

MENU 1

R210.00 per person

Fruit juice and snacks on arrival

Starter

Smoked Salmon on buttermilk pancakes served with salad greens and bread

Main course (plated)

Roast Leg of Lamb with a mint yogurt sauce
Traditional chicken pie on savoury rice
Grilled vegetables in season
Butternut and sweet potato bake
Potato wedges

Dessert

Trio of chocolate mousse with kahlua ice cream

Coffee and tea table

MENU 2

R210.00 per person

Fruit juice and snacks on arrival

Starter

Tuna roulade with Greek salad and garlic bread

Main course (plated)

Honey mustard Gammon
Three cheese potato and leek bake
Roast chicken on fragrant rice
Grilled vegetables in season
Pumpkin fritters with a caramel sauce

Dessert buffet

Fruit salad with ice cream
Koeksisters
Chocolate mousse
Tiramisu

Coffee and tea table

MENU 3

R210.00 per person

Fruit juice and snacks on arrival

Starter

Chicken tortilla wraps with a side salad

Main course (plated)

Phyllo Lamb pie on basmati rice
Grilled Beef sirloin with a mushroom sauce
Roast potato wedges
Cauliflower and broccoli bake
Sweet butternut slices

Dessert

Berry waffles topped with ice cream and maple syrup

Coffee and tea table

MENU 4

R210.00 per person

Fruit juice and snacks on arrival

Starter

Deep fried hake on sweet and sour noodles served with bread

Main course

Cape Lamb Stew with condiments
Wild rice
Bake paprika chicken
Ginger butternut and sweet potato
Vegetables in season
Potato rosties

Dessert

Chocolate brownies with mascarpone cream

Coffee and tea table