



Buffet Starters

Sundried tomato & red pepper soup

Flat bread with rosemary and maldon salt

Spicy chicken & strawberry salad

Salmon & leek quiche

Blackened red pepper and crispy prosciutto platter with pistachio dust.

Beetroot Platter with feta and sunflower seeds

Caprese (Tomato, mozzarella, pesto and avocado)

Rare roast beef platter with rocket and English mustard

Main course Buffet

Leg of karoo lamb & port reduction

Gammon & apple sauce

Oxtail, red wine gravy, baby onions, carrots, and garlic

Roast potatoes

Mediterranean mixed vegetables

Oven roasted butternut with orange zest.

Basmati Rice with brown onions & shimeji mushrooms

Dessert Buffet

Baked strawberry cheesecake with hazelnut crust

Pastei du nata

White chocolate Profiteroles with chantilly cream

Meringue tots & fresh berries

Dark chocolate brownies

Seasonal fruit platter

Freshly brewed merkava coffee

R 410,00



HANDMADE HOSPITALITY IN THE SYLVANVALE VINEYARDS

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