



## **Buffet Dinner Menu One @ R450.00 pp**

[Minimum of 36 guests required]

### **STARTERS**

Beef bobotie phyllo pastry tarts  
Chermoula chicken drummettes 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 ganache  
Seasonal fruit platters  
Bottomless filter coffee & selected tea's



## **Buffet Dinner Menu Two @ R550.00 pp**

[Minimum of 36 guests required]

### **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 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

### **DESERT**

Duo 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