

Fynbos Menus 01 May 2017 to 30 April 2018

SUGGESTED 3 COURSE MENU CHOICES WHICH INCLUDES TEAS & FILTER COFFEE AVAILABLE WITH DESSERT

Should you have something specific in mind, we are happy to quote accordingly.

All our food is served Buffet Style, if plated food is preferred, this will incur an extra cost dependant on the number of guests.

We are happy to cater specific dishes for those of your party with special food requirements.



GROUP A - R250 per head

STARTERS

Bread table with paté, cheese and homemade konfyt

Or

Homemade soup and breads

MAINS - CHOICE OF ONE OF THE FOLLOWING

ALL MAINS SERVED WITH SEASONAL GARDEN SALAD

Vegetarian Lasagne

Coronation Chicken (Free-Range) served with Savoury Rice

Slow braised beef served with creamy mashed potatoes

DESSERT

Malva pudding or two ice creams



GROUP B

R360 per head

STARTERS

See group B starter menu below

MAINS - Choice of one of the below

ALL MAINS SERVED WITH SEASONAL GARDEN SALAD

Spanakopita served with Roasted Butternut
Pancake filled with sautéed Spinach, Feta & Mushroom topped & baked with Cheese Sauce, served with caramelized Butternut and Pumpkin
Roti filled with pulled Beef & Horseradish Sauce served with Coleslaw
Traditional Bobotie served with Yellow Rice & Raisins, Sambals & Poppadums

DESSERT

See group B dessert menu below

R300 per head

STARTERS

See group B starter menu below

MAINS - Choice of one of the below

ALL MAINS SERVED WITH SEASONAL GARDEN SALAD

Korma Chicken (Free-Range) OR Beef served on bed of Basmati Rice with Roti
Cape Malay Chicken (Free Range) served on bed of Fragrant Rice with Sambals & Poppadums
Shakshuka served with Tabbouleh

DESSERT

See group B dessert menu below



R400 per head

STARTERS

See group B starter menu below

MAINS - Choice of one of the below

ALL MAINS SERVED WITH SEASONAL GARDEN SALAD

Farm Sourced Lamb Spit Braai served with Roasted Seasonal Vegetables & Oven Roasted Baby Potatoes

DESSERT

See group B dessert menu below



GROUP C

R460 per head

STARTERS

See group C starter menu below

MAINS - Choice of one of the below

ALL MAINS SERVED WITH SEASONAL GARDEN SALAD

Slow Baked Lamb Shanks cooked in Rosemary & Lemon Marinade, served with rich sauce, Mashed Potato & Oven Roasted Seasonal Vegetables
Lamb Shanks slow cooked Moroccan Style, topped with roasted Almonds & served on bed of Couscous Oven
Roasted Fillet of Beef served with Oven Roasted Baby Potatoes and Caramelised Seasonal Vegetables Oven Baked
Fillet of Line Fish served on a bed of Pumpkin/Butternut/Jewel Sweet Potato Mash & served with Sautéed Seasonal Vegetables

DESSERT

See group C dessert menu below

R530 per head

STARTERS

See group C starter menu below

MAINS - Choice of one of the below

ALL MAINS SERVED WITH SEASONAL GARDEN SALAD

Roasted Rack of Lamb served with wine infused sauce, served on Creamed Olive Oil & Rosemary Mashed Potato accompanied by Oven Roasted Cauliflower Florets with Cumin, Coriander & flaked Almonds, Sautéed Green Beans and Roasted Baby Tomatoes on the Vine

DESSERT

See group C dessert menu below

SQ

Baked Norwegian Salmon, topped with grilled prawns & lemon poppy Sauce served on a bed of Fragrant Rice with fresh seasonal Stir Fried Vegetables

GROUP B STARTERS

Fruit Kebabs
Chicken Samoosas &
Vegetarian Spring Rolls
served with Sweet Chilli Dip
Mini Quiches

PLUS A CHOICE OF ANY 2 BELOW

Mini Chicken Kebabs
Smoked Snoek on Savoury Biscuit or Cucumber Round
Chilli Poppers
Mini Thai Fish Cakes
Hummus with Crudités

GROUP C STARTERS

Fruit Kebabs
Chicken Samoosas &
Vegetarian Spring Rolls
served with Sweet Chilli Dip
Mini Quiches

PLUS A CHOICE OF ANY 4 BELOW

Roasted Peppers & Goat's Cheese served on Crostini
Half Roti filled with Pulled Roast Duck & Plum Sauce
Mini Caprese Skewers
Chilli Poppers
Lightly Grilled Prawns drizzled with
Garlic Butter/Chilli/Thai Dressing
Mini Thai Style Fish Cakes



GROUP B DESSERTS

ONE CHOICE OF THE FOLLOWING

Apple Crumble
served with Fresh Cream or Custard or Vanilla Ice Cream

Malva Pudding
served with Vanilla Ice Cream or Custard or Fresh Cream

Fresh Seasonal Fruit Salad
served with Vanilla Ice Cream or Fresh Cream

Chocolate Mousse
topped with a dollop of Fresh Cream

Chocolate Brownies

GROUP C DESSERTS

(You can also choose from group A desserts)

ONE CHOICE OF THE FOLLOWING

Panacotta with Orange & Brandy Sauce and a dollop of
Fresh Cream sprinkled with Dark Chocolate Flakes

Pavlova topped with Fresh Cream and Seasonal Fruits,
Berry Coulis and Lemon Curd

Pastei Do Nates

Cheese Cake

Baked Goey Chocolate Pudding sprinkled with
Peppermint Crisp

