

BANQUETING BUFFET MENU 1

R380 per person. Minimum 30 guests

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 sautéed mushrooms

Beer battered line fish
with chipotle mayonnaise

Butter chicken curry
with fragrant basmati rice and traditional condiments

Potato gratin
with rosemary and parmesan

Seasonal mixed vegetables
with herb butter

Spinach and ricotta penne
with basil pesto and roasted capsicum

menu

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.