

Eden Lassie

THE VENUE WITH THE VIEW

Menu 1

Served on Arrival

Tropical Fruit Punch

Served Starter

Chicken Liver Pate, Smoked Trout Pate

Mushroom Pate, Brinjal Pate

Served with

Melba Toast, Cape Seed Loaf and Butters

Main Course Buffet

Beef Lasagne

Chicken & Broccoli Bake

Vegetable Lasagne (*Vegetarian Option*)

Steamed Rice

Two Seasonal Vegetables

French Salad with Dressing

Dessert Buffet

Vanilla Ice Cream with Assorted Sauces

Sticky Malva Pudding with Custard

Traditional Apple Pie with Whipped Cream

Crème Caramel

To End

Tea and Coffee

Truffles

Price per person R195.00 (Vat Inclusive)

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THE VENUE WITH THE VIEW

Menu 2

Traditional Wedding Menu

Served on Arrival

Tropical Fruit Punch

Snack Platters (Starters for Guests served in Garden Area)

Chicken Drumsticks, Fish Nuggets, Samosas, Meatballs, Chicken Pies
Cheese and Jalapino Rissoles
With
Assorted Dips and Sauces

Main Course Buffet

Roast Chicken Portions with Savoury Gravy
Traditional Pot Roast Beef
Beef or Chicken Curry

Savoury Rice, Roasted Potatoes
Creamed Spinach with Cheese Sauce
Steamed Butternut
Steamed Medley of Mixed Vegetables

Jeqe (*Zulu Bread*) with Butter
Green Salad with Dressing
Beetroot and Onion Salad
Chakalaka Bean Salad

Dessert Buffet

Fresh Fruit Display
Traditional Sherry Trifle
Vanilla Ice Cream with Assorted Sauces
Malva Pudding with Custard

Fruit Punch on the Tables
(2 Jugs per Table)

R205.00 (Vat Inclusive) pp.

OR

To change the starters to

Served Starter

Cream of Butternut Soup with
Brown Rolls and Butter

Price per person R192. 00 (Vat Inclusive)

To Add Assorted Cheesecakes to the menu is an additional **R8.00 per person** (Vat Inclusive)

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THE VENUE WITH THE VIEW

Menu 3

Thai Menu

Served on Arrival (Served on Verandah)

Fruit Punch with Ice (Served in Champagne Flutes)

Served Starter

Chicken Satay with Peanut Sauce
Vegetable Spring Rolls with Sweet and Sour Dip (V)
Herb Salad and Dressing (V)
Cocktail Rolls and Butters

Main Course Buffet

Thai Green Chicken Curry
Thai BBQ Beef with Hot and Sweet Sauce
Thai Stir Fried Pork
Pad Thai (*Fried Noodles Thai Style*) (V)
Thai Sticky Rice (V)
Stir Fried Pumpkin (V)
Stir Fried Mix Veg (V)

Dessert Buffet

Lychee Ice Cream
Fried Bananas
Coconut Pudding
Tropical Fruit Pavlova
Chocolate Mousse

To End

Tea and Coffee

Price per person R205.00 (Vat Inclusive)

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THE VENUE WITH THE VIEW

Menu 4

Champagne Breakfast/ Brunch Menu

Served in the Garden after the Church Service

Tea and Coffee,
Bran Muffins, Carrot Muffins
Homemade Lemonade with Chopped Lemon and Mint

Served to the Tables

Assorted Fresh Fruit Juices

Baker's Buffet

Croissants and Cheese Puffs, Cape Seed Loaf, Focaccia Breads, Assorted Cocktail Rolls, French Baguette, Ciabatta Loaf, Mielie Breads

With the Following Fillings and Toppings
Spicy Chicken Mayonnaise with Coriander
Scrambled Eggs and Chives with Bacon Bits
Camembert Cheese with Redcurrant, Rare Roast Beef
Honey Glazed Gammon Slices, Grated Cheese
Smoked Salmon with Cracked Pepper
Sliced Smoked Chicken with Sweet Chilli Sauce
Sliced Cucumber, Sliced Tomato, Shredded Lettuce
Dill Gherkins, Sliced Onions, Peppers

