



THREE COURSE BUFFET D

Tomato mozzarella salad with pesto balsamico pearls and olive crostini

Prawns on Japanese rice galette with pickled ginger and wasabi mayo

Medium roasted beef wraps filled with a Haloumi strip, veg and harissa dip

Gourmet salad with an array of condiments, roasted seasonal Mediterranean veg,
smokey chicken fillets and a Fig and balsamico reduction

Chermoula rubbed beef fillet medallions with mushroom sauce

Roasted leg of lamb

Sous vide Chicken galantine with savoury filling

Melted leek, mushroom pasta bake with pecorino cheese crust

Triple potato

Pumpkin fritter

Medley of seasonal vegetables

Creamy lemon curd topped carrot cake combined with a carrot meringue

Chocolate tart topped with after eight chocolate ganache

Oven baked yoghurt tart topped with seasonal fruits

R295.00 per person

(All prices quoted excludes VAT & delivery)