



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 avocados)

Bobotie truffles with apricot chutney & mini rotis

Main course Buffet

Leg of karoo lamb & port reduction

Pork belly roast, crackling & 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 raspberry cheesecake with oreo crust.

Carrot cake cup cakes

White chocolate Profiteroles with chantilly cream

Malva Pudding with Crème Anglaise

Millionaire shortbread

Seasonal fruit platter

Freshly brewed merkava coffee

R 410,00

HANDMADE HOSPITALITY IN THE SYLVANVALE VINEYARDS

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