



CHEF'S BUFFET MENU

R340 PER PERSON

STARTER

RAINBOW SALAD

Spring is in the air with this colourful plate of greens, baby tomatoes, roasted pumpkin, baby corn, blueberries, calamata olives & toasted pecan nuts

PLATED ENTRÉE

PEA & MINT SOUP

A delightfully vibrant soup served with a swirl of cream

MAIN COURSE

RE DEL POLLO

Succulent chicken breast, sautéed with a variety of mushrooms poached in cream and served with rainbow peppers

ROAST BEEF

Juicy medium beef slices smothered in a creamy green peppercorn sauce

OAKFIELD FARM BOURGUIGNON

Tender beef cubes braised in red wine accompanied by root vegetables in season

VEGETABLE ACCOMPANIMENTS

HERBED RICE

Jasmine rice sprinkled with hand picked herbs straight from Oakfield Farm's herb garden

ROASTED ROSEMARY BABY POTATOES

Drizzled with olive oil

SEASONAL VEGETABLES

Chef's choice of the freshest vegetables in season

DESSERT SELECTION

CHEF'S DESSERT & COFFEE BAR

Oakfield Farm bubbly rose sorbet
mint chocolate & granadilla ice cream with toppings
Served with chef's selection of three mini desserts



PLEASE NOTE:

- This menu may not be changed.
- The dishes on the chef's menu may not be swapped or replaced.
- The Seasonal Menu Selector is applicable should you wish to choose your own menu.



CHEF'S PLATED MENU

R380 PER PERSON

GARDEN CANAPÉS

CHEF'S CANAPÉS

A selection of canapés by the Chef on the day

STARTER

PEA & MINT SOUP

A delightfully vibrant soup served with a swirl of cream

PLATED ENTRÉE

CAMEMBERT CHEESE PARCELS

Camembert cheese wrapped & baked in phyllo pastry
served with a warm cranberry sauce

MAIN COURSE

DUO

Best of both!

Tender beef medallions, medium grilled, topped with exotic mushrooms

&

Succulent chicken cordon bleu stuffed with bacon & emmental served with crushed rosemary potatoes

DESSERT SELECTION

CHEF'S DESSERT & COFFEE BAR

Oakfield Farm bubbly rose sorbet

mint chocolate & granadilla ice cream with toppings

Served with chef's selection of three mini desserts

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OAKFIELD
Farm

MAKING MEMORIES



CHEF'S FUNCTION MENU

R340 PER PERSON

GARDEN CANAPÉS

CHEF'S CANAPÉS

A selection of canapes by the Chef on the day

STARTER

PEA & MINT SOUP

A delightfully vibrant soup served with a swirl of cream

MAIN COURSE

RE DEL POLLO

Succulent chicken breast, sautéed with a variety of mushrooms poached in cream and served with rainbow peppers

ROAST BEEF

Juicy medium beef slices smothered in a creamy green peppercorn sauce

BLUE CHEESE & SUNDRIED TOMATO FETTUCCINI

Al dente fettuccini drenched in a creamy blue cheese & sundried tomato sauce

VEGETABLE ACCOMPANIMENTS

HERBED RICE

Jasmine rice sprinkled with hand picked herbs straight from Oakfield Farm's herb garden

ROASTED ROSEMARY BABY POTATOES

Drizzled with olive oil

SEASONAL VEGETABLES

Chef's choice of the freshest vegetables in season

DESSERT SELECTION

CHEF'S DESSERT & COFFEE BAR

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