



BUFFET MENU 2

Price per person R405.00

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
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

