

BRAAI MENU

CANAPÉS ON ARRIVAL

Mini 'Vetkoek' served with a matured cheddar and mince
Mini Biltong & 'droewors' sosaties

BRAAI BUFFET

SALADS

(Choice of 3 of the following)

Fresh Garden Salad with Cherry
Tomatoes, Feta and Olives
Copper penny Carrot Salad
Mediterranean Pasta Salad Tossed in a
Basil Pesto
Roasted Butternut, Beetroot and
Herbed Couscous Salad
German styled Potato Salad
A selection of bread and butter

WARM DISHES

(Choice of 2 warm dishes)

'Pap & Sous' or rice
Hot Buttered Mealies
'Pampoen Koekies'
'Boere Boontjies'
Garlic Roasted Potato Wedges
Cheesy Potato Bake
Sweet corn Dish
Slow Roasted Mediterranean
Vegetable Skewers

BRAAI MEAT/FISH

(Choice of 3 of the following)

Mozambique Prawn Skewers basted
with a garlic peri peri sauce
Rosemary & Coriander Marinated
Lamb Loin Chops
Balsamic Marinated Lamb Chops
Smoked Pork Ribs in a BBQ Sauce
Chicken Thighs marinated in Thyme
and Lemon Zest
Kingklip baked in foil with lemon butter
Traditional Potjiekos
(Oxtail, Lamb or Chicken)
Boerewors

DESSERTS

(Choice of 3 of the following)

A summer fruit Pavlova and Chantilly cream
A warm Baked Pudding with Custard
Greek Baklava and Vanilla Ice Cream
A Platter of Fruits in Season
Decadent Amarula flavoured Chocolate Mousse
Cape Cheese Platter with an assortment biscuits

R 260.00 PER PERSON

PRICES VALID OCTOBER 2010 - SEPTEMBER 2011

BUFFET MENU

SALADS

Sliced Tomato & Red Onion Salad drizzled with red wine vinegar & extra virgin olive oil
Fresh Garden Salad Sliced Cucumbers & Peppers
Roasted Butternut, feta, sunflower seeds and herbed couscous salad

Bread & Butter on Display

MAIN BUFFET

Roasted Leg of Lamb with Rosemary and Garlic or Roast Beef
Chicken Dish
Vegetarian Pasta Dish

Savoury Rice
Coriander Roasted Potatoes
Green Beans with Onion
Sweet Potato in a Honey & Rooibos Reduction

DESSERTS

Baked Pudding
Layered Vanilla & Cappuccino Mousse
Crème Caramel
Ice Cream

Selection of three Cheeses and Crackers

Coffee and Assorted Teas

R 285.00 PER PERSON

Please discuss your preference with our chef

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PLATED MENU

STARTER

Butternut & Coriander Infused Soup
Served with Toasted Panini
Smoked Salmon Roulade with Fresh Dill
&
Finest Crisp Green Salad

MAIN COURSE

Lamb Shanks prepared with Olive oil, Rosemary & Garlic
or
Fillet of Beef with a Pinotage Sauce
or
Line Fish Grilled, complemented by butter infused Aniseed-sauce

Main Course will be served with:

Potatoes Dauphine
Spinach with Cherry Tomatoes
Carrot Roundels with slivers of apple

DESSERT BUFFET

Decadent Baked Cheese Cake
With berry Coulis
&
Coffee Bean Truffles
Cheese & Biscuits
Coffee to be served

R 320.00 PER PERSON (SAMPLE MENU)

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