



buffet lunch one

R315 pp [MIN 36]

STARTERS

- _Chermoula chicken kebabs with dukkha yoghurt dip_
- _Beef bobotie phyllo pastry tarts_
- _Chickpea, corn, cherry tomato & avocado salad_
- _Parmesan, rocket, pear & lime salad_
- _Roasted capsicum salad with feta, pine nuts & olives_

MAINS

- _Roasted beef loin marinated with garlic, herbs & Dijon mustard._
- _Creamy chicken, mushroom & leek pie_
- _Pork fillet stir-fry with green chili & coconut milk_
- _Roasted potatoes & Yorkshire puddings_
- _Basmati rice_
- _Two seasonal vegetables_

DESSERT

- _Pecan nut tart served with vanilla pod ice-cream_
- _Pistachio & berry Pavlova with raspberry coulis_
- _Warm chocolate fondants with dark chocolate ganache_
- _Seasonal fruit platters_

- _Bottomless filter coffee & selected tea's_



buffet lunch two

R360 pp [MIN 36]

STARTERS

- _Bacon & artichoke tart topped with hollandaise sauce_
- _Salmon roulade with spinach & fish farce_
- _Grilled Cajun chicken & baby spinach salad tossed with sun dried tomatoes, mango & avo_
- _Caprese salad – mozzarella marinated with basil pesto, roasted tomatoes & toasted pine nuts_
- _Butter lettuce with chives, boiled egg & radish, drizzled with mustard vinaigrette_

MAINS

- _Roast pork loin with crispy crackling, fresh apple & cardamom sauce._
- _Line fish gratin with a creamy white wine & thyme sauce_
- _Lamb Rogan Josh curry served with assorted sambals_
- _Roasted baby potatoes_
- _Basmati rice_
- _Two seasonal vegetables_

DESSERT

- _Duo of chocolate mousse with a crunchy biscuit base_
- _Pear & ginger strudel with crème Chantilly_
- _Sticky orange cakes with vanilla custard gelato_
- _Seasonal fruit platters_

- _Bottomless filter coffee & selected tea's_



buffet lunch three

R425 pp [MIN 36]

STARTERS

- _Marinated slivers of beef fillet brushed with lemon, herbs & drizzled with Dijon mustard_
- _Grilled calamari tubes served with a selection of sauces & homemade salsa_
- _Soup of the day with fresh breads rolls_
- _Slightly spiced sweet potato & pomegranate salad with pumpkin seeds & ricotta_
- _Grilled asparagus with hollandaise sauce & parmesan shavings_

MAINS

- _Roast deboned leg of lamb served with fresh mint sauce_
- _Roast beef with red wine jus & Yorkshire puddings_
- _Fresh line fish, spinach & feta pie_
- _Lamb shank cannelloni with béchamel & parmesan crust_
- _Honey mustard chicken thighs_
- _Roast baby potatoes_
- _Basmati rice_
- _Two seasonal vegetables_

DESSERT

- _Vanilla crème brulee_
- _Eton mess with strawberry syrup, pomegranate & toasted almonds_
- _Rich chocolate mud cake with Kahlua ganache_
- _Malva pudding with brandy anglaise_
- _Seasonal fruit platters_

- _Bottomless filter coffee & selected tea's_