

## Buffet Menu

Ciabatta bread with relish $\mathcal{E}$ mayo dip
Spring rolls
Smashed avo on ciabatta
Feta bruschetta
Caramelized onion $\mathcal{E}$ mushroom crostini
Caesar salad woton cups
Halloumi fries with sauce
STARCH
Spicy or plain rice
Mash potatoes
Spicy potato wedges
Pap
Samp
MEAT
Roast beef
Beef stew
Pork chops in mushroom sauce
Chicken roast
Creamy chicken
*Braised lamb chops served with chared baby onions $\mathcal{E}$ baby carrots drizzled with balsamic glaze
*Buttered hake serviced with lemon 8 butter garlic sauce
*Venison
*Lamb shank served with red wine gravy

## VEGETABLES $\mathbb{O}$ SALADs

| Roast veg |
| :---: |
| Roast pumpkin with feta $\mathcal{E}$ rocket |
| Beetroot infused with balsamic sauce |
| Sautee cabbage |
| Green beans with honey $\mathcal{E}$ almonds |
| Caramelized sweet potato roast |
| Greek salad |
| Creamy potato salad |
| Watermelon salad with cucumber $\mathcal{E}$ feta |
| Malva pudding with custard sauce |
| Chocolate brownie with strawberry ice cream \& caramelized popcorn |
| Vanilla pudding serviced with ice cream $\mathcal{E}$ coconut shavings |
| Mini custard tartlets with seasonal fruit |
| Lemon meringue |
| Cheese cake shooters |

# One course - R22o per person Two course - R270 per person Three course - R325 per person <br> Kids under 5 eat at no cost 

## Menu set for groups of $20^{+}$people

Choose 1 options from starters Choose 2 options from starch Choose 2 options from meat
Choose 4 options from vegetables $\mathcal{O}$ salads Choose 1 options from dessert

## Buffet includes fresh juice $\mathcal{E}$ a welcome drink

Liquor is sold on site