Horseradish, Mustards, Piccalilli, Sweet Chilli Sauce

Pastry Selection

Decadent Chocolate Brownies, Apple and Custard Danishes, Cream and Jam Scones

Assorted Hot Snack Selection

Scotch Eggs, Sausage Rolls, Cherries in Bacon, Cheese and Onion Pinwheels,
Quiche Lorraine, Vegetarian Quiche

Cheeseboard

Full Midlands Cheeseboard with Pickles, Olives, Preserves, Dried and Glace Fruit, Nuts, Savoury Biscuits, Water Biscuits, Digestives, Fresh Fruit and Berries

Price per Person R190.00 (Vat Inclusive)

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Menu 5

Classic Buffet Menu

Served in the Garden after the Church Service

A Choice of 1 of the Following:

Tropical Punch with Fruit Ice, Ice Cold Homemade Lemonade, Assorted Teas and Coffee

Served Starter:

Bakers Basket With

A Choice of One of the Following:

Chicken Liver Pate, Smoked Salmon Pate, Brinjal Pate, Hummus (Chick Pea),
or

Creamy Carrot and Orange Soup

or

Stir Fried Chicken Wraps with Sweet Chilli, Garden Salad with Dressing

or

Smoked Trout and Crab Mousse
Dill Sauce, French Salad and Dressing

Main Course Buffet

A Choice of 3 of the Following:

Sticky Chicken Portions with Chutney and Orange

Flame Grilled Portuguese Peri Peri Chicken,

Grilled Kassler Chops with Pineapple, Spit Roast Leg of Pork

Rare Roast Topside of Beef

Traditional Durban Beef Curry with Trimmings

Greek Spinach and Lamb Pie with Feta

Roasted Lamb with Masala and Cumin

Apple Sauce, Horseradish, Mustards, Three Seasonal Vegetables

Savoury Gravies and Sauces (W/a)

A Choice 1 of the Following Vegetarian Options:

Vegetarian Cannelloni, Pasta Arrabiata

Roasted Aubergine with Tomato, Onion, Feta and Pesto

Curried Button Mushrooms with Coriander

A Choice of 2 of the Following:

Roasted Potatoes, Moroccan Cous Cous

Steamed Basmati Rice, New Potatoes with Garlic and Chives

Country Mustard Mash, Spicy Lentils Peppers and Onions

Dessert Buffet

A Choice of 4 of the Following:

Cape Brandy Pudding with Custard, Decadent Tiramisu, Apple Crumble with Whipped Cream,
Sherry Trifle, Fruit Salad, Chocolate Mousse, Chocolate Brownies, Milk Tart, Chocolate Éclairs,
Vanilla Ice Cream with Assorted Sauces, Homemade Crème Caramel

To End

Tea and Coffee, Chocolate Truffles

Price per Person R220.00 (Vat Inclusive)

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THE VENUE WITH THE VIEW

Menu 6

VIP Buffet Menu

Served in the Garden after the Church Service

Assorted Hot and Cold Canapés, Tropical Punch with Fruit Ice, Assorted Teas and Filter Coffee

Served Starter

Bakers Basket With:

A Choice of 1 of the Following:

Chicken Liver Pate, Smoked Salmon Pate, Brinjal Pate

Hummus (Chick Pea)

or

Cauliflower and Camembert Soup

or

Smoked Salmon and Cream Cheese Wraps with Dill Sauce

Garden Salad with Dressing

or

Smoked Trout and Crab Mousse, Dill Sauce, French Salad and Dressing

or

Crumbed Calamari Steak Goujons (Hot or Cold)

Lemon Butter and Tartare Sauce, French Salad with Dressing

Main Course Buffet

A Choice of 3 of the Following:

Chicken and Prawn Curry

Flame Grilled Lemon and Herb Chicken with Coconut Milk and Coriander
Roasted Leg of Pork with Apple Sauce, Pork Fillet with Sherry Cream Sauce
Waterblommetjie Bredie (Lamb)

Slow Roasted Lamb Shanks with Tomato, Onion and Potato

Apple Sauce, Horseradish, Mustards, Three Seasonal Vegetables, Savoury Gravies and Sauces

A Choice of 1 of the Following Vegetarian Options:

