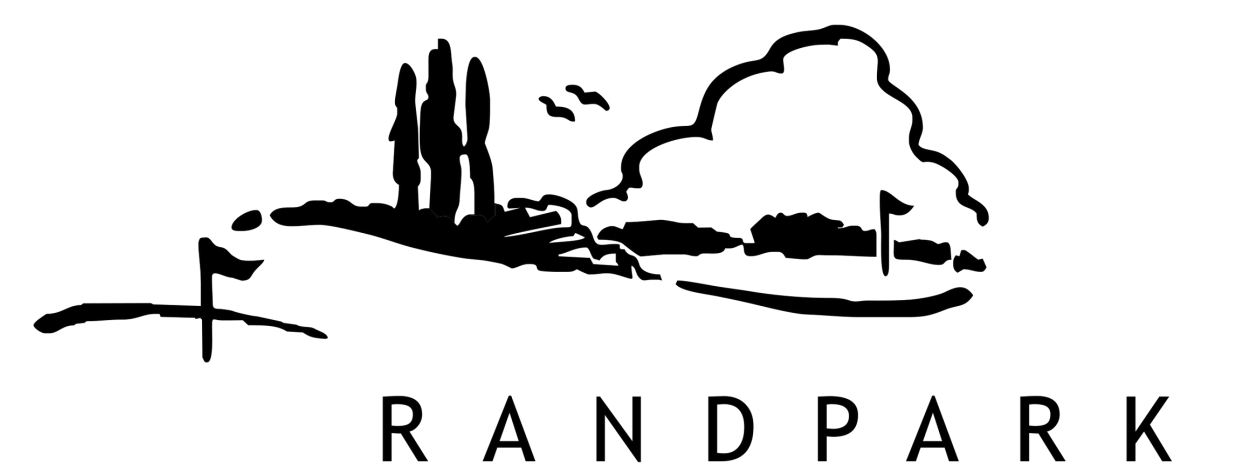
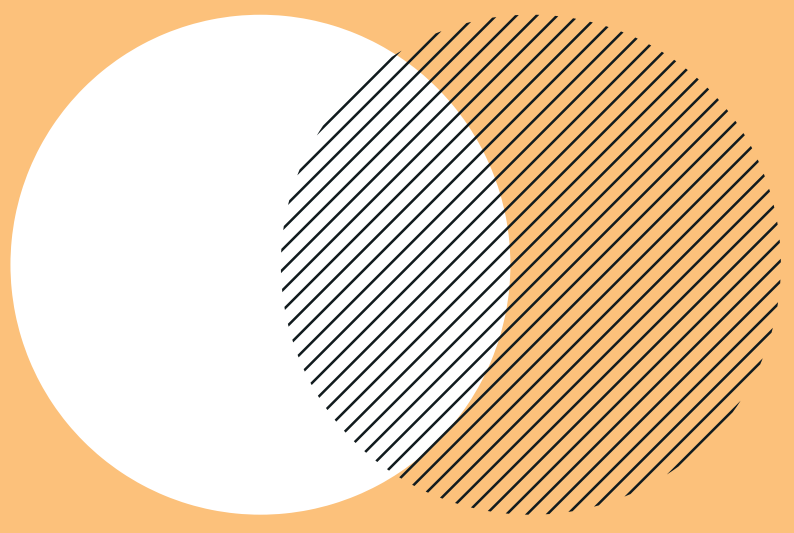


MENU SELECTOR.

2019





MAIN MENU SELECTOR

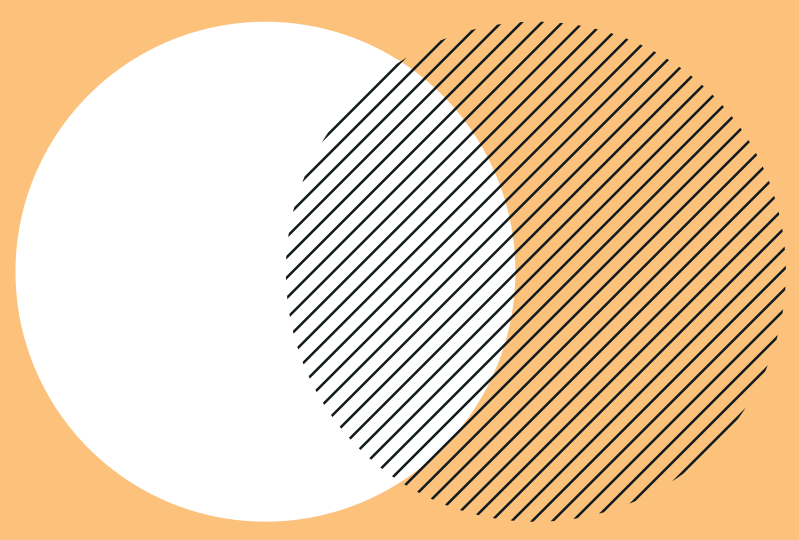
OPTION	BUFFET or PLATED STARTER		SALADS	MAINS	DESSERTS
1 R290 PP	-	-	2	2 x Classic & 1 x Carvery	2
2 R320 PP	1 x Buffet	1 x Plated	2	2 x Classic & 1 x Carvery	2
3 R355 PP	2 x Buffet	1 x Plated	3	3 x Classic & 1 x Carvery	3
4 R390 PP	3 x Buffet	1 x Plated	4	3 x Classic & 2 x Carvery	4

