

BUFFET MENU 1

Per Person: R385.00

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

