

EXECUTIVE BUFFET MENU:

Please ensure all items chosen include a salad, vegetable and dessert – all meals will be served with a dessert of choice. Choose two mains below:

Honey seared salmon, sundried tomatoes, potato bake and creamy baked vegetables and a French summer salad.

Portuguese baked line fish topped with olives, onions, pimento, garlic and herbs, mash, salad of choice and julienne vegetables.

Slices of oven roasted pork belly with soy and honey sauce, mash, salad of choice and country roasted vegetables.

Pan seared fillet cognac black pepper cream sauce mash, salad of choice and grilled root vegetables.

Lemon and herb crusted line fish, sweet potato mash, grilled seasonal vegetables in a parsley oil and salad of choice.

Chicken tenderloin topped with creamy spinach sauce served on mash potatoes topped with roasted vine tomatoes and salad of choice.

Caprese stuffed chicken breast topped with creamy tomato based sauce served on oven baked creamy potato, with pan fried root vegetables and Caprese style salad.

Pan Seared Lamb Cutlets with summer salad, Broccoli and almonds with Mint & Potato Fondants with grilled root vegetables.

Moroccan spiced lamb chops served on mustard mash potatoes and sautéed mushrooms, accompanied by roasted winter vegetables & butternut puree

Marinated beef fillet medallions with rich red wine jus, creamed spinach puree, pom Anne potatoes, and baby stem carrots, French summer salad

Soy and honey glazed Pork belly with served on mustard mash potatoes with tossed baby carrots, root vegetables.

Mediterranean Flavoured Rump, marinated in Oregano, Balsamic and Olive Oil served with baby potatoes, creamy veg – Sauce Madeira.

Slow cooked Beef curry with sambals, served with rice and Julienne style veg, sambals and roti.

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SALADS:

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.

Roasted Pumpkin Salad with cooscoos, chickpeas, feta, pumpkin seeds.

VEGETEABLES:

Cauliflower and broccoli bake.

Spinach cooked with onion, tomato and potato with grilled baby marrows.

Vegetable bake creamy cheese sauce.

Baby grilled beetroot with cumin & chickpeas.

Stir fry Julienne vegetables or country roasted root vegetables in citrus reduction.

Mixed vegetables with sage butter sauce oven baked.

Roasted seasonal vegetables with porcini mushroom sauce.

DESSERTS:

Chocolate mousse jars with brownie | Pecan nut jars with whipped cream | Banana caramel & sponge pudding shots | Lemon fridge tart jars with crumble base | Apple crumble jars with crème Anglaise | Mini Cinnamon doughnut, chocolate mousse jars | Chocolate brownie triangles | Malva pudding & custard jars | Baked apple tart and custard | Cheese cake jars with crumble