



# BUFFET MENU

R295  
PER PERSON **1**

## STARTERS

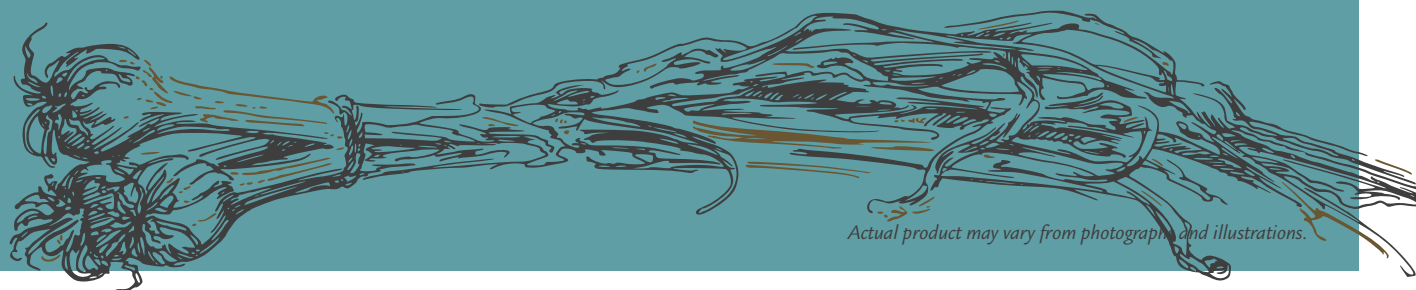
Greek salad  
Cajun chicken caesar salad  
Sweet & Sour beef skewers  
Cape Malay butternut soup  
Crumbed prawns  
Balsamic tomato & basil pesto tarts  
Vegetable spring roll

## MAINS

Roasted pork leg with apple sauce  
Cape Malay butter chicken curry  
with coriander & tzatziki  
Baked line fish & lemon butter sauce  
Vegetable ratatouille  
Baked potato  
with cream cheese & chives  
Savoury rice

## DESSERT

Malva Pudding  
with Vanilla Custard  
Fresh Seasonal Fruit Salad  
Black Forest Gateaux  
South African Cheese Board



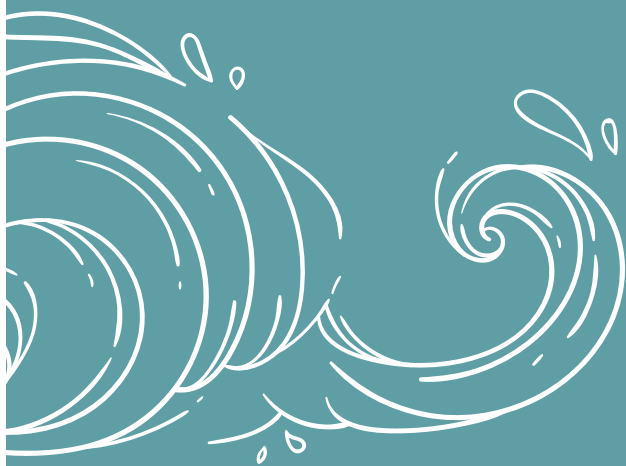
*Actual product may vary from photographs and illustrations.*



# BUFFET MENU

R325  
PER PERSON

# 2



## STARTERS

Prawn Bisque  
Basted Chicken Wings  
Spinach & Feta Quiches  
Smoked Salmon & Caper Salad  
Pear and Brie Salad with Walnut Dressing  
Rare Roast Beef and Horseradish Canapés  
Vegetable Spring Rolls

## MAINS

Roasted Beef Sirloin with Red Wine Jus  
Grilled Chicken Supreme with Pepper Sauce  
Seafood Hotpot  
Rosemary & Garlic New Potato  
Seasonal Vegetables  
Cardamom Steamed Basmati Rice

## DESSERT

Chocolate Mousse  
Bread & Butter Pudding  
Strawberry Cheesecake  
Sliced Fruit Platter



# BUFFET MENU

R345  
PER PERSON

# 3



## STARTERS

- Mediterranean Vegetable Salad with Goats Cheese
- Seafood Cocktail Salad
- Roasted Butternut, Coriander and Feta Salad
- Chicken Sate Skewers
- Greek Meatballs with Tzatziki
- Peppadew & Cream Cheese Blini
- Rocket, Blue Cheese & Biltong Salad

## MAINS

- Roasted Leg of Lamb with Mint Jelly
- Chicken A La King
- Garlic & Lemon Herb Crusted Linefish
- Fried Chateaux Potato
- Baby Vegetables  
Steamed and Tossed in Butter & Mixed Herb
- Coriander & Red Pepper Couscous

## DESSERT

- Apple Crumble
- Sticky Toffee Pudding
- Kiwi Fruit Cheesecake
- South African Cheese Board

