



Buffet Menu 1

K 250 per person

(Price is inclusive of 10% service charge & is subject to change)

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 gateau
- Cream caramel
- Fresh fruit salad

Buffet Menu 2

K 270 per person

(Price is inclusive of 10% service charge & is subject to change)

Salads

- Traditional greek salad yogurt dressing
- Farm fresh beets balsamic vinaigrette
- Gherkin parsley egg and potato salad

Platters

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

Condiments

- Pepper dew
- Black olives
- Mixed pickles
- Mixed lettuce

Hot

- Marinated chicken joints with tomato and coriander sauce
- Beef strip loin with mustard-pepper sauce
- Corn flakes coated line fish fillet with sweet chili 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



 **Southern Sun**
RIDGEWAY

Buffet Menu 3

K 290 per person

(Price is inclusive of 10% service charge & is subject to change)

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 shambles

Grilled line fish fillet with lemon sesame sauce

Roast beef rolled with aromatic jus

Tossed spaghetti pasta with tomato-basil sauce

Lyonnaise potato

Rice with green peas and sweet corn

Sautéed seasonal vegetables

Desserts

Crème brûlée

Chocolate brownies

Fresh fruit salad

Strawberry and coconut tart