



Bread Selection

A selection of freshly baked breads served with a selection of dips and a variety of flavoured butter

South African Cured Meat Selection

Locally cured meat platter - venison tartare, smoked turkey breast, beef biltong, mustard, pickled onion shells, *droëwors* and pickles

Salmon Trout Selection

Cape Khoisan salt and nori cured salmon trout, smoked salmon trout, salmon pavé and trout roe accompanied with lime crème fraîche, crisp caper berries and salmon tartare

Chicken Terrine

pressed confit chicken with cured egg yolk, curried crumbs and a black cherry gel

Cold Buffet

D.I.Y salad station - a variety of baby leaves, cucumber, feta, olive, red onion, marinated olives, herb croutons, shaved parmesan and a selection of assorted dressings

Cumin roasted butternut and sweet potato salad with crumbled feta

Apple, fennel walnut and poppy seed salad

Thai beef noodle salad with roasted sweet peppers

Baby green salad with smoked hake and salted apricots

Crab and shrimp cocktail

Cabbage slaw with spring onion and bacon bits

Waldorf salad with shredded curried turkey and pickled celery

Baby bocconi salad with sun blushed tomatoes and pesto

Prawn Caesar salad

Chopped vegetable salad with a chunky herb salsa

Corn custard with burnt orange gel

Pea and prawn quiche

Ham mushroom and cheddar quiche

Marinated seafood cups

Chicken croquette with cranberry gel

Chorizo mousse with a ciabatta wafer

Bobotie tartlets with a peach chutney



Carvery

Smokey barbeque spiced beef fore rib with a green peppercorn jus
Moroccan leg of lamb with a tomato and chick pea salsa

Hot Buffet

Dukkah spiced turkey breast with sweet red onion jus
Grilled sustainable linefish with a coriander chilli and cream cheese sauce
Pork kessler with a sweet apple sauce
Malay vegetable and dhal curry
Seasonal baby root vegetables
12A seafood penne pasta
Spinach and butter dauphinoise
Spiced polenta with onion flavours
Pilaf of rice with butternut gremolata
Crispy hasselback potatoes

Desserts

Ginger and orange hot pudding
Carrot and cinnamon slice
Assorted bon bons and home-made sweets
Peanut butter and berry whoopie pies
Coffee and chocolate yule log
Berry and almond pie
Local cheeseboard with preserve and crackers
Bea's cheesecake with strawberries
Seasonal fruit salad
Mini black forest gâteaux
Macadamia and caramel tartlets
Rocky road brownie
Creamy rice pudding with caramelised nuts