



BUFFET MENU 2

Price per person R380.00

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





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
Home Made Vanilla Ice Cream
Cheese Board*

**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**