Roasted Aubergine Steaks with Feta, Onion and Tomato Pasta Neapolitan, Three Bean Cottage
Pie

A Choice of 2 of the Following:

Roasted Potatoes, Moroccan Cous Cous, Steamed Basmati Rice, New Potatoes with Garlic and
Chives, Country Mustard Mash, Spicy Lentils Peppers and Onions

Dessert Buffet

A Choice of 4 of the Following:

Vanilla Ice Cream with Assorted Sauces, Fresh Fruit Pavlova with Chantilly Cream and Passion
Fruit, Sticky Chocolate Pudding, Fruit Salad with Cream, Black Cherry Cheesecake, Peppermint
Crisp Tart, Lemon Meringue Pie, Pancakes with Cinnamon Sugar and Lemon
Crème Brulee, Malva Pudding with Custard

To End

Tea and Coffee/Chocolate Truffles

Price per Person R240.00 (Vat Inclusive)

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THE VENUE WITH THE VIEW

Menu 7

Classic Served Menu

Served in the Garden after the Church Service

Wedding Cake (Supplied by Client)
(Cake Cutting Ceremony after the Service)
Teas and Filter Coffee

A Choice of 1 of the Following:

Tropical Punch with Fruit, Ice Cold Homemade Lemonade

Served Starter:

Bakers Basket With

A Choice of 1 of the Following:

Chicken Liver Pate, Smoked Salmon Pate, Brinjal Pate, Hummus (Chick Pea)

Creamy Carrot and Orange Soup

Stir Fried Chicken Wraps with Sweet Chilli
Garden Salad with Dressing

Smoked Trout and Crab Mousse
Dill Sauce, French Salad and Dressing

Served Main Meal

Guests Have 3 Options

Grilled Gruyere Chicken Fillets with Mushroom and Leek Sauce
or

Spinach and Butternut Crepes with Cheese Sauce
or

Client to Choose from Either:

Roast Leg of Lamb with Red Wine and Peppercorn Demi Glace
or

Flame Grilled Fillet Steak with Mushroom Sauce

Served with Sweet Potato Mash
Roasted Medley of Vegetables
Greek Salad Platters with Dressing

Served Dessert

Two Tier Chocolate Mousse Gateau
Served with Vanilla Ice Cream and Amarulla Fudge Sauce

To End

Tea and Coffee, Truffles

Price per person R220.00 (Vat Inclusive)

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THE VENUE WITH THE VIEW

Menu 8

VIP Served Menu

Served in the Garden after the Church Service

Assorted Teas and Filter Coffee, tropical Fruit Punch, Sherry

Smoked Trout and Capers – Canapés/ Sundried Tomato, Pecorino and Basil - Canapés
Tiny Crumpets (Blinis) with Cream Cheese and Caviar
Caramelized Red Onion and Feta Tartlets with Thyme
Cheese and Onion Pinwheels, Bacon Wraps with Maraschino Cherries
Moroccan Beef Pies with Redcurrant Sauce
Calamari Steak Goujons with Green Goddess Sauce

Served Starter

Antipasti Platters With:

Smoked Salmon and Spinach Roulade with Bruchetta
Pumpkin Fritters with Cinnamon, Smoked Drakensberg Trout Fillets
Venison Terrine with Redcurrant Sauce, Cocktail Spinach and Feta Phyllo Parcels, Cucumber Cups
with Thai Chicken, Crudités

Smoked Salmon Salad with Fresh Asparagus, Rocket, Avocado Pears, Naartjies and Fresh Greens

Spinach and Biltong Salad with Pears, Blue Cheese and Yoghurt Dressing, Olive Oil and Balsamic
Vinegar

Breadsticks, Assorted Foccias, Cocktail Rolls, Mielie Breads

Main Course Served

A Choice of 3 of the Following:

Grilled Chicken Fillets with Apricots and Coriander Wrapped in Bacon, Pesto and Parmesan Sauce,
or

