



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

Smoked Snoek Terrine

with pea salad, apricot gel and tomato chutney

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

Chargrilled cauliflower, tomato, dill and caper salad

Apple, celery, blue cheese and flaked almond salad

Indonesian egg noodle and seafood salad

Summer green salad with chargrilled orange segments and toasted hazelnuts

Asian slaw with cranberries and spring onion

Pear and apple Waldorf salad

Baby bocconi salad with a coriander pesto

Baby gem, smoked chicken, marinated rosa tomato salad with a Caesar dressing

Pea panna cotta with a marinated pea salad and pea shoots

Smoked hake and corn quiche

Butternut and feta quiche

Chilled melon, mint and ginger gazpacho

Goats cheese croquettes with sambal oelek

Chorizo mousse with a ciabatta wafer



Carvery

Cajun barbeque spiced beef fore rib with a pink peppercorn jus
Oven roasted leg of lamb marinated with rooibos and thyme jus

Hot Buffet

Pork kassler with a creamed paprika sauce
Apricot and sage glazed turkey breast with sage stuffing
Grilled sustainable linefish with lemon and nori beurre blanc
12A seafood linguini
Spinach potato and chickpea curry with coriander yoghurt
Spiced savoury rice
Traditional roasted potatoes with sage and crispy garlic
Seasonal baby root vegetables
Creamed cauliflower with an aged cheddar bake
Braised brussel sprouts and kale

Desserts

Chocolate and almond whoopie pie
Black forest gâteaux
Rocky road brownie
Frangipane and berry tartlets
Ginger and dark chocolate hot pudding
Yule log
Seasonal fruit salad
Local cheeseboard with preserve and crackers
Spiced cake with a vanilla bean mousse
Assorted bon bons and homemade sweets
Bea's cheesecake served with strawberries
Macadamia nut pie
Creamy rice pudding with caramelised nuts