



# YEAR-END FUNCTIONS

# BUFFET MENU

## TERRACE

MIN. 50 PAX

**R350**  
PER PERSON

### STARTERS

- Thai fish cakes with red pepper mayonnaise
- BBQ grilled lamb riblets

### SALADS

- Classic greek salad with a creamy dressing
- Traditional carrot, onion and cucumber salad
- Chickpea, onion and tomato with a balsamic dressing

### MAINS

- Poached fish tossed in a pasta salad and seasonal vegetable
- Braised chickpea and chicken with rocket and mint
- Traditional beef stroganoff with peppers, mushrooms and tender beef strips
- Durban's famous lamb breyani cooked with its original aromatic spices
- Baked chicken fillets smothered with a creamy thermidor sauce

### ACCOMPANIED BY

- Savoury rice tossed with a light blend of mixed vegetable and seasoning
- Mediterranean roasted vegetables
- Potato bake
- Sambals, blend of tomato cubes, slivered onions, chilli, vinegar and fresh coriander
- Pickles

### DESSERTS

- Chocolate brownies served with a scoop of ice cream
- Homemade trifle
- Chocolate brownie crusted cheesecake

### OPTIONAL EXTRAS

- Grilled prawns - lemon and herb or peri-peri at R65 per person
- Grilled or fried calamari at R50 per person
- Baked kingklip at R60 per person
- Creamy garlic and chives mussels at R50 per person
- BBQ chicken wings at R50 per person