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# CARVERY BUFFET MENU



**R365**  
PER PERSON

## STARTERS

Pea & smoked chicken soup  
BBQ chicken wings with blue cheese sauce  
Crumbed mushrooms  
with cream cheese dipping sauce  
Greek salad with balsamic vinegar and olive oil  
Smoked salmon salad  
Fresh baked bread with salted butter

## CARVERY

Roasted honey and mustard beef sirloin  
with Yorkshire pudding and rosemary gravy  
Chicken roulade stuffed with spinach and feta  
cheese with mushroom sauce



## MAINS

Butter chicken curry with roti & poppadum  
Seafood paella  
Pomodoro & olive penne pasta  
Roasted seasonal vegetables  
Garlic & thyme new potato

## DESSERT

Chocolate mousse with whipped cream  
Artisan cheese board  
Fruit salad  
Bread & butter pudding with custard



# CHEF'S FEAST

**R295**  
PER PERSON



## STARTERS

PLEASE SELECT ONE OF THE FOLLOWING:

### Cape Malay Platter

Daltjies, Samoosa's, Minted Meatballs, Crumbed Prawns served with chilli blatjang, coriander and mint yogurt, and tomato and onion sambal

OR

### Chicken & Corn Soup

Tender chicken cubes and vegetable with corn kernels and garlic & herb croutons

## MAINS

PLEASE SELECT FOUR OF THE FOLLOWING:

Cape Malay Seafood Curry

Lamb Pienang Curry

Butter Chicken Curry

Lamb and Pumpkin Bredie

Bobotie

Vegetable & Tofu Coconut Curry

Dahl Curry

## DESSERT

PLEASE SELECT ONE OF THE FOLLOWING:

- Traditional sticky toffee pudding accompanied by vanilla bean custard
- Vanilla Baked Cheese Cake with berry compote
- Fruit Salad with strawberry sorbet



# COCKTAIL MENU

**R275**  
PER PERSON

PLEASE SELECT FIVE ITEMS:

HOT

- Cape Malay chicken samosa
- Teriyaki beef pita with raita
- BBQ buffalo wings with crispy fried onions
- Thai chicken satay skewers
- Fish cakes with wasabi mayonnaise
- Mini vetkoek with curry mince
- Tempura & coriander fish goujons
- Salt 'n pepper calamari bites
- Vegetable frittata
- Mini chicken pizza
- Cheese & mushroom empanada
- Roast vegetable tarts

PLEASE SELECT FIVE ITEMS:

COLD

- Cream cheese and smoked salmon tart
- Smoked springbok with fig and blue cheese
- Spinach & feta quiche
- Rare roast beef on rye bread
- Tikka chicken pita
- BBQ meatballs
- Chicken caesar wraps
- Nachos with beans, guacamole, cheese and salsa
- Vegetable crudités'
- Cheese skewers



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# BRAAI MENU

**R265**  
PER PERSON  
MINIMUM 10 GUESTS

## ON THE SIDE

Greek Salad  
Tangy Potato Salad  
Curried Pasta Salad  
Grilled Pineapple & Peppadew Skewers  
Greek Meatballs with Spicy Tomato Relish  
Garlic Buttered Breads  
Garlic New Potatoes  
Tomato & Onion Relish  
Pap Tert with Creamed Corn

## ON THE FIRE

Beef Boerewors  
Lemon & Herb Chicken Pieces  
Snoek with Apricot & Garlic Butter Sauce  
BBQ Marinated Beef and Bell Pepper Kebabs

## DESSERT

Sliced Fruit Platter  
Malva Pudding  
with Vanilla Custard





# SET MENU

2 Course set menu - R325 PER PERSON  
3 Course set menu - R350 PER PERSON  
Excludes 10% gratuity

PLEASE SELECT ONE ITEM FROM EACH OF THE FOLLOWING COURSES. IN THE CASE OF A 2 COURSE SET MENU, PLEASE SELECT EITHER A STARTER AND MAIN OR A MAIN AND DESSERT.

## STARTERS

- Smoked Salmon Salad  
with honey & mustard dressing
- Chicken & Corn Soup with herb croutons
- Vegetarian Quiche with basil pesto sauce

## MAINS

- Grilled Beef Sirloin with roasted vegetables & mustard mash potato with pepper sauce
- Grilled Line Fish with baby vegetables, garlic new potato and lemon butter sauce
- Chicken Roulade Stuffed  
with cream cheese and pepper dew with mushroom risotto and parmesan foam
- Beef | Chicken Burger with side salad and French fries with pepper or mushroom sauce
- Beef | Chicken | Vegetable Wrap  
with side salad and french fries

## DESSERT

- Malva Pudding with custard
- Passionfruit Cheesecake with cream chantilly
- Ice cream | Sorbet Trio  
with fruit coulis or chocolate sauce

