprice  
Vanilla Poached Pear Salad with Gorgonzola & Toasted Pine Nuts  
Beef Carpaccio with Parmesan Shavings & Sherried Portebelini Mushrooms*

### **Main Course**

**(Please select 1 White Meat OR Vegetarian and 2 other)**

*Wholegrain Mustard and Rosemary Crusted Sirloin  
Garlic & Herb Roast Leg of Lamb  
Apricot & Tequila-basted Whole Roasted Free Range Chicken  
Chicken Supremé (Free Range Chicken-breast stuffed with Gruyere Cheese and Leeks)  
Thai Chicken and Prawn Curry  
Fish Briyani  
Line-Fish of the day with a Sweet Wine Sauce  
Cannelloni filled with Spinach and Feta  
Vegetable Lasagna  
Curried Vegetable Hot Pot*





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### Side Dishes

**(Please select 2)**

*Pomme Gratin (Potato Bake)*  
*Caramelized Onion and Herb Mashed Potatoes*  
*Savoury Rice*  
*Steamed Jasmine Basmati Rice*  
*Basil & Parmesan Polenta Cakes*  
*Garlic Roasted Potatoes*

### Vegetables

**(Please select 2)**

*Chunky Roasted Mediterranean Vegetables*  
*Broccoli & Cauliflower Bake*  
*Indonesian Stir-fried Vegetables*  
*Roasted Butternut with Maple Syrup and Brown Sugar*  
*Honey & Orange-glazed Beetroot*  
*Creamed asparagus with Freshly Squeezed Lemon Juice and Olive Oil*  
*Cajun Roasted Sweet Potatoes*

### Desserts

**(Please select 2)**

*Merlot Poached Pears with Crème Anglaise*  
*Espresso and Whiskey Chocolate Mousse*  
*Banoffee Tarts*  
*Malva Pudding with Crème Anglaise*  
*Amaretto and Yoghurt Pannacotta served with Berry Coulis*  
*Pavlova and Seasonal Fresh Fruit Platter*  
*Vanilla Ice Cream*

**Terms & Conditions: Price exclude 10% Service Charge on Food & Beverage**  
**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**

