

# BANQUETING BUFFET MENU 3

R550 per person. Minimum 30 guests

## 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

menu

## 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.