

Functions

Buffet

MENU



MENU SELECTOR

BUILD YOUR OWN BUFFET MENU THAT SUITS YOUR BUDGET, ALL PRICES QUOTED ARE PER PERSON

STARTERS & SALADS

Freshly Baked Breads **R20**

French garlic loaf, cocktail rolls with & butter

Antipasti Platter **R50**

Grilled artichokes, peppadews, sun dried tomatoes, cold meats, local cheese, savoury biscuits, ginger, or fig preserves.

Chicken Livers with sweet peppadews & toasted ciabatta **R45**

De Constructed Greek salad **R35**

Leaf salad with roasted butternut sticks, biltong, feta & a balsamic reduction glaze **R40**

Creamy chive potato salad **R25**

Beetroot salad **R20**

Creamy coleslaw salad **R25**

Cream of Sweet corn & truffle soup with freshly baked bread. **R45**

Cream of curried butternut soup with toasted homemade bread **R40**



HEALTHY VEGETABLES

Crunch green beans tossed with wild mushroom
& almonds flakes. **R30**

Trio of roasted root vegetables beetroot, carrots &
parsnips **R30**

Roasted medley mixed vegetables. **R30**

Roasted butternut & sweet potato tossed with toasted
sunflower seeds. **R30**

Long stem Broccoli with fried red onions **R35**

Honey glazed carrots with fried peas **R30**

Creamed spinach with crispy roasted mushrooms **R30**

NICE STARCH

Fluffy rice with ribbon vegetables **R30**

Sage roasted potato wedges. **R30**

Creamy cheese pasta with vegetables & mushrooms **R40**

Creamy thyme flavoured potato bake with a crispy
cheese topping. **R40**



WARM CASSEROLES

Durban lamb curry with sambals & poppadum. **R90**

Braised steak jardinière with vegetables **R70**

Moroccan chicken tagine with veggies **R60**

Chicken cacciatore with vegetables & olives **R55**

Orange flavoured roasted chicken with gravy. **R45**

Lemon herbed or Mozambican peri -peri chicken pieces **R50**

Vegetable baked hake fillet with a light soya vine grate **R45**

DELICIOUS ROASTS

Herb crust roast beef sirloin with a red wine &
sherry jus **R75**

Beef casserole with vegetables. **R70**

Beef lasagne with a cheese topping **R70**

Slowly braised pork belly with a crispy crackling & mustard **R85**

Deboned leg of lamb with gravy & mint sauce. **R95**



YUMMY DESSERTS

Traditional Malva pudding with vanilla custard **R35**

Cinnamon flavoured Ice cream baklava with chunk fruits **R45**

Freshly baked carrot cake with cream cheese frosting **R45**

Heavenly baked red velvet cake with cream cheese
frosting **R45**

Epic moist dark chocolate cake with a light cocoa icing **R45**

Sticky toffee pudding with caramel sauce & custard **R40**

Fresh fruit salad with Ice cream **R35**

Chocolate eclairs filled with flavoured cream **R35**

Baked cheese with a berry compote **R40**

Creamy cinnamon flavoured milk tart **R30**

Individually baked soft centred chocolate fondant with
vanilla ice cream **R40**

