

## STARTERS SERVED PLATED

### SELECT ONE ONLY

Tender Slices of Chicken Breast served on Cucumber Spaghetti topped with Basil Aioli, Chives and Peppadew  
Crepe filled with Pulled Chicken Breast and Mushrooms topped with Spring Onion and Crumbed Feta  
Ham and Cheese Quiche with a Piquant Tomato Crème, dotted with Glazed Balsamic  
Cream of Mushroom Soup served with Dumpy Seeded Bread  
Mussels in a Garlic and Cheese Sauce served with Dumpy Seeded Bread  
Cream of Butternut Soup served with Dumpy Seeded Bread

## MAINS SERVED BUFFET STYLE

### MEAT, POULTRY FISH, VEGETARIAN - SELECT TWO ONLY

FISH Hake Thermidor (Cream Cheese) Bake  
CHICKEN in a Mild Cape Malay Curry  
CHICKEN A-la-King  
CHICKEN Portions Oven Roasted  
GAMMON Oven Roasted  
BEEF Oven Roasted  
PORK Oven Roasted  
ROASTED VEGETABLE DISH Especially designed for Vegetarians

### STARCH – SELECT TWO ONLY

Rice  
Maize with a Piquant Traditional Chakalaka Sauce  
Baby Potatoes in their jackets, oven baked in Parsley Garlic Butter  
Cream Cheese Potato Bake

### VEGETABLES – SELECT TWO ONLY

Caramelized Butternut  
Ginger and Honey Carrot Wheels  
Medley of Baby Peas, Baby Carrots and Corn  
Medley of Peas and Corn  
Spicy Beetroot sprinkled with Dukkah and Feta Crumbs  
Baby Marrow done in a Mild Chili Tomato and Onion Relish  
Cauliflower and Broccoli Cheese Bake  
Traditional Green Beans prepared with Potato and Onion  
Creamed Spinach

### SALADS – SELECT TWO ONLY

Buffet Style and Size, Greek Salad Platter with Creamy Greek Salad Dressing  
Carrot and Pineapple Salad  
Coleslaw with Red Apple Salad  
Beetroot with Sweetened Vinaigrette Dressing  
Oriental Pasta Salad

## DESSERT SERVED PLATED

### SELECT ONE ONLY

**Baked** Malva Pudding with Vanilla Custard  
Chocolate Mousse  
Crème Caramel

COFFEE AND TEA TABLE AVAILABLE FROM 18H00 UNTIL 22H00  
Nescafe Sachets / Five Roses Black and Rooibos Tea Sachets



**IMPORTANT NOTE ON FOOD**

Please note that we prepare 25% more food than required. This is to cater firstly, for possible second servings and secondly, ALSO to provide our staff on duty with a meal. Hence, no take aways.

Main Course Buffet will be removed Two Hours after opening for serving – please ensure this is announced.

Our kitchen is not Halal, nor Kosher. Should you require strict Halal or Kosher, we will outsource according to your requirements at an additional charge. Same applies to allergies, vegetarian and vegan.

Special dietary requests must please be brought to our attention at least four calendar weeks prior to the wedding date in order for us to quote and be accepted by yourself in writing.