



## VALENTINE'S DAY BUFFET MENU 2017

Peach Tree Restaurant | R260 per person

### Starter (The very first date)

Oysters on Ice with Lime, Apple and Cucumber

Beetroot and Fennel Cured Norwegian Salmon

Chickpea and Chorizo Soup

Bakers Breads, Bread Sticks and Flavoured Butters with Infused Aromatic Oils

Bell Pepper Marinated, Balsamic, Capers, Rocket with Pecorino Cheese Salad

Couscous, Swiss Chard Strands with Botanical Green Herbs Salad

Cauliflower, Saffron Stained with Green Olives, Purple Onion and Sultanas

Green Beans, with Mustard Seeds, Celery Leaf, Red Chilli and Lemon Salad

White Cabbage with Granny Smith Apple, Celery Mayonnaise, Cranberries and Mixed Nuts Salad

In-house Produced Charcuterie Board of Beef Pastrami, Smoked Chicken with Executive Chefs Signature Sour Mustard Smoked Chicken Roll and Salami

A Build Your Own Salad Station with Selections of Sprinkles, Garlic Croutons, Cucumber, Tomato, Marinated Olives, Purple Onion, Sweet Bell Peppers, Danish Feta and a Selection of House Dressings, Oils and Vinegar Spread

Pestos: Spinach Avocado Celery, Beetroot Ginger, Spicy Almond Peppadew

Pickles: Lager Honey Onion, Cumin Carrot, White Mushroom, Cardamom Butternut, Citrus Beetroot

### Mains (True love)

Grilled Line Fish with Purple Olives, Celery Stem and Fried Capers

Seafood Paella

Cutlets of Karoo Lamb with Roasted Bella Tomatoes and Rosemary

Chipolatas, Pearl Onions and Apricots Baked in a Cider Vinaigrette

Rogan Josh Lamb Knuckle Casserole

Sticky Pineapple BBQ Chicken Leg and Thigh

Cape Malay Chicken and Prawn Curry with all the Accompaniments

Baby Hassle Back Potatoes with Thyme and Garlic Chips

Basmati Rice, Brown Lentils with Crispy Tobacco Onion and Chives

Baked Broccoli and Almond with a Lemon and Camembert Topping (V)

Apricot Glazed, Parsley and Cumin Carrots (V)

Thyme Roasted Multi Colour Vegetables with Lemon Butter

### Carvery (Gathering of memories)

Oven Roasted Karoo Leg of Lamb with Cullinan Garden Top Rosemary, Aged Garlic Served with Cepa Jus

Green Pepper Corn Rubbed Sirloin of Country Beef

### Dessert (A forever sweet ending)

Strawberries and Vanilla Bean Chantilly

Crème Brûlée

Turkish Delight Cheese Cake

70% Chocolate Tart

Espresso Tiramisu

Wild Berry Panna Cotta

Glass Jar of Mosaic French Macaroons

Pavlova with Lemon Filling and Fresh Fruit

Apple and Peach Baked in a Short Crust Pastry with Whipped Mascarpone Cheese

Cheese Board of Local Produced Cheeses, Bread Slivers, Preserves, Quick Pickled Apple and Celery

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