



Buffet Menu 2

Per person: R445.00

On Your Table

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

To Start

(Please Select 2)

Duo of Broccoli & Blue Cheese and Truffle Cauliflower Soup

Thai Fishcakes with Lemon-infused Burr Blanc

Crumbed Prawns with Lemon butter

Prawns "Nationale"

Roasted Brown Mushroom with Garlic Butter and Mozzarella

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

Mini Oxtail Pot Pies

Beef Carpaccio with Parmesan and Celery truffle Salad

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

Line-Fish of the day with a Burr Blanc

Cannelloni filled with Spinach and Feta

Fried or Grilled Calamari with Tartar sauce

Wild Mushroom Risotto

Terms & Conditions

A 50% deposit is required

Certain ingredients are seasonal and may vary

Prices are subject to change without prior notification

Price excludes Beverages and 10% Service Charge on Food & Beverage

Balance of deposit must be paid 2 weeks prior to function date



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
Cajun Roasted Sweet Potato

Desserts

(Please Select 2)

Espresso and Whiskey Chocolate Mousse
Banoffee Tarts
Malva Pudding with Crème Anglaise
Vanilla Panna Cotta served with Berry Coulis
Pavlova with Homemade Vanilla Ice Cream
Ice Cream with Chocolate sauce

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