

## **BUFFET MENU OPTIONS:**

### **CANAPES:**

- Coriander and smoked paprika prawns, chipotle mayo
- Angelfish ceviche tostadas with lime, chilli and ginger
- Polenta cakes with basil pesto, roasted peppers and goats cheese
- Baguette crisp served with pepperdew ricotta cheese, bresola and rocket
- Oysters – naked, served with litchi granite and cracked white pepper
- Beef and ginger wontons with home-made sweet chilli sauce
- Chicken liver parait, blueberries and sherry
- Bilinis – smoked salmon cream cheese, preserved lemon and capers
- Sweet potato cake with shredded slow-roast duck and sticky plum sauce
- Biltong and gorgonzola mini-quiches
- Tandoori-spiced Chicken kebabs with peanut satay sauce
- Mini-puff squares with grilled wagyu steak, braaied purple spring onions and pickled quail eggs

### **SIDES:**

- Barley risotto with braised leeks and roast butternut
- Roasted pink fur potatoes tossed with roast garlic aioli, spring onion and chives
- Sweetcorn, roast zucchini, pepper and olive salad
- Char grilled broccoli, walnuts, blue cheese and toasted almonds
- Summer green salad with dried apricots and roasted macadamia nuts
- Roasted seasonal vegetables with coriander pesto and crumbled goats feta
- Moroccan-style fattoush salad with toasted chickpeas, grilled wholewheat pita and buttermilk dressing
- Cumin honey roasted rainbow carrots
- Heirloom tomato and basil salad with a tarragon vinaigrette and garlic flowers
- Cranberry and hazelnut quinoa with butter and parsley
- Salad of locally sourced buffalo mozzarella, confit tomatoes and torn basil
- Sautéed garlic green beans with toasted almonds
- Crushed potatoes with North-African dukkha

### **MAIN COURSE:**

- Whole slow-roasted leg of lamb with sautéed seasonal root vegetables and rustic mint sauce
- Thyme-roasted baby chicken with flavours of the Middle-East – garlic, ginger cumin, preserved lemon and coriander
- Slow roasted whole duck with dried cranberry quinoa and pickled blueberries
- Whole roasted market linefish with coriander and fresh lime
- Char grilled venison loin served with porcini soil and venison bordelaise
- Grilled yellow-fin tuna kebabs with seasonal citrus salsa
- Grilled beef fillet with wilted organic chard, sautéed forest mushrooms and red wine jus
- Cape Malay style lamb kebabs with cinnamon and apricot sauce
- Lamb koftas served with a spicy tomato sauce, cumin courgettes and mint
- Chilli, lime and garlic grilled chicken with teriyaki Soba noodles and pak choi
- Grilled giant king prawns with roast garlic and parsley butter
- Whole roasted live crayfish with lyonnaise potatoes and summer greens

## DESSERTS:

- Blueberry financier candied lemon ice cream and almond brittle
- 71% dark chocolate nemesis, macadamia nut butter, fresh berries and pink peppercorn meringue
- Buttermilk panna cotta with roasted pineapple salsa
- Honey roasted nectarine tart with mascarpone cheese
- Banana bread cupcakes with passion fruit icing
- Mexican churros and chocolate sauce
- Pecan nut and cranberry tarts
- Chocolate brownies served with strawberries and meringue
- Ricotta tarts with honey glazed figs
- Passion fruit frangipani with passion fruit curd
- Lemon cheese cake with caramelized coconut
- Locally sourced South African cheeses served with home-made biscuits, fresh fruit and blueberry and pear compote