

Buffet Menu 1

K 215 per person

Salads

Roasted sweet potatoes with sweet chili, garlic and extra virgin oil
Butter bean salad with lime and coriander dressing
Apple and raisin coleslaw
Roasted beetroot salad with spicy spring onion vinaigrette

Condiments

Cucumber halves, seeded
Carrot strips
Tomato wedges
White onion
Mixed lettuce

Hot

Basil and thyme infused roast rump steak
Mexican grilled chicken pieces
Beer battered fish fillet with tartar-cucumber dip
Roast potato with leeks and olives
White rice
Sautéed seasonal vegetables

Desserts

White chocolate éclairs
Chocolate gâteau
Cream caramel
Fresh fruit salad

Buffet Menu 2

K 225 per person

Salads

Traditional Greek salad yoghurt dressing
Farm fresh beets balsamic vinaigrette
Gherkin parsley egg and potato salad

Pickles

Pepper dew
Black olives
Mixed pickles
Mixed lettuce

Platters

Sugar baked gammon
Pastrami with parmesan, pickles and horseradish sauce
Pickled herring dill sour cream

Hot

Marinated chicken joints with tomato and coriander sauce
Beef strip loin with mustard-pepper sauce
Corn flakes coated line fish fillet with sweet chilli tartar sauce
Char grilled marinated lamb leg with mint sauce
Penne creamy bell pepper marinara
Garlic roasted potato
Savoury rice
sautéed seasonal vegetables

Desserts

Tiramisu cake
Cream caramel
Chocolate gateaux
Sherry trifle

Buffet Menu 3

K 245 per person

Salads

Pasta salad with roasted peppers
German potato salad
Greek salad

Platters

Pickled fish cold chutney sauce
Hickory ham with whole grain mustard
Chicken loaf

Condiments

Cucumber halves, seeded
Carrot strips
Tomato wedges
White onion
Mixed lettuce

Hot

Chicken cheddar casserole
Spicy lamb curry-traditional sambals
Grilled line fish fillet with lemon sesame sauce
Roast beef rolled with aromatic jus
Tossed spaghetti pasta with tomato-basil sauce
Lyonnais potato
Rice with green peas and sweet corn
Sautéed seasonal vegetables

Desserts

Cream brûlée
Chocolate brownies
Fresh fruit salad
Strawberry and coconut tart