

Gold: R280.00 – Self Service – Buffet Style

Meat (Choose 1)

Pickled or Fresh Beef Tongue with a Tangy Home-made Sweet Mustard Sauce
Lamb Shank – Roasted or Stewed with Rosemary and Garlic
Grilled Pork Fillet Medallions with Peppadew and Crumbled Feta Cheese
Deboned Smoked Pork Neck with Home Made Apple Sauce
Roast Super Sirloin of Beef with a Creamy Mushroom Sauce
Slow Stewed Venison Pie in a Red Wine Jus
Honey Glazed and Mustard Gammon
Pork Belly stuffed with Cranberries and rubbed with Wholegrain Mustard
Roasted H Bone of Super Beef in Local Pinotage
Mutton Pie with a touch of Garden Fresh Mint

Additional Cost at R30.00 person

Roast Leg of Super Kalahari Lamb with Garlic and Lamb
Swiss Trimmed Fillet of Beef with Horseradish and Mushroom Sauce
Deboned Shoulder of Lamb served with Red Onion Marmalade
Venison with Lard , Rooibos Marinated Apricots and Dry Sherry

Chicken Dishes – (Choose 1)

Roasted Chicken Thighs in a Mustard and Honey Reduction
Our Old Time Favourite – Creamy Chicken and Mushroom Pie
Roasted Chicken Thighs topped with Fresh Lemon and Sesame and Fresh Herbs
Deboned Chicken Breast Fillets with Peppadews and Feta
Deboned Chicken Breast Fillet with Creamy Spinach and Peppered Danish Feta
Whole Roast Whole Free Range Stuffed Chicken with Mushroom Duxelle
Roasted Peri Peri Chicken Thighs

Rice (Choose 1)

Steamed Long Grained Rice
Herbed Risotto
Savoury Rice with Mushroom / Onions / Peppers
Yellow Rice with Sundried Raisins

Potatoes Dishes (Choose 1)

Golden Fried Crispy Potatoes
Cajun Dusted Roasted Potatoes
Creamy Potato Bake with Cheddar Cheese au Gratin
Baby Potatoes tossed in Fresh Garlic Butter Topped with Freshly Chopped Parsley
Crispy Roasted Golden Potatoes with Fresh Herbs

Dew Fresh Vegetables (Choose 2)

Broccoli and Cauliflower Mash with a Béchamel Sauce Au Gratin
Mediterranean Roasted Farm Fresh Selection of Vegetables
Individual Creamy Spinach and Feta Cheese Quiches
Young Green Bean and Bacon Wraps
Caramelized Sweet Potatoes with Honey and Cinnamon
Butternut Pumpkin Fritters in a Butterscotch Sauce
Honey Roasted Butternut Cubes
Glazed Caramel Carrots Julienne
Sweet Potato with Lemon and Sesame Anglaise

From our Salad Valley (Choose 1)

Greek Salad Platter
Roasted Butternut with Beetroot and Feta Salad
Crispy Broccoli Florets with Crispy Bacon Bits and Cheddar Cheese Cubes
Cous Cous Salad with Pumpkin Seeds, Butternut, Roasted Peppers and Olives
All Salads served with a variety of Dressings and Croutons

Desserts (Choose 1)

Individual Lemon Curd Pies
Creamy Petite Cheese Cakes
Home-made Milk Tartlets dusted with Cinnamon Sugar
Crispy Peppermint Tartlets
Fresh Fruit Kebabs with a Passionfruit Syrup
Dark Chocolate Tartlets
Wow Brandy Snaps with Chantilly Cream
Home Made Chocolate Mousse
Fresh Fruit Salad with a Duo of Ice Cream
Amarula Brown Pudding with Vanilla Custard
Lemon Meringue
Coffee end Orange Sponge Cake with Caramel Anglaise

IMPORTANT INFORMATION

Should You Request that We must Plate Your Meal during the Function –
An additional fee of R50.00 per Person will be charged

Our Basic Menu can be extended with an additional options at Extra Costs

Optional Snacks

We supply an assortment of snacks during serving the Welcome Drinks
At an additional Cost

Option A

Spring rolls, Samosas , Brochettas, Pizza Squares, Phyllo Parcels, Meat Balls
Quiche etc

Option B

Snacks with Biltong , Dried Sausage and a variety of Nuts

Both Option A and B will be charged at an Additional cost of R30.00 Per Person

Bronze: R165.00 per person – Self Service – Buffet Style

Meat (Choose 1)

Cape Malay Curry served with Sambals
Lamb Breyani
Western Cape Beef Bobotie topped Bulgarian Yoghurt
Italian Styled Beef Lasagne
Beef Schnitzel with Fresh Lemon
Super Beef Gordon Blue Stuffed with Matured Cheddar and Smoked Ham
Slow Stewed Super Beef in a Red Wine Jus
Sweet Sour Pork with Pineapple Anglaise
Roast Beef with Rosemary and Garlic

Chicken (Choose 1)

Honey and Mustard Glazed Roasted Chicken
Traditional Creamy Chicken and Mushroom Pie
Lemon and Herb Roasted Whole Chicken
Chicken Schnitzels with Fresh Lemon
Creamy Chicken A la King
Chutney and Mayonnaise Roasted Chicken
Traditional Chicken Lasagne
Tangy Cape Malay Chicken Curry wit Rooibos Tea Marinated Apricot Halves
Individual Chicken Gordon Blue with Mushroom Sauce

Rice Dishes (Choose 1)

Steamed White Rice
Herbed Risotto
Savoury Rice

Potato Dishes (Choose 1)

Crispy Brown Potato Wedges
Cajun Dusted Roasted Potatoes
Roast Potatoes tossed in Fresh Herbs
Mushroom Potato Bake

Dew Fresh Vegetables (Choose 2)

Broccoli and Cauliflower Mash with a Béchamel Sauce Au Gratin
Mediterranean Roasted Farm Fresh Selection of Vegetables
Individual Creamy Spinach and Feta Cheese Quiches
Young Green Bean and Bacon Wraps
Caramelized Sweet Potatoes with Honey and Cinnamon
Butternut Pumpkin Fritters in a Butterscotch Sauce
Honey Roasted Butternut Cubes
Glazed Caramel Carrots Julienne
Sweet Potato with Lemon and Sesame Anglaise

From our Salad Valley (Choose 1)

Greek Salad Platter
Roasted Butternut with Beetroot and Feta Salad
Crispy Broccoli Florets with Crispy Bacon Bits and Cheddar Cheese Cubes
Cous Cous Salad with Pumpkin Seeds, Butternut, Roasted Peppers and Olives
All Salads served with a variety of Dressings and Croutons
Home-made Copper Penny Salad

Desserts (Choose 1)

Individual Lemon Curd Pies
Creamy Petite Cheese Cakes
Home-made Milk Tartlets dusted with Cinnamon Sugar
Crispy Peppermint Tartlets
Fresh Fruit Kebabs with a Passionfruit Syrup
Dark Chocolate Tartlets
Wow Brandy Snaps with Chantilly Cream
Home Made Chocolate Mousse
Fresh Fruit Salad with a Duo of Ice Cream
Amarula Brown Pudding with Vanilla Custard
Lemon Meringue
Coffee and Orange Sponge Cake with Caramel Anglaise

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At an additional Cost

Option A

Spring rolls, Samosas , Brochettes, Pizza Squares' Phyllo parcels 'Meat Balls'
Quiche etc

Option B

Snacks with Biltong , Dried Sausage and a variety of Nuts

Both Option A and B will be charged at an Additional Cost of R30.00 Per Person