

Banqueting SELECTOR...

OPTION 1 R250 pp	OPTION 2 R295 pp	OPTION 3 R335 pp	OPTION 4 R370 pp	OPTION 5 R450 pp
1 x Salad	1 x Salad	2 x Salads	3 x Salads	3 x Salads
2 x Main Courses	2 x Main Courses	3 x Main Courses	3 x Main Courses	3 x Main Courses (Including Lamb Dishes)
2 x Sides	2 x Sides	2 x Sides	3 x Sides	3 x Sides
N/A	1 x Dessert	1 x Desserts	2 x Desserts	3 x Desserts

**Additional dishes can be added to your
buffet selection:**

Basket of Bread Rolls & Butter on the table R20 pp

Salads each R50 pp

Sides or Vegetables each - R40 pp

Dessert each - R50 pp

Banqueting **SELECTOR...**

SALAD CHOICES

Potato Salad

Spring Onion | Parmesan | Garlic | Lemon | Gherkin

Garden Salad

Garden Greens | Baby Tomato | Red Onion | Cucumber |
Marinated Feta | Marinated Olives | Carrot Ribbons

Garden Pear Salad

Fresh Pear | Baby Spinach | Red Onion | Mixed Nuts |
Feta | Celery | Lemon

Ceaser Salad

Bacon | Egg | Anchovy | Croutons | Shaved Parmesan

Beetroot & Feta Salad

Beetroot | Feta

Caprese Salad

Mozzarella | Baby Tomato | Basil Pesto | Garlic | Wild Rocket

Pasta Salad

Penne | Sundried Tomato Pesto | Lemon | Spring Onion |
Baby Spinach | Parmesan

Coleslaw Salad

Cabbage | Carrots | Tangy Mayo

Bean Salad

Butter Beans | Green beans | Baked Beans

Banqueting **SELECTOR...**

MAIN COURSE CHOICES

BEEF

Carvery - Roast Sirloin | Peppercorn Crusted | Thyme

Carvery - Roast Rump | Rosemary

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

Low & Slow Oxtail (**Surcharge R65 pp**) Tomato Reduction |

Rosemary | Pearl Onion

CHICKEN

Roast Chicken Pieces | Garlic Rub

Chicken A La King | Parmesan Cream | Roast Mushroom |

Capsicum | Rice

Chicken Pie | Mushroom | Leeks | Cream | Feta | Puff Pastry

Chicken Tikka Masala | Lemon Yoghurt | Mint | Coriander | Rice

Butter Chicken | Spicy Yoghurt | Coriander | Rice

PORK

Carvery – Roast Pork Leg | Thyme

Sliced Oven Roasted Pork Neck | Honey | Thyme |

Caramelized Apples

Banqueting **SELECTOR...**

MAIN COURSE CHOICES CONT.

FISH

Fried or Grilled Hake | Sliced Lemon | Tartare Sauce
Traditional Mussel Hot Pot (Surcharge of R65 pp)

VEGETARIAN

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

LAMB

(Surcharge of R85 pp for all Lamb Dishes)

Carvery - Roast Lamb Leg | Garlic | Lemon | Thyme
Sliced Lamb Shank | Tomato Reduction | Aromatics | Roast Tomato
Lamb Curry | Green Pea | Potato | Coriander
Kashmir Lamb | Cinnamon | Cashew

Banqueting **SELECTOR...**

SIDE CHOICES

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 Vegetables | Paprika | Cumin

Basmati Rice | Butter | Coriander

VEGETABLES

Seasonal Vegetables | Garlic Butter | Sea Salt

Baked Cauliflower | Parmesan Cream | Mozzarella | Aromatics

Butternut | Cinnamon | Paprika | Butter | Sea Salt

Sauteed Green Beans | Black Pepper | Garlic | Onion

Braai'd Corn | Butter | Sea Salt

DESSERT CHOICES

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