



VALENTINES MENU

R995 per person

ON THE TABLE

Mixed Trail Nuts

BUFFET MENU

Freshly Baked Bread & Butter Board

A selection of freshly baked bread, flavoured butter

ANTIPASTI & SALADS

West Coast Oysters & Accompaniments

Quinoa English Cucumber Superfood Salad (V)

Burrata & Heirloom Tomato Salad (V)

German Potatoes Salad (V)

Variety of Leaves, Cucumber, Feta, Olives,
Red Onion, Marinated Olives, Herb Croutons,
Shaved Parmesan & a selection of Assorted
Dressings (V)

Poached Pear, Gorgonzola Salad (V)

Selection of South African Cheeses & Preserves

South African Cured Kudu-Mustard & Pickles

ASIAN BUFFET

Hand Rolled Sushi

Yellow Tail / Salmon / Vegetable (V)

Freshly Steamed Dim Sum

Chicken Suimai, Aromatic Vegetable (V)

Chow Mein

Beef / Vegetable (V)

soy / pickled ginger / wasabi

homemade soy / hot garlic sauce / sweet chilli sauce

CARVERY

Butchers Selection Herb Crusted Beef Sirloin

Shell on Grilled Prawns

Grilled Fish, Citrus Drizzle

Char-grilled Corn on the Cob (V)

Young Potatoes (V)

ITALIAN SELECTION

LIVE: Pasta in Whole Parmesan Wheel (V)

Pizza Pollo Arrosto

CURRY BUFFET

The Classic Butter Chicken

Durban Lamb Curry

Paneer Kadhai (V)

Chole Masala (V)

Vegetable Briyani (V)

Flavoured Naan - Garlic, Chilli & Butter (V)

DESSERT BUFFET

Berry Eton Mess

Banana Choux Crunch

Peppermint Crisp Verrine

Coconut & Mango Tartlet

Berry Roulade

Velvet Cake Pops

Raspberry Chocolate Opera

Red Velvet Macaroon

Ice Cream Sunday with Toppings

Chocolate Kisses

Chocolate Fudge Cake

Baked Cheesecake