

BUFFET MENU

2 COURSE BUFFET: MAIN & DESSERT R240.00PP

OR

3 COURSE BUFFET: STARTER, MAIN & DESSERT R270.00PP

STARTER

(PLEASE SELECT 1 ITEM TO BE SERVED PLATED)

1. HERBED VENISON CARPACCIO ON A BED OF ROCKET DRESSED WITH PARMESAN AND WALNUTS
2. SEASONAL SALAD TOPPED WITH CRISP BACON BITS, CRUMBLER BLUE CHEESE AND ROASTED PEARS, HONEY DRESSING
3. CRUMBED PRAWNS WITH A GARLIC AND HERB MAYONNAISE
4. SPICY BUTTERNUT AND CORIANDER SOUP TOPPED WITH A BACON CREAM.
5. SPRING ONION BHAJIS WITH A CORIANDER AND MINT CHUTNEY
6. CHICKEN WINGLETS ON ROCKET WITH A BLUE CHEESE DRESSING
7. CHICKEN AND CORN SOUP TOPPED WITH FRESH HERBS
8. SMOKED HADDOCK MOUSSE DRESSED WITH CUCUMBER AND LEMON VINAIGRETTE.
9. WARM GREEN GODDESS SALAD ...SEASONAL GREEN VEGETABLES SAUTEED IN A NUTBROWN BUTTER, TOPPED WITH CREAMY GOATS CHEESE
10. LAMB KOFTAS SERVED WITH TZATZIKI SAUCE

MAIN BUFFET

MEATS / PROTEINS

(PLEASE SELECT 3 ITEMS)

1. WHOLE ROAST CHIMMICHURRY MARINATED SIRLOIN, CARVED AND SERVED WITH PAN JUICES
2. TENDER BEEF GOULASH BRAISED SLOWLY WITH PAPRIKA AND TOMATO, SERVED WITH SOURED CREAM
3. HOT AND SWEET GOAN GREEN CHICKEN CURRY WITH COCONUT, CORIANDER AND MINT
4. LEMON AND HONEY MARINATED ROAST CHICKEN PIECES
5. LEMON AND HERB MARINATED ROAST LEG OF LAMB
6. TENDER OVEN BRAISED MUTTON CURRY
7. SLOW ROAST SMOKED PAPRIKA AND GARLIC MARINATED PORK NECK
8. PANFRIED PORK LOIN CHOP WITH APPLE AND RAISIN COMPOTE



BUFFET MENU

9. CRISPY FRIED LINEFISH WITH A SPICY SALSA
10. OVENBAKED FISH OF THE DAY, WITH A LIGHT COCONUT CURRY SAUCE
11. ROAST SWEET POTATO ENCHILADAS WITH A SPICED TOMATO SAUCE
12. SPINACH, PEPPER AND MUSHROOM LASAGNA

VEGETABLES

(PLEASE SELECT 2 ITEMS)

1. FLASH FRIED GREEN VEGETABLES FINISHED WITH SOY, GINGER AND GARLIC
2. SPICY BUTTERNUT TOPPED WITH CRANBERRIES AND CHILLI DRESSING
3. SAUTEED GREEN BEANS DUSTED WITH TOASTED SESAME SEEDS
4. OVEN ROAST BROCCOLI WITH A GARLIC AND THYME DRESSING
5. CAULIFLOWER IN A LIGHT COCONUT CURRY SAUCE
6. SEASONAL STICKY ROAST ROOT VEGETABLES
7. ROASTED CARROT CHUNKS IN BALSAMIC AND HONEY, TOPPED WITH CHOPPED HERBS
8. BAKED CREAMY SPINACH AND GARLIC PIE

STARCHES

(PLEASE SELECT 2 ITEMS)

1. BASMATI RICE FINISHED WITH LEMON ZEST
2. CAJUN SPICED ROAST POTATOES
3. EGG FRIED RICE WITH PEAS AND SPRING ONIONS
4. SAVOURY RICE
5. COUS COUS WITH RAISINS, ALMONDS AND CHOPPED HERBS
6. PASTA TOSSED IN BUTTER AND FRESH HERBS
7. CREAMY POTATO BAKE IN A PARMESAN SAUCE
8. ROAST NEW POTATOES WITH GARLIC AND ROSEMARY BUTTER

SALADS

(PLEASE SELECT 1 ITEM)

1. BROCCOLI, BACON, SPRING ONION AND CRANBERRY SALAD
2. GREEK SALAD WITH CREAMY FETA, BLACK OLIVES AND RED ONIONS
3. SALAD OF CUCUMBERS, CORIANDER, PEANUTS AND RED ONION, LIME DRESSING



BUFFET MENU

4. ROASTED CHICKPEA, CARROT AND BABY LEAF SALAD, LEMON AND GARLIC DRESSING
5. SPICED MEXICAN BEAN SALAD
6. LEAFY SALAD WITH ROASTED VEGETABLES, BALSAMIC DRESSING
7. PASTA SALAD WITH FETA, PESTO AND A FRESH HERB DRESSING.

DESSERT

(PLEASE SELECT ONE ITEM TO BE SERVED PLATED)

1. PASSIONFRUIT PANNA COTTA WITH FRESH FRUIT
2. LEMON MERINGUE PIE....UPDATED!!
3. RICH CHOCOLATE MOUSSE, GINGER CRUMB, BERRY COULIS
4. HASSELBACK APPLES; WARM BAKED APPLE BRUSHED WITH HONEY, TOPPED WITH OAT CRUMBLE, SERVED WITH VANILLA ICE CREAM
- 5 WARM GINGER SPONGE WITH AN ORANGE CREAM
- 6.STICKY CHOCOLATE BROWNIE WITH HOMEMADE BANANA ICE CREAM
7. LEMON, GOATS CHEESE AND POPPY SEED CHEESECAKE WITH A BLUEBERRY COMPOTE.

COFFEE AND TEA INCLUDED WITH DESSERT.

