

buffet menu 2

starters

homemade bread served with chimichurri

hot

teriyaki glazed sesame chicken wings creamy tomato and smoked paprika soup west coast mussels in a white wine and fresh herb cream sauce

cold

mediterranean salad phyllo cups filled with herb infused cream cheese, olives, red onion and cucumber

main courses

slow roasted leg of lamb with garlic, rosemary and red wine, served with a minted lamb jus catch of the day drenched in a citrus reduction spicy, sticky, citrus roasted chicken fluffy basmati rice wok-seared vegetables

desserts

our famous cheese cake topped with homemade caramel sauce red velvet cake with chocolate mousse and berry coulis

R280 per person