

BANQUETING BUFFET MENU 2

R460 per person. Minimum 30 guests

plated starter

Mushroom risotto

with truffle oil, oyster mushrooms, charred
beets and parmesan crunch (v)

hot selection

Lemon crusted line fish

on creamed leeks

Slow braised Lamb ragout

with herbed cous cous

Chicken supreme

filled with haloumi, basil and
peppadew

Charred beef skewers

with bay leaf, caramelised onion
and smoked jus

Roast hassle back potatoes

with crème fraiche and chives

Roast baby marrow, eggplant, mushroom and vine tomatoes

with herbs

Gnocchi, capers tomato spring onion and chilli

menu

dessert selection

Warm caramel and chocolate bread pudding

with vanilla custard

Lemon and raspberry meringue tartlets

Carrot cake

with cream cheese icing

Melon and berry salad

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.