



3 Course Meal Menu

MENU 1 – R170

STARTER

CHOOSE ONE

Hearty vegetable soup

White onion soup

Coriander beef curry served with a cocktail roti

Chicken payella

Springroll with sweet chilli sauce

MAIN MEAL:

PROTEIN: (CHOOSE TWO)

Roast chicken thigh

Chicken pasta bake

Roast beef served with robert sauce

Traditional beef stew

STARCH: (CHOOSE ONE)

Basmati rice

White rice

Savoury rice

Pap

Roast potatoes

Baby garlic & parsley butter potatoes

VEGETABLES OR SALAD: (CHOOSE ONE)

Glazed carrots & peas

Honey glazed butternut

Sambal

Beetroot salad

Green salad

DESSERT: (CHOOSE ONE)

Ice cream & chocolate sauce

Malva pudding & custard

Fresh fruit salad served with ice cream (seasonal)

MENU 2 – R195

STARTERS: (CHOOSE ONE)

Cream of butternut soup

Cream of pea soup

Beef goulash curry served with naan bread

Baked hake fillet served with tartar sauce

Phyllo basket filled with chicken salad

MAIN MEAL:

PROTEIN (CHOOSE TWO)

Indian mutton curry
Tender roast beef slices covered in cream of mushroom sauce
Beef or chicken lasagna
Home-made beef or chicken & mushroom pie
Coronation chicken thigh

STARCH (CHOOSE ONE)

Basmati rice
White rice
Savoury rice
Pap
Roast potatoes
Baby garlic & parsley butter potatoes

VEGETABLES (CHOOSE ONE)

Creamed spinach
Glazed butternut
Assorted roast veg
Cinnamon glazed sweet potato
Sweet baby carrots

SALAD: (CHOOSE ONE)

Sambal
Greek salad
Coleslaw
Beetroot salad
Sweet pea & banana salad

DESSERT: (CHOOSE ONE)

Apple tart served with custard and cream
Traditional trifle parfait
Banana crumpet served with cream or ice cream
Strawberry fridge tart

MENU 3 – R245

STARTERS (CHOOSE ONE)

Seafood cocktail
Phyllo basket filled with shrimp cocktail
Seafood marinere (cooked in garlic cream)
Crepes filled with tuna (topped with mozzarella)

MAIN MEAL:

PROTEIN (CHOOSE TWO)

Aromatic lamb curry
Butter chicken
Roast leg of lamb
BBQ deboned grilled chicken leg & thigh
grilled sirloin (150g) with sauce of your choice
SLOW ROASTED LAMB SHANK WITH BALSAMIC TOMATO REDUCTION (SERVED ON IT'S OWN)

STARCH (CHOOSE ONE)

Basmati rice
White rice
Savoury rice

Roast potatoes
Linguine pasta
Baby garlic & parsley butter potatoes
New jacket potatoes with chive hollandaise
Potato & mushroom bake
Sweet potato & squash fritters

VEGETABLES (CHOOSE ONE)

Creamed spinach
Ginger butternut
Assorted roast veg
Cinnamon / ginger glazed sweet potato
Blanched zucchini & julienne carrots
Cauliflower & broccoli cheese bake

SALAD: (CHOOSE TWO)

Choose any salads of your choice

DESSERT: (CHOOSE ONE)

Pavlova
Layered biscuit & chocolate mousse
Cheesecake with fruit topping
Peppermint crisp tart
Fabiola
Malva tart with custard & cream or ice cream
Apple crumble with custard & cream or ice cream

NOTE:

**STARTERS AND DESSERTS ARE SERVED AT THE TABLE
MAIN MEALS ARE SERVED BUFFET STYLE (WE DISH)**

ABOVE MENU INCLUDES:

Food as described on the menu
Utensils for serving + chafing dishes
Preparation of meals
Staff for preparation and dishing
Transportation within 20-kilometer radius

ADDITIONAL COST (not included in menu cost):

Hiring of crockery, cutlery, furniture, linen (charged as required)
Labour cost for setting up tables – R10 pp
Labour cost for cleaning (washing up) – R15 pp
Waiters (R85 per hour per waiter)