Important Note:

- All menu options will be served with fresh bread rolls and butter on the table.
- Chef selection of two (2) starch dishes and roasted seasonal vegetables to compliment the rest of your menu.
- All menu options will be served with tea and coffee on request.

BUFFET STARTERS

- Cream of Chicken Soup
- Cream of Mushroom Soup
- Minestrone Soup
- Mushroom Parmesan with Napolitano Sauce
- Cape Malay Style Pickled Fish
- Chicken Liver Pate with Melba Toast



MAIN MENU SELECTOR

Below dishes will only be available for Option 4:

- Meze Platter (Spanakopita; Meat Balls; Haloumi; Marinated Whole Mushroom; Pita Bread; Squid Heads & Tzatziki)
- Beef Carpaccio with Tomatoes, Pine Nuts & Rocket Leaves
- Southern Fried Calamari Tentacles with Spicy Vinegar
- Shrimp Cocktail with Mari Rose Sauce

PLATED STARTERS

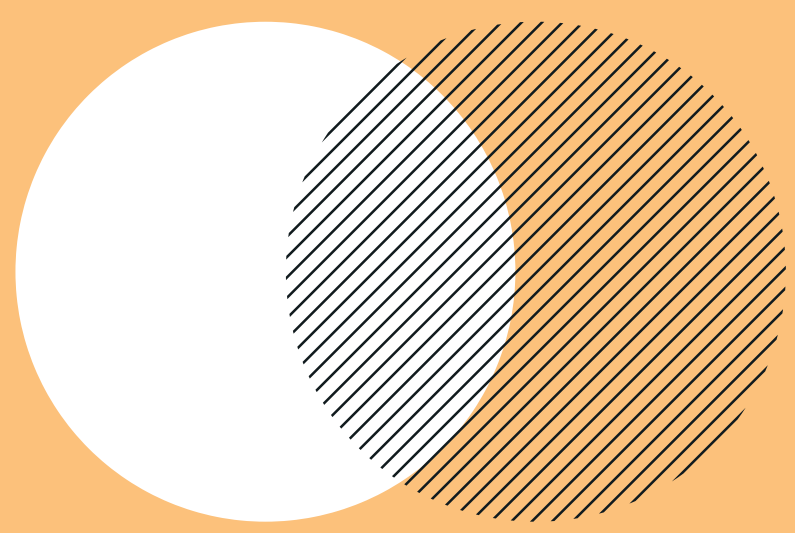
- White Wine & Tomato Roasted Chicken Bruschetta with a Balsamic Reduction & Shaved Parmesan
- Grilled Haloumi & Tomato Stack, Served with a Sweet Chili Mayo
- Smoked Salmon Terrine with Dill & Lemon Cream Served with a Watercress Salad

Below dishes will only be available for Option 4:

- Baked Brie Phyllo on Avo Salsa & Cumberland Sauce
- Ostrich Carpaccio set on Rocket Leaves, Topped with Roasted Pine Kernels, Drizzled with a Honey Balsamic Reduction & Parmesan Shavings

SALADS

- Traditional Potato Salad
- Three Bean Salad
- Caprese Salad with Basil Pesto
- Red Cabbage & Apple Coleslaw
- Poached Beetroot & Feta Salad
- Caesar Salad (Cos Lettuce, Boiled Egg, Bacon, Crouton, Anchovy, Chive, Parmesan)
- Creamed Three Bean Salad



MAIN MENU SELECTOR

- Assemble your own Salad - Selection of Garden Greens & Condiments
- Waldorf Salad with Celery & Walnuts
- Broccoli with Mixed Peppers & Cheddar Cheese, Accompanied by a Honey & Mustard Dressing
- Poached Pear & roast Mixed Nuts with Avocado & Cilantro, Onion Vinaigrette

MAIN CLASSIC OPTION

Chicken:

