

Brunch Buffet Menu

From the inside

Orange, Grapefruit, Lemonade, Apple

From the Baker

Freshly baked Danish pastry, croissants, muffins, scones and bread rolls

From the sea

Selection of fresh and smoked fish with dill mayonnaise
Grilled kippers with lemon-parley butter(hot)

From the Charcuterie

Smoked and cured meat, accompanied with vegetable pickle and mustards

From the dairy

Slices of local cheeses, with fruit preserve

From the earth (cold)

Potato salad with mustard dressing
Waldorf
Tomato, onion and cucumber with chilli dressing
Build your own with Coss leaves, olives, feta cheese, croutons

From the earth (hot)

Egg frittata, oven baked omelette with spinach and feta cheese
Slow grilled plum tomatoes with rosemary and garlic
Sautéed mushrooms with thyme
Grilled Mediterranean vegetables with basil dressing
Lyonnaise potatoes, cooked with onions and black pepper

From the pasture

Chicken sausages cooked in spicy tomato sauce
Grilled kassler chops with cabbage-pineapple salad
Minute steaks cooked with pink pepper and red wine

From the Confectioner

Upside down apple cake
Mini pavlovas with berry compote
Dark chocolate and orange mousse terrine
Fruit tartlets

Selling price R195.00 per person

Includes coffee and a selection of teas