



CHEF'S CHOICE BUFFET MENU 1

STARTER

CHICKPEA SALAD

Black and white chickpeas with a few red kidney beans tossed in a French vinaigrette

PLATED ENTRÉE

VICHYSOISE

Leek & potato soup
Can be served hot or cold

MAIN COURSE

CRISPY HONEY SESAME CHICKEN

Glazed breast fillets & sesame seeds.
What a combination?

MAGRET DE CANARD

Free range duck breast, cooked medium, served with duck jus

HONEY SOY GRILLED PORK CHOP

A little Chinese flavour

CHEFS CHOICE OF SEASONAL VEGETABLES &
COMPLIMENTING STARCHES

DESSERT SELECTION

CHEF'S COFFEE BAR

Choose your own 5 desserts to end your special day

R350 PER PERSON

CHEF'S CHOICE BUFFET MENU 2

STARTER

STRAWBERRY & CHICKEN SALAD

Fresh strawberries & chicken strips tossed with baby spinach

PLATED ENTRÉE

OAKFIELD FARM SPRING SALAD

Garden green beans, snap peas & radish with chopped red onions
& a balsamic vinaigrette

MAIN COURSE

ROASTED LEMON CHICKEN

Plain & simple

BEEF SIRLOIN SERVED WITH A GREEN PEPPERCORN & CREAM SAUCE

What else can I say?

VEGETABLE CHOW MEIN

Chinatown comes to Oakfield Farm

CHEFS CHOICE OF SEASONAL VEGETABLES &
COMPLIMENTING STARCHES

DESSERT SELECTION

CHEF'S COFFEE BAR

Choose your own 5 desserts to end your special day

R350 PER PERSON

CHEF'S CHOICE BUFFET MENU 3

STARTER

VEGETARIAN MEZE PLATTER

Humus, Taramasalata, Tzatziki, assorted pickles & mini pita

PLATED ENTRÉE

DUCK TERRINE

Artisanal duck liver terrine served with fresh fig,
wrapped in smoked ham

MAIN COURSE

BUTTER CHICKEN

Let India come to you

OAKFIELD FARM SIRLOIN

Matured sirloin wrapped in Phyllo pastry with some sundried tomato
& mozzarella cheese

GRILLED LEMON TILAPIA

Plain & fresh

CHEFS CHOICE OF SEASONAL VEGETABLES &
COMPLIMENTING STARCHES

DESSERT SELECTION

CHEF'S COFFEE BAR

Choose your own 5 desserts to end your special day

R350 PER PERSON



CHEF'S CHOICE PLATED MENU 1

GARDEN CANAPÉS

CHEF'S CANAPÉS

Chef's selection of three canapés on the day

STARTER

ROASTED RED PEPPERS WITH HUMMUS & BRUSCHETTA

Fresh & always a favourite

PLATED ENTRÉE

CHICKEN FAJITA & CAULIFLOWER RICE BOWL

A bowl with a difference

MAIN COURSE

SPRING CHICKEN WITH A TARRAGON SAUCE

The perfect combination tender & creamy

CHEFS CHOICE OF SEASONAL VEGETABLES & COMPLIMENTING STARCHES

DESSERT SELECTION

CHEF'S COFFEE BAR

Choose your own 5 desserts to end your special day

R380 PER PERSON

CHEF'S CHOICE PLATED MENU 2

GARDEN CANAPÉS

CHEF'S CANAPÉS

Chef's selection of three canapés on the day

STARTER

SUSHI PLATTER

Freshly made sushi served with wasabi & pickled ginger

PLATED ENTRÉE

VICHYSOISE

Leek & potato soup

Can be served hot or cold

MAIN COURSE

MARINATED LAMB KEBAB

Tahini & honey dressing

CHEFS CHOICE OF SEASONAL VEGETABLES & COMPLIMENTING STARCHES

DESSERT SELECTION

CHEF'S COFFEE BAR

Choose your own 5 desserts to end your special day

R380 PER PERSON

CHEF'S CHOICE PLATED MENU 3

GARDEN CANAPÉS

CHEF'S CANAPÉS

Chef's selection of three canapés on the day

STARTER

GREEK SALAD WITH LEMON CHICKEN

A traditional Greek salad with some strips of marinated lemony chicken breast

PLATED ENTRÉE

FISH STICK TACOS

Who doesn't remember fish sticks?

MAIN COURSE

RACK OF LAMB

Served on the bone, topped with mustard, herbs & breadcrumbs

** PLATED ONLY **

CHEFS CHOICE OF SEASONAL VEGETABLES & COMPLIMENTING STARCHES

DESSERT SELECTION

CHEF'S COFFEE BAR

Choose your own 5 desserts to end your special day

R380 PER PERSON

PLEASE NOTE: This menu may not be changed. | The dishes on the chef's menu may not be swapped or replaced. | Menu items subject to change due to availability. | Price quoted excl VAT.