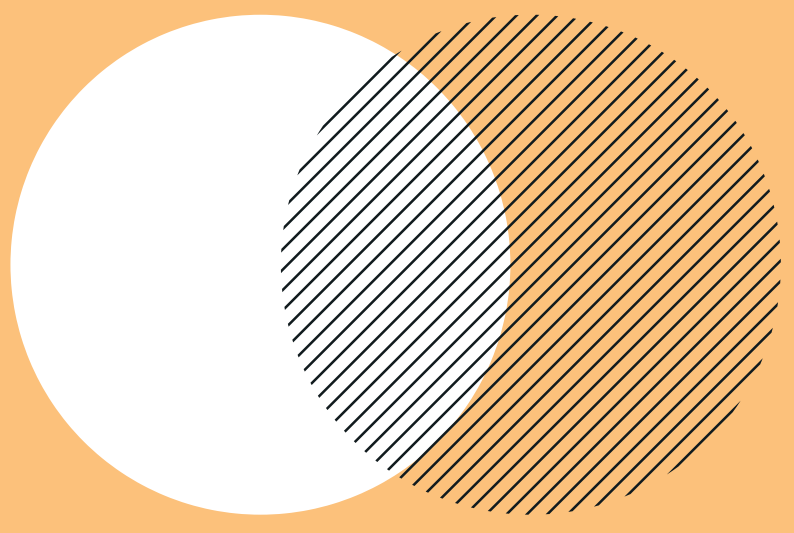
- Chicken Cacciatori – Chicken Pieces in Tomato Sauce with Thyme
- Chicken A La King with Mixed Peppers & Mushrooms
- North Indian Butter Chicken Curry with classic Condiments & Poppadums
- Chicken & Mushroom Pie
- Butter & Thyme Roast Chicken
- Tandoori Chicken Thighs with Yogurt & Indian Spices
- Coq Au Vin

Lamb (Only one lamb dish per menu):

- Irish Lamb Stew
- Lamb Korma
- Moroccan Lamb Tagine with Dried Apricots & Chick Peas

Beef:

- Beef Trinchado
- Oxtail Braised in Red Wine & Rosemary
- Beef Osso Bucco – Beef Shin & Knuckle, Tomato, Thyme, Celery & Leek
- Beef & Ale Pie Served with a Demi-Glace
- Beef Josh Rogan



MAIN MENU SELECTOR

Fish:

- Hake Fillet, Grilled; Fried or Baked with Tartare Sauce
- Traditional Spanish Paella, Consisting of Choice Seafood, Chorizo Sausage & Yellow Rice
- Portuguese Fish Topped with Parmesan Cheese

Vegetarian:

- Chickpea, Haloumi & Spinach Curry
- Vegetable Moussaka
- Four Cheese Lasagna with Pumpkin & Brinjal
- Butternut Ravioli with Napolitano Sauce

MAIN CARVERY OPTION

Lamb:

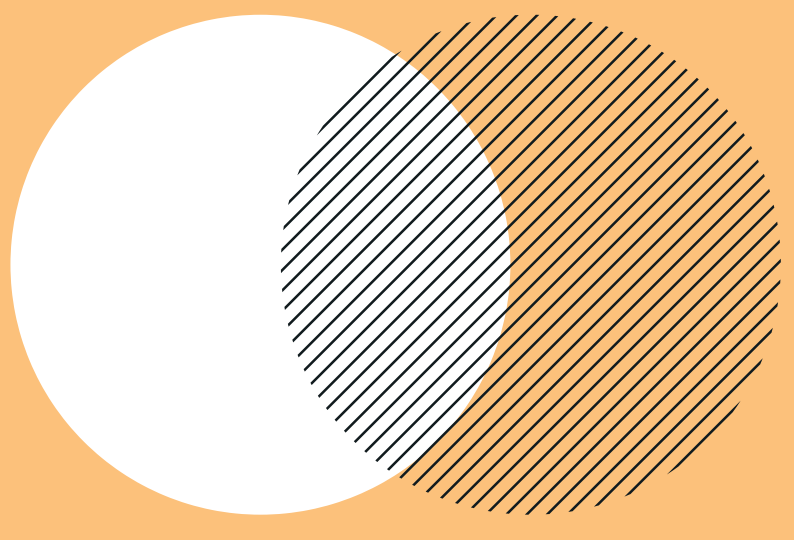
- Herb Stuffed Leg of Lamb with Mint Gremolata
- Roast Leg of Lamb with Mustard Crust

Beef:

- Sirloin with a Mustard & Peppercorn Crust
- BBQ Beef Rump with Herb Crust

Pork:

- Roast Glazed Leg of Pork with Crackling
- Honey Glazed Gammon



MAIN MENU SELECTOR

DESSERT

- Vanilla Crème Brule with Almond Puff Pastry Sticks
- Duo of Chocolate Mousse
- Peppermint Crisp Tart
- Toffee Apple Pudding Served with Chantilly Cream
- Malva Pudding & Custard
- Fruit Salad with Granadilla Syrup
- Pavlova
- Tiramisu
- Assortment of Local & Imported Cheese, Served with Salted Crackers & Preserves
- Gourmet Ice-Cream Served with Homemade Chocolate & Butterscotch Sauces – Select Two Flavours of Ice Cream from: Amarula, Blueberry Cheesecake, Rum & Raisin, Creamy Vanilla, Chocolate Chip, Cappuccino
- Oreo Cheesecake