



Buffet Menu Selections

Standard on buffet selection

Home made bread and butter on table. Salad leaves with assorted condiment- olives, nuts, sprouts, sun dried tomato, Danish feta, croutons, roma tomatoes, peppers & onion with chefs dressing.

Starters & Salads

1. Smoked Springbok Carpaccio
2. Rooibos Smoked springbok loin with tropical papaya salad
3. New Zealand mussels with chili and lime vinaigrette
4. Parma ham with melon and cinnamon
5. Smoked salmon trout with capers and onions
6. Jasmine Smoked Chicken and Papaya salad
7. Pasta salad
8. Beef Carpaccio with parmesan, Lemon, Olive Oil & marinated mushrooms
9. Home made curried fish
10. Grilled calamari & Roasted capsicum Salad
11. Assorted Cold cuts- Salami, Hickory ha & Smoked Chicken, with Pickles & Mustard
12. Marinated Mushroom and feta salad
13. Baby potato salad with chives and crispy bacon
14. Smoked snoek pate & Hummus with pita bread
15. Salad Caprese with Basil Pesto & Balsamic Vinaigrette



Mains

Carvery Selection

1. Greek roast leg of lamb with Mint Jus
2. Roast Sirloin of Beef with Red Wine Gravy
3. Thyme Scented Roast Chicken with Stuffing and Tarragon Gravy
4. Roasted Loin of pork with apple sauce & Crackling

Standard

1. Savoury basmati rice
2. Rosemary and garlic roast potatoes
3. Chef's choice of 2 vegetables in season



Buffet Selection

1. Beef Stroganoff
2. Grilled line fish with lemon herb butter
3. Seafood Paella
4. Red wine braised oxtail with rosemary and Chic peas
5. Thyme Scented Chicken with roasted sweet potato and lime cream sauce
6. Chicken snietzel with lemon & Herb Butter
7. Thai Chicken Curry
8. Penne pasta in a Spinach, feta & Mushroom sauce
9. Char Grilled Lamb Cutlets
10. Indian lamb Curry with Sambals
11. Chicken Chasseur and penne pasta
12. Sweet & Sour Pork neck
13. Red Wine & olive Braised Springbok shanks
14. Lamb Bredie
15. Grilled Sirloin of Beef with Pepper Sauce
16. Vegetable Lasange
17. Mousaka
18. Beef Picatta with Mushrooms & paprika



Dessert

1. Rum Infused Chocolate Mousse
2. Pannacotta
3. Crème Brulee
4. Selection of ice cream
5. Fresh seasonal fruit Platter with Mint Pesto
6. Fruit Pavlova
7. Tart au Citron
8. Chocolate Mousse Cake
9. Milk Tarts
10. Malva pudding with Crème Anglaise
11. Apple Crumble
12. Tiramisu
13. Chocolate Mousse Cake
14. Chocolate Eclairs
15. Selection of Local Cheeses with Preserves and Biscuits



Buffet Menu Options

Option 01	Option 02	Option03
6 Starters	6 Starters	5 Starters
2 Roast	5 Buffet	2 Roast
4 Buffet	4 Dessert	3 Buffet
6 Dessert		4 Dessert

Option 04	Option 05
5 Starters	4 Starters
4 Buffet	3 Buffet
4 Dessert	4 Dessert

* **Please note:** A surcharge per person will be levied if minimum numbers is not complete .