



CHEF'S BUFFET MENU

R350 PER PERSON

STARTER

PULLED PORK MINI VETKOEK
BBQ pulled pork stuffed in a mini vetkoek

PLATED ENTRÉE

MINI FALAFEL & TRIMMINGS
Mini pita bread stuffed with Israeli salad, falafel and sesame seed sauce

MAIN COURSE

CHICKEN CORDON BLEU
Crumbed chicken breasts stuffed with crispy bacon bits & aged Swiss cheese with paprika & white wine sauce

BEEF CURRY ON THE BONE
Medium heat served with chutney

MAGRET DE CANARD
Free range duck breast, cooked medium, served with green peppercorn sauce

VEGETABLE ACCOMPANIMENTS

Chef's choice of 2 vegetables and 2 starches

DESSERT SELECTION

CHEF'S DESSERT & COFFEE BAR
Pinotage & black pepper sorbet, chocolate & vanilla bean gelato with toppings with 3 mini desserts of Chef's choice



PLEASE NOTE:

- This menu may not be changed.
- The dishes on the chef's menu may not be swapped or replaced.

