CELEBRATIONS BUFFET

R485 per person | R255 per child
between 6 – 12 years | Minimum 50 guests
Menu substitutions not permitted

Luncheon celebrations include gate entry fee into Kirstenbosch National Botanical Garden. Dinner celebrations include entertainment.

SALADS

Green
Baby gem, deep fried avo, roast radish, grilled spring onion, chermoula dressing

Tomato
Grilled heirloom tomato, marinated assorted vine tomatoes, onion, olives, pickled cucumber, lemon herb crumb

U - M
Roasted sweet potato, pomegranate, aubergine crisps, beans, chickpeas, herbs, baby spinach, chilli chickpea dressing

STARRTERS

Harissa Olives
Assorted olives, harissa, lemon

Onion Petals
Deep fried crumbed onion, smoked mayo, blue cheese dip

Mielsie Ribs
Corn on the cob, peri-naise

Mussels
West Coast, grilled lemon, salsa verde oil, milho frito, ginger chilli broth

Chicken Wings
Twice cooked Tunisian chicken wings, melon, guava dipping sauce, feta

BEETROOT
Beetroot carpaccio, roast baby beets, mint feta cream, rocket hummus, pine nuts, orange vinaigrette

MAINs

Beef Short Rib
Slow braised charred short rib, roast leeks, baby apples, fragrant jus

Chicken
Turmeric yoghurt marinated deboned chicken thighs, masala gravy, aloo poppadum, green chutney

Root & Tip
Charred chermoula cauliflower steak, poached muscadel pears, shaved cauliflower, apple puree, pine nuts, lemon cream

Fish
Flamed dukkah line fish, turmeric cauli-mash, radish, grilled mango, harissa lemon butter

TAGININES

Tagine
Ras-el-hanout spiced slow cooked lamb, rich Moroccan gravy, preserved lemon

SPRINGBOK SHANK
Braised springbok shank, confit vine tomatoes, kale crisps

DESSERTS

Ice Cream
Vanilla Bean, coffee choc, exotic sorbet, vegan cinnamon

Gin & Tonic
G & T cheesecake, dark chocolate biscuit crumb, ganache drops, Cape gooseberries

Amarula
Pedro yoghurt popsicle, banana fritters, butterscotch sauce, caramelised banana, nuttikrust

Chocolate
Spiced chocolate mousse, double chocolate brownie, berry coulis, fresh berries, caramelised white chocolate

Pear
Spiced poached pears, chopped brownies, crushed biscuits, chocolate

Malva
Traditional baked South African pudding, crème brule, butterscotch sauce, burnt sugar

SIDES

Creamed Maize | Grilled Greens | Jollof Rice | Baby Carrots | Aloo Potato | Cauli-mash

T’s & C’s
Valid from the 1 September 2023.
We reserve the right to charge a 10% service charge to the final bill.
Some food items have traces of nuts, sesame seeds and egg.
Photography is for illustrative purposes only and presentation may vary. Certain ingredients in this menu are seasonal and are subject to availability.