

BANQUETING BUFFET MENU 1

MINIMUM 30 GUEST

Price R360

BUFFET MENU 1

PLATED STARTER

Roasted tomato and zucchini tart, pulled mozzarella, rocket salad and herb pesto (v)

HOT SELECTION

Oven roasted beef rump sliced and served on sauted mushrooms
Beer battered line fish with chipotle mayonnaise
Butter chicken curry, fragrant basmati rice with traditional condiments
Potato gratin with rosemary and parmesan
Seasonal mixed vegetables with herb butter
Spinach and ricotta penne with basil pesto and roasted capsicum

PLATED DESSERT

Apple and rhubarb tart with custard ice cream and cherry gel

IMPORTANT NOTICE

Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats, served may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and non-Kosher foods are also prepared and served on the premises.