

CELEBRATIONS BUFFET MENU

Per Adult - R595

Per Child Between 6 & 12 years - R335

BREAD

MEILIE BROOD

Rosemary Butter

STARTERS

RAINBOW (V)

Sweetcorn, Orzo pasta, chickpeas, cherry tomatoes, carrots, mixed peppers, spring onion, avo, chilli oil, vinaigrette dressing

U - M (V)

Roasted sweet potato, diced strawberries, aubergine crisps, beans, chickpeas, herbs, baby spinach, chilli chickpea dressing

HARISSA OLIVES (V)

Assorted olives, harissa, lemon

BEEF BITTERBALLEN

Slow-braised short rib, biltong jus, rolled & panko crumbed, deep-fried, mustard mayo

BOBOTIE SPRING ROLLS

Cape Malay-spiced beef, chilli chutney, coriander sesame sweet chilli dip, fruit potpourri

MUSSEL POT

Mussels, creamy blue cheese and white wine

CHICKEN LIVERS

Coconut based peri-peri, garlic butter sourdough

TAGINES

SPRINGBOCK POTJIE

Slow cooked springbok, dark beer jus, baby onion, mushroom, cherry tomatoes

LAMB

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





MAINS

ROASTED AUBERGINE (V)

Roasted aubergine, curry yoghurt sauce, toasted spiced almonds, aubergine crisps, hummus, aubergine achar & strawberries

CHICKEN & PRAWN MALAY CURRY

Fragrant Malay Curry infused with whole spice, garlic, ginger and chilli, coconut milk and mild fruity chutney, poppadum

HERDSMAN BUTTER RIB EYE BITES

Cubed rib eye steak, caramelised onions, herdsman butter, crisp onions

CARAMELISED FENNEL ORZO (V)

Slow roasted fennel in white wine, marinated heirloom tomatoes, orzo, dill, saffron, lemon & pistachio, tempura broccoli stems

BEEF RIBS

Monkey-gland basted

SIDES

Grilled Greens

Jollof Rice

Couscous

Nhopi Dovi

African Spinach

Roast Potatoes

DESSERTS

GELATO ICE CREAM

Assorted flavours

PEPPERMINT TART

Layers of biscuits, creamy caramel, and crushed Peppermint Crisp chocolate

CHOCOLATE

Spiced chocolate mousse, double chocolate brownie, berry coulis, fresh berries

MALVA

Traditional baked South African pudding, with custard

MELKTERT CHURROS

Cinnamon sugar churros, melktert dip

