



BUFFET MENU OPTIONS

MINIMUM SPEND R180.00 PER PERSON

Compile your own menu by choosing from the following selection

SOUPS

Potato & Leek	R55
Roasted Butternut & Apple	R55
Broccoli & Blue Cheese	R55
Zucchini, Bacon & Thyme	R55
Cauliflower & Blue Cheese	R55

SALADS

<u>Salad Valley</u>	R40
Crispy Mixed Leafs, feta, Cucumber, Italian Cocktail Tomato, Sliced Mixed Peppers & Herb Croutons	
Beetroot, Feta & Roasted Pine Nuts	R40
Potato, Bacon & Chive	R40
Grilled Aubergine with Mozzarella Cheese & Coriander Yoghurt	R45
Roasted Butternut, Pumpkinseed & Goats Cheese	R45
Waldorf	R50



ON THE CARVERY

Whole Lemon & Herb Roasted Chicken	R65
Honey Roasted Pork Leg with Crackling	R95
Dijon Mustard Rubbed Sirloin with Red Wine Jus	R130
Herb Roasted Leg of Lamb with Sherry Jus	R130

INSIDE THE CHAFING DISHES

Cape Malay Bobotie	R75
Chicken Curry	R75
Half Shell Mussels served with Spicy Tomato & Basil Sauce	R85
Beef Lasagne	R85
Chicken A la King	R90
Lamb Potjie	R110
Grilled Line Fish with Coconut & Lemon Grass Broth	SQ



VEGETABLES

Fragrant Basmati Rice	R20
Broccoli & Goats Cheese	R25
Rosemary Roasted Baby Potato	R25
Mixed Roasted Vegetables with Basil Pesto	R25
Roasted Honey Butternut & Cinnamon Bake	R30
Creamy Potato & Parmesan Bake	R45

DESSERTS

Hazel Nut Chocolate Brownies	R40
Berry Cheese Cake	R45
Cape Brandy Pudding with Custard	R50
Traditional Malva Pudding with Orange Infused Crème Anglaise	R50
Winelands Cheese & Preserve Platter	R55

**Please note that all ingredients are subject to availability.
Prices quoted are per person only.**