

Buffet Menu



1 COURSE

2 COURSE

3 COURSE

Buffet lunch/dinner

R200 pp

R230 pp

R295 pp

Please indicate with a ✓ your preferred selection

STARTERS

- Chicken livers
- Chicken pie served with a small garden salad on the side
- Roast tomato soup topped with crispy croutons and fresh cream
- Smoked salmon tower with cauliflower mousse and avocado

MEATS

- Beef bobotie
- Beef lasagne
- Beef roast & gravy
- Beef stew
- Chicken casserole
- Chicken kebabs
- Chicken Kiev
- Chicken pie
- Chicken schnitzel & cheese sauce
- Crumbed chicken pieces
- Roast chicken thighs
- Tex-Mex chicken / chutney chicken
- Fried hake & tartare sauce
- Hake Mornay
- Lamb stew

VEGETABLES

- Broccoli au gratin
- Cauliflower au gratin
- Char grilled mix veg
- Creamed spinach
- Grilled baby marrows
- Roasted butternut
- Roasted sweet potatoes
- Spinach marogo
- Sweet carrots
- Pumpkin fritters

STARCHES

- Buttered rice & gravy
- Herbed rice
- Penne pasta
- Potato bake
- Pap quenelles & sheba
- Potato wedges
- Roast potatoes
- Samp & sugar beans
- Savoury rice

SALADS

- 3 bean salad
- Beetroot salad
- Caprese salad
- Green salad
- Potato salad

DESSERT

(Warm options)

- Chocolate brownies
- Chocolate volcano
- Malva pudding
- Mississippi mud pie
- Sticky toffee pudding

(Cold options)

- Cookies & cream mousse cake
- Double-decker mousse cake
- Fudge Picasso cake
- Granadilla cheese cake
- Lemon cheese cake
- New York cheese cake
- Ying Yang tiramisu

Client signature