



BUFFET DINNER ONE

R350 PP (MIN 36 PAX)

STARTERS

Beef bobotie phyllo pastry tarts
Chermoula chicken drumettes with dukkha yoghurt dip
Quinoa, corn, cherry tomato & avocado salad
Parmesan, rocket, pear & lime salad
Greek salad with feta, pine nuts & olives

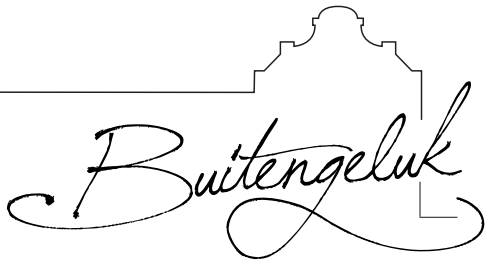
MAINS

Roasted beef loin marinated with garlic, herbs & Dijon mustard
Creamy chicken, mushroom & leek pie
Lamb Rogan Josh curry served with assorted sambals
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 DINNER TWO

R450 PP (MIN 36 PAX)

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
Bacon, spinach & caramelized onion tarts
Caprese salad – mozzarella marinated with basil pesto, roasted tomatoes & toasted pine nuts
Grilled asparagus with rocket, cherry tomatoes & hollandaise sauce scattered with parmesan shavings

MAINS

Roast deboned leg of lamb served with fresh mint sauce
Roast beef with red wine jus & Yorkshire puddings
Line fish gratin with a creamy white wine & thyme sauce
Honey mustard chicken thighs
Roast baby potatoes
Basmati rice
Two seasonal vegetables

DESSERT

Duo of chocolate mousse with a crunchy biscuit base
Pear & ginger strudel with crème Chantilly
Eton mess with strawberry syrup, pomegranate & toasted almonds
Sticky toffee pudding with brandy anglaise
Seasonal fruit platters

Bottomless filter coffee & selected tea's