



YEAR-END FUNCTIONS

BUFFET MENU

TERRACE

MIN. 50 PAX

R350
PER PERSON

STARTERS

- Thai fish cakes with red pepper mayonnaise
- BBQ grilled lamb riblets
- Traditional fried vada
- Mozambique hot pot

SALADS

- Classic greek salad with a creamy dressing
- Traditional carrot, onion and cucumber salad
- Spicy spinach & potato fritters
- Chickpea, onion and tomato with a balsamic dressing
- Three bean salad

MAINS

- Poached fish tossed in a pasta salad and seasonal vegetable
- Braised chickpea and chicken with rocket and mint
- Tuna lasagne, tuna chunks marinated in Mediterranean spices between layers of lasagne
- Traditional beef stroganoff with peppers, mushrooms and tender beef strips
- Mexican seafood paella with prawns, calamari strips, mussels, fish morsels and crab meat
- 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
- Chef's bread basket & flavoured butter
- Potato and carrot bake
- Sambals, blend of tomato cubes, slivered onions, chilli, vinegar and fresh coriander
- Pickles

DESSERTS

- Chocolate brownies served with a scoop of ice cream
- Grandmas homemade trifle
- Chocolate brownie crusted cheesecake
- Soji and fresh cream
- Strawberry and fresh cream tart

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

