



BUFFET SELECTOR

OPTION A R225 pp	OPTION B R290 pp	OPTION C R335 pp	OPTION D R445 pp
1 x Salad	2 x Salads	3 x Salads	4 x Salads
2 x Meat Dishes (excl. Speciality Dishes)	3 x Meat Dishes (excl. Speciality Dishes)	4 x Meat Dishes (excl. Speciality Dishes)	3 x Meat Dishes (incl. Speciality Dishes)
2 x Sides	2 x Sides	2 x Sides	2 x Sides
N/A	1 x Dessert	2 x Desserts	2 x Desserts

Additional dishes can be added to your buffet selection:

Basket Bread Rolls & Butter on the table R15 pp

Salads each R45 pp

Sides or vegetable each - R35 pp

Carvery, meat dishes, vegetarian each - R75 pp

Speciality mains each - R125 pp

Dessert each - R45 pp

SALADS

- Potato | Spring Onion | Parmesan | Garlic | Lemon | Gherkin
- Garden Greens | Baby Tomato | Red Onion | Cucumber | Marinated Feta | Marinated Olives | Carrot Ribbons
- Garden Pear | Baby Spinach | Red Onion | Mixed Nuts | Feta | Celery | Lemon
- Caesar Salad | Bacon | Egg | Anchovy | Croutons | Shaved Parmesan
- Beetroot | Feta Salad
- Mozzarella | Baby Tomato | Basil Pesto | Garlic | Wild Rocket
- Penne | Sundried Tomato Pesto | Lemon | Spring Onion | Baby Spinach | Parmesan

MEAT DISHES

CARVERY:

- Roast Strip Loin | Peppercorn Crusted | Thyme
- Roast Rump | Rosemary
- Roast Chicken | Garlic Rub
- Pork Leg | Thyme

CHRISTMAS OPTIONS:

- Classic Roast Turkey
- Glazed Gammon

HOT DISHES:

- Beef Lasagne | Napolitana | Parmesan Cream | Mozzarella
- Beef Tagine | Chickpea | Dates | Roast Cumin | Tomato | Rice
- Beef Potjie | Seasonal Veg | Red Wine Sauce | Baby Potato | Rice
- Ossobuco | Red Wine Sauce | Mushroom | Rosemary | Rice
- Chicken A La King | Parmesan Cream | Roast Mushroom | Capsicum | Rice
- Coq Au Vin | Red Wine Cream | Braised Mushroom | Pearl Onion | Rice
- Chicken Pie | Mushroom | Leeks | Cream | Feta | Puff Pastry
- Chicken Tikka Masala | Lemon Yoghurt | Mint | Coriander | Rice
- Butter Chicken | Spicy Yoghurt | Coriander | Rice

VEGETARIAN:

- Napolitana | Penne | Green Pea | Smoked Paprika | Wild Rocket
- Mushroom Crema | Fettuccine | Garlic | Parsley | Parmesan
- Ratatouille | Roast Tomato Stew | Thyme | Garlic
- Braised Chickpea | Spicy Tomato | Cumin Yoghurt | Coriander

SPECIALITY:

- Roast Lamb Leg | Garlic | Lemon | Thyme
- Fried / Grilled Hake | Sliced Lemon | Tartare Sauce
- Low & Slow Oxtail | Tomato Reduction | Rosemary | Pearl Onion
- Sliced Lamb Shank | Tomato Reduction | Aromatics | Roast Tomato
- Lamb Curry | Green Pea | Potato | Coriander
- Kashmir Lamb | Cinnamon | Cashew

SIDES

STARCH:

- Traditional Roast Potatoes | Garlic | Rosemary | Olive Oil | Sea Salt
- Roast Baby Potato | Garlic | Rosemary | Olive Oil | Sea Salt
- Baked Potato | Sour Cream | Garlic Butter | Chives
- Potato Bake | Parmesan Crème | Mozzarella | Aromatics
- Basmati Rice | Butter | Fried Onion | Coriander
- Savoury Rice | Butter | Mixed Veg | Paprika | Cumin

VEGETABLES:

- Seasonal Vegetables | Garlic Butter | Sea Salt
- Baked Cauliflower | Parmesan Cream | Mozzarella | Aromatics
- Butternut | Cinnamon | Paprika | Butter | Sea Salt
- Green Beans | Sauteed | Black Pepper | Garlic | Red Onion
- Braai'd Corn | Butter | Sea Salt

DESSERTS

- Traditional Malva Pudding | Vanilla Custard
- Sticky Toffee Pudding | Vanilla Custard
- Hot Chocolate Pudding | Vanilla Ice Cream
- Baked New York Cheesecake | Chantilly
- Chocolate Brownie | Chantilly
- Chocolate Mousse | Chantilly | Chocolate Crumb
- Fruit Salad | Vanilla Ice Cream
- Large Crème Brulee
- Large Tiramisu