

CORPORATE LUNCH MENU:

Please select your options from the menu selection listed below.

- Option One: 1x salad, 1x starch, 1x main meal R120 pp
- Option Two: 1x salad, 1x starch, 1x vegetable, 1x main meal R125 pp
- Option Three: 1x salad, 1x starch, 1x vegetable, 1x main meal, 1x dessert R155.00pp
- Additional One: 1x salad, 2x starch, 1x vegetable, 2x main meal, 1x dessert
- Additional Two: 2x salad, 2x starch, 2x vegetable, 2x main meal, 1x dessert
- Executive menu: [Please click here.](#)

SALADS:

- Creamy Baby potato salad with chives and wholegrain mustard.
- Roasted Pumpkin Salad with cous cous, chickpeas, feta, pumpkin seeds, rocket and red onions. Served with a creamy vinaigrette dressing.
- Curried Couscous with Feta cubes – Cous cous salad with feta cubes and dressing.
- Wild Rice Salad with roasted mushrooms, fresh coriander, feta, green apples, baby spinach and pumpkin seeds. Served with a tangy yoghurt dressing.
- Apple & honey dressing coleslaw salad - Creamy traditional coleslaw.
- Pasta salad tomato based or curried salad.
- Greek salad with creamy feta & olives.
- Summer salad - French style summer salad with corn and avocado.
- Balsamic roasted beetroot & rocket salad with sprinkles of feta.
- Mediterranean couscous salad.
- Butternut & couscous salad with roasted cherry tomato, corn, feta & basil leaves.



STARCH:

- Steamed savoury rice with mixed herbs.
- Spiced fluffy rice with peppers and tomato.
- Roasted potato wedges.
- Baby potatoes halved and grilled with oregano and coarse black pepper.
- Creamy cheese, Potato bake.
- Arribiata (Tomato penne) pasta.
- Baby potatoes tossed in rosemary, garlic and butter.
- Sautéed butternut and sprinkled feta tossed couscous.
- Sweet potatoes wedges grilled with a honey reduction.
- Pap bake with tomato and cheese oven baked.

VEGETABLES:

- Creamed spinach or butternut.
- Cauliflower and broccoli bake.
- Spinach cooked with onion, tomato and potato.
- Mashed green beans with potato and onion.
- Bean & lentil curry (v).
- Vegetable bake creamy cheese sauce.
- Beetroot with cumin & chickpeas.
- Stir fry Julienne vegetables.
- Butternut wedges with honey, cinnamon & cumin.
- Mixed vegetables with sage butter sauce oven baked.
- Roasted seasonal vegetables with porcini mushroom sauce.
- Sweet corn on the cob with a cheddar sauce.
- Green beans with brown butter.
- Roasted butternut crumbled feta and pumpkin seeds.
- Stir fried vegetables with sesame & soy.

VEGETARIAN OPTIONS:

- Rigatoni Bolognese A rich and hearty minced mushroom, lentil ragu, folded through rigatoni pasta.
- Lasagne Noci A hearty minced mushroom, lentil ragu poured between layers of lasagne, topped with our light butternut squash béchamel.
- Shepherd's Pie a luscious, slow-roasted British stew with spoonful's of creamy sweet potato mash and a crispy, sprinkled paprika.
- Cauli Tikka Masala Roasted cauliflower, squash and chickpeas in a creamy tikka masala with fragrant garlic rice, spiced chutney.
- Thai Green Curry a bright and fragrant Thai green curry, with a medley of vibrant veg, tofu and a side of fresh quinoa.

- Spaghetti à la mafia - tomato, garlic, chopped parsley, chili, olive oil and Parmesan.
- Cheese Penne bake in a creamy garlic sauce with tomatoes, mushrooms and chopped spinach.
- Grilled vegetable and mushroom lasagne Macaroni and cheese baked with double cheese.
- Vegetarian Curry a Pumpkin and chickpea curry.

MAIN MEAL:

- Traditional mild Malay beef curry, with a sambal selection.
- Stuffed chicken breasts in a Napolitano based sauce oven baked.
- Thai style green chicken and lemon grass curry with sambal selection.
- Layered beef lasagne with béchamel and three cheese.
- Golden roast chicken thighs with mustard crème.
- Chicken pieces flame grilled with lemon and herb/peri peri.
- Chicken korma style curry.
- Chicken a 'la King.
- Chicken, mushroom and pea casserole served with basmati rice.
- Beef, caramelized red onion and pepper casserole.
- Steak grilled served with creamy mushroom sauce.
- Creamy beef stroganoff.
- Battered fresh hake with a lemon butter sauce.
- Beef strips in an Asian teriyaki sauce wok fried egg noodle.
- Hake panko goujon deep fried with a lemon sauce.
- Beef stew mixed veg and potato cubes.
- Traditional cottage pie.
- North African style chicken curry with carrots and beans.
- Malay beef Bobotie with chopped sambal selection.
- Flame grilled chicken thighs or chicken pieces in a Portuguese sauce.
- Chicken schnitzels drizzled with cheese sauce.
- Pork in a creamy stroganoff based mushroom sauce (Below).



DESSERT:

- Fruit salad jars.
- Cheese cake crumble jars – granadilla.
- Lemon meringue jars.
- Baked cinnamon apple crumble with vanilla custard.
- Malva pudding jars with custard.
- Apple bake and custard.
- Decadent chocolate brownies covered in milk chocolate.
- Chocolate mousse cups layered with brownies and dark chocolate.
- Mini milk tartlets, Condense tarts and pecan nut tartlets.
- Sticky chocolate pudding served with ice cream.