



MENU SELECTION

Menu 1

Homemade bread served with butter

MAIN COURSE

Roast chicken quarters served with a creamy piquant pepper sauce

Carved Roast Sirloin of beef served with a red wine gravy

ACCOMPANIED BY

Rosemary mustard new potatoes with a hint of rock salt

Chinese glass noodles with an Asian flavour

Courgette provencale (baby marrow in tomato gravy, baked in oven)

Corn on the cob

Spinach pie

SALADS

Greek salad

Herb salad

German potato salad

DESSERT

Sticky toffee pudding

Ice Cream with homemade chocolate sauce



Menu 2

Homemade bread served with butter

MAIN COURSE

Chicken coq au vin rouge

Roast beef served with a port wine & green peppercorn sauce

ACCOMPANIED BY

Medley of seasonal vegetable seasoned with fresh herbs

Cauliflower and broccoli au gratin

Savoury basmati rice

Baby potatoes seasoned with rock salt and rosemary

SALADS

Tossed garden salad

Marinated feta, aubergine & bell pepper salad

DESSERTS

Ice cream and homemade chocolate sauce

Peacan nut tart with whipped cream



Menu 3

Homemade bread served with butter

MAIN COURSE

Grilled lamb cutlets topped with sweet caramelized red onions & button mushrooms

Roasted Cajun chicken quarters served with a Mediterranean tomato relish sauce

ACCOMPANIED BY

Pomme Anna (baked layered potato dish)

Fruity flavoured basmati rice (basmati rice flavoured with dried fruits)

Tempura vegetables (assorted vegetables, deep fried in a crispy batter)

Duo of vichy carrots and assorted baby vegetables

SALADS

Thai noodle salad with mango atchar and seared soya beef

Fresh garden salad

DESSERT

Vanilla ice cream with warm homemade chocolate sauce

Passion fruit cheese cake served with a berry couli



Menu 4

POTJIE

Selection of Fruit juices on arrival

Cheese loafs and homemade bread served with butter

MAIN MENU

Succulent oxtail pot with farm fresh ingredients

ACCOMPANIED BY

Savoury rice

Paptert with mushrooms and bacon

Corn on the cob

Fresh seasonal steamed vegetables

SALADS

Classic cold potato salad

Carrot and pineapple salad

DESSERT

Vanilla ice cream with warm homemade chocolate sauce

Coffee brulee



Menu 5

BRAAIVLEIS

Selection of fruit juices on arrival

Garlic bread and homemade bread served with butter

MAIN COURSE

Herb crusted T-bone steaks served with a Madagascan green peppercorn sauce

Piquant chicken and pepper kebabs with a creamy mushroom sauce

ACCOMPANIED BY

Pap served with a tomato compote

Cheesy baked potato flan

Vegetable ratatouille

Creamed spinach pie

SALADS

Russian salad

Fresh green garden salad

DESSERT

Vanilla ice cream with warm homemade chocolate sauce

Apple crumble served with homemade vanilla sauce



Menu 6

SPITBRAAI

Selection of fruit juices on arrival

Garlic bread and homemade bread served with butter

MAIN COURSE

Lamb on the spit served with a red wine sauce

ACCOMPANIED BY

Savoury rice

Pap served with tomato compote

Courgette provencale (baked courgettes / baby marrows)

Asian style stir fry vegetables

SALADS

Coleslaw

Beetroot salad

DESSERT

Vanilla ice cream with warm homemade chocolate sauce

Malva pudding served with warm vanilla sauce



Menu 7

NON CARVERY

Homemade breads & butter served on the table

STARTER

Smoked salmon rosettes served on a potato galette accompanied by a garden fresh salad

MAIN COURSE

Veal zurichoise – julienne beef strips in a creamy mushroom sauce

Sliced roast pork loin served in a Normandy sauce

Vegetable lasagne

ACCOMPANIED BY

Citrus flavoured Basmati rice

Jacket potatoes with sour cream

Grilled seasonal vegetables

Duo of cauliflower and broccoli baked in creamy cheese sauce

DESSERT

Duo of white & brown Chocolate mousse cake

Soft meringue roulade



Menu 8

NON CARVERY

Homemade breads & butter served on the table

STARTER

Phyllo cup filled with mild thai curry chicken filling

MAIN COURSE

Sliced roast beef served in a Madagascan green peppercorn sauce
Spinach, feta & sun dried tomato stuffed chicken breast with a tomato peppadew sauce
Grilled kingklip served with a creamed dill & chive sauce

ACCOMPANIED BY

Tagliatelle pasta
Steamed basmati rice
Creamy spinach & feta pie
Caramelized sweet potato with a hint of fresh chilli

DESSERT

Fruity pavlova
Frangelico Crème brulee
Malva pudding