

BANQUETING BUFFET MENU 3

MINIMUM 30PAX

R475

BUFFET MENU 3

COLD SELECTION

Spiced chick pea salad with fresh greens, tomato and avocado
Roasted sweet potato, lentil, kale and string bean salad with orange coriander dressing
Wild spinach salad with shaved biltong, croutons and red onion

SALAD BAR

greens with a selection of tomato, cucumber, sprouts, onion, peppers, carrots, mushroom, celery, croutons, feta, olives, roasted mixed nuts, olive oil, balsamic, mustard vinaigrette, anchovy dressing and a lemon and herb dressing

HOT SELECTION

Roasted beef fillet with café de Paris butter crust on caramelised pearl onions
Thyme and lemon baked lamb with whiskey jus and sauté sweet potato
Prawn and line fish tagine with herbed cous, pickled lemon and sweet date chutney
Chicken breast filled with pistachio and goat cheese on tomato and white bean ragout
Chickpea and spinach kofta curry with basmati rice and condiments
Oven roast parmesan chateau potatoes
Seasonal baby vegetables with herb butter

DESSERT SELECTION

Individual chocolate and hazel nut pudding served warm with Frangelico cream
White chocolate and strawberry panna cotta
Marshmallow, cranberry blondie
Mini amarula crème brûlée

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.