

Buffet Menu Selector

Buffets are served for a minimum of 40 and a maximum of 200 people. Please select your choices as listed in each section. Minimum price per person R 245. All prices are quoted per person.

PLATED STARTER

Choose from the set menu options, this will be charged accordingly

OR

BUFFET SALADS AND DISPLAYS

Choice of 4
Additional salads

R55
R12

Chilled cucumber, onion and plum tomato salad with mint and Dhanya
Mussel and rice salad
Traditional Cape Malay curry pickled fish
Potato and biltong salad with tangy mustard dressing
Garden leaves with marinated feta, sun-dried tomato and olives
Roasted onion salad
Salad of marinated mussels, calamari and oysters
Rocket and radichio salad with roasted beetroot and butternut
Mint, oregano and basil marinated feta salad
Bacon and spinach salad with artichokes and olive oil poached tomatoes
Marinated octopus and calamari salad
Prawn and Noodle salad, with lemongrass vinaigrette
Skewers of baby tomatoes, boccacini and basil with balsamic dressing
Oak smoked Yellowtail, with lemon wedges and pickled carrots
Sushi and sashimi with wasabi, pickled ginger and Kikkoman soy sauce

MAIN COURSES AND SIDE DISHES

ON THE SIDE

Choice of 2
Additional side orders

R 9

Steamed Jasmine Rice infused with lemon peel and poppy seeds
Creamy risotto of mushrooms and fennel
Sautéed baby and sweet potato
Crushed potatoes with sun-dried tomato and olives
Roasted new potatoes with feta and oregano
Saffron infused basmati rice

FROM THE EARTH

Choice of 2
Additional

R 12

Roasted vegetables in season, flavoured with tomatoes and garlic
Traditional pumpkin fritters with cinnamon sugar
Cauliflower and broccoli rabe with cheese sauce
Brinjal, chickpea and spinach gratin
Grilled butternut with sage butter
Roasted Mediterranean vegetables with olive oil and rosemary
Lightly curried brinjal casserole with spinach and sultanas
Butternut and lentil roast
Spinach pasta bake with pine nuts

FROM THE SEA

Choice of 1
Additional

R30

Baked Kingklip with mozzarella crust, served with sweet chilli sauce
Grilled Line Fish Goujons with cabbage sauté and mustard sauce
Poached Salmon trout, with dill and lemon butter

FROM THE COOP

Choice of 1
Additional

R 25

Chicken, leek and mushroom pie
Ragout of braised Duck with cashew nuts and coriander
Yellow Thai Spring chicken curry

FROM THE PASTURE

Choice of 2
Additional

R 35

De-boned Leg of Karoo Lamb, studded with rosemary and garlic
Biltong spice crusted Sirloin of Beef, with wholegrain mustard
Honey baked Gammon with dried apricot and chilli chutney
Roasted Ostrich fillet with cumin, coriander and caraway crust

DESSERTS

Choice of 5
Additional

R15

Slices of fresh seasonal fruit
Variety of home baked gateaux
Double coffee Tiramisu
Banana bread and butter pudding with honey sweetened cream
Malva pudding with honey-bush custard and macerated apricots
Kataifi (shredded Greek style pastry with almonds and honey)
Chocolate mousse filled meringue nests
Phyllo pastry cigars with almond and cinnamon filling
Amarula mousse filled profiterolls
Individual Pavlovas with mixed berry compote
Baklava, baked with honey syrup and pistachio nuts
Duo chocolate mousse topped with coffee beans and chocolate shavings
Individual cheesecakes with seasonal fruit toppings
Rum soaked Swiss roll, with honey and almond filling
Cheese Display with crackers, nuts, fruit preserves and dried fruit

Surcharge per person

R 45