



Semi Buffet Menu

R600pp

Plated Starters

Venison Carpaccio served with Port infused Berries, Fried Capers, Pickled Red Onions, Crispy Parmesan Wafer drizzled with a Wholegrain Mustard Dressing and Fresh Micro Greens

Or

Ivory Smoked Chicken, Peppadew & Cheese Phyllo Basket on a Smoked Onion Puree dressed with a Crisp House Micro Salad

Sorbet

Trio of Homemade Sorbet to cleanse the palate.
Strawberry & Champagne/Mango & Malibu/Litchi & Gin

Buffet Mains

Flame Grilled Deboned Rosemary Leg of Lamb Served with a Mint Lamb Jus
Chargrilled Lemon 'n Herb Chicken Souvlaki Basted with Garlic Butter
Fluffy Egyptian Rice
Golden Jacket Potatoes with Sour Cream & Chives
Grilled Mediterranean Vegetable Kebabs
Sweet Cinnamon Pampoenkoekies topped with Amarula Caramel Sauce
Crisp Garden Salad Bar with an array of Homemade Vinaigrette's

Dessert Station

Strawberry Pavlova
Koeksisters
Dark Chocolate, Cherry & Nut Brownie
Vanilla Crème Brulee
Lemon Meringue
Peppermint Crips Jars
Phyllo Bon Bons with Chocolate & Nuts
Baked Mini Passion Fruit Cheesecake

Choice of 5 Desserts

