

Plated Starters

Bacon and shrimp paella **R65**

Biltong soup with pan fried garlic and thyme crostini's **R75**

Flaky pastry cup filled with Asian beef strips & caramelized onion **R80**

Moroccan spiced chicken kebab with roasted butternut and sweet potato served with tzatziki **R80**

Camembert and smoked chicken salad **R85**

Plated Mains

Indian vegetable curry served with toasted ciabatta **R125**

Orange glazed pork belly served with sweet potato mash and charred leeks **R140**

Chimichurri marinated grilled chicken breast served with a caramelized onion and feta couscous and French green beans **R145**

Line Fish baked in caper and lemon butter served with mashed potatoes & roasted vegetables **R150**

BBQ Beef short ribs served with rich polenta, honey roasted pumpkin wedges and sugar snap peas **R150**

Rack of lamb served with mashed potatoes, sweet baby carrots and a rich red wine jus **R175**

Plated Desserts

Tiramisu **R35**

Sugar cinnamon bar served with vanilla bean ice cream **R35**

Mud pie chocolate pudding served with chilled custard **R45**

Custard slice **R50**

Dark chocolate and Amarula parfait **R60**

Canape Menu

Japanese vegetable spring roll **R15**

Caprese skewer **R20**

Sticky Asian BBQ buffalo wings **R20**

Asian peanut butter chicken skewer **R20**

BBQ Bacon wrapped meatball **R20**

Garlic roasted focaccia topped with Danish feta, caramelized onions and oriental beef strips **R25**

Crispy tortilla topped with shredded pork, fresh spring onion and cream cheese **R25**

Crostini with a biltong mousse, thinly sliced green fig and biltong **R25**

Butter chicken foldover topped with Pico de Gallo salsa **R30**

Crumbed brie wedge served with a cranberry sauce and bacon **R30**

Smoked salmon crostini with cream cheese, capers & dill infused kewpie mayo **R30**

Buffet Menu

Prestige : R325 p/person

Core : R225 p/person

Protein	Starch	Vegetables
<i>Prestige – Choose any 3 Core – Choose any 2</i>	<i>Prestige – Choose any 2 Core – Choose any 1</i>	<i>Prestige – Choose any 3 Core – Choose any 2</i>
Beef brisket with rosemary Jus	Creamy mashed potato	Pumpkin fritters with caramel sauce
Roasted leg of lamb	Basmati rice	Broccoli and cauliflower cheese sauce bake
Roasted chicken and mushroom pie	Dinner roll served with butter and preserves	Sweet glazed carrots
Garlic and rosemary chicken cutlets	Roasted potatoes sprinkled with coarse salt and thyme	Roast vegetables
Smoked pork neck		
Hearty beef stew		

Desserts

Selection : R95 p/ person

Chocolate brownie square

Koeksisters

Lollipop cheesecakes

Petit red velvet swiss roll with chantilly cream

Buffet Braai Menu

R250 p/person

Braai (Includes the following)

- 1 x Lamb Loin Chop
- 1 x piece Beef Sausage
- 1 x BBQ Chicken Kebab

Salads (Choose 2 of the following)

- Cold Potato Salad
- Garden Salad
- Curry Noodle salad
- Waldorf Salad

Breads (Choose 2 of the following)

- Garlic Bread
- Focaccia Bread served with olive oil and balsamic vinegar
- Roosterkoek served with butter, preserves and cheese

Desserts

For Dessert options – refer to our Dessert Buffet or Plated dessert options

Additional add-on's

- 200g Rump steak R95 p/person
- "Pap" and tomato stew R30 p/person
- Corn on the cob R25 p/person