Roasted Aubergine Steaks with Tomato and Onion with Feta, Three Cheese Sauce

Client to Choose from

Roasted Lamb Shanks with Oregano, Lemon and Garlic, Savoury Gravy

or

Fillet Steak with Mushroom Sauce and Grilled Prawns

Served with Wholegrain Mustard Mash, Roasted Butternut with Cinnamon Sugar, Roasted
Mediterranean Vegetables in Olive Oil (Baby Corn, Marrows, Cocktail Onions, Peppers, Mange
Tout, Sun-dried Tomatoes, Calamata Olives, Baby Carrots, Patty Pans)

Dessert Trays

Cream and Custard Chocolate Éclairs, Chocolate Brownies, Milk Tarts with Cinnamon, Pastry Cups
with Chocolate Mousse, Kaddafi with Syrup, Baklava, Berry Galettes, Cocktail Koeksisters,
Maraschino Truffles, Belgium Chocolate Loaf

To End:

Assorted Teas and Coffee/Assorted Truffles
Price per person R260.00 (Vat Inclusive)

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THE VENUE WITH THE VIEW

Menu 9

BASIC THREE COURSE MEAL

Served Starter

Red Pepper, Butter Bean and Coriander Soup
Served with Coriander Yoghurt and Garlic Croutons

or

Cream of Butternut and Pear Soup
Served with Cream and Garlic Croutons

Served with

Brown Cocktail Rolls / Cape Seed Loaf & Butter Pads

Main Course Buffet

Chicken El Greco (*Crumbed Chicken Fillets with Spinach and Feta*)
Cheese Sauce

Pepper Steak Pie in Crisp Pastry
Savoury Gravy

Wholegrain Mustard Mash
Three Seasonal Vegetables

French Salad and Dressing

Dessert Buffet

Apple Pie with Whipped Cream
Crème Caramel
Chocolate Mousse
Ice Cream and Assorted Sauces

To End

Coffee & Tea

Price Per Person R192.00 (Vat Inclusive)

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THE VENUE WITH THE VIEW

Menu 10

Finger Lunch or Supper

Served on arrival

Tea and Coffee
Tropical Fruit Punch
Assorted Cocktail Sandwiches

On the Guest Tables

Smoked Trout Pate with Chives, Rich Chicken Liver Pate,
Brinjal Pate and Hummus
Served with Melba Toast, Assorted Breads and Rolls with Butter

Served to the Guest Tables

Cold Canapé Platters:

Asparagus rolled in Ham,
Salami with Pimento Stuffed Olives, Devilled Eggs,
Pineapples with Cream Cheese and Toasted Nuts,
Smoked Trout Roulade,
Potato en Crouete, Cheese and Onion en Crouete

Hot Canapé Platters:

Chipolata Sausages rolled in Bacon with Mustard,
Cocktail Sausage Rolls, Meatballs with Chutney,
Cherries Rolled in Bacon, Assorted vol au vents,
Cocktail Quiche, Cocktail Samoosas,
Crumbed Mushrooms with Tartare Sauce

Cheese Platters:

A Selection of South African Cheeses,
Dried Fruits and Nuts, Sliced Biltong, Savoury Biscuits

To End

Coffee / Tea

Price Per Person R192.00 (Vat Inclusive)

Please note: Instead of serving guests at their tables, this menu can also be adapted to be served from a buffet. A dessert such as Fruit Salad and Whipped Cream can be added to this Menu as an extra.

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THE VENUE WITH THE VIEW

Menu 11

Buffet Menu with a Served Starter

Served Starter

Spinach and Feta Phyllo Parcels with Dill Sauce
Served with
Crisp Herb Salad and Dressing

Main Course Buffet

Roast Lime and Coriander Chicken with Red Peppers and Pickling Onions
Rump Steak Pinotage with Mushrooms, Onions and Baby Carrots

Savoury Rice
Baby Potatoes with Parsley Butter
Three Seasonal Vegetables

French Salad with Dressing

Fresh Rolls with Butter

Dessert Buffet

Banana and Caramel Tart
Lemon Meringue Pie
Kahlua Mocca Mousse
Ice Cream with Assorted Sauces

To End

Coffee / Tea

Price Per Person R192.00 (Vat Inclusive)

Eden Lassie

THE VENUE WITH THE VIEW

Menu 12

Three Course Served Meal

Served on Arrival

Fruit Punch
Tea and Coffee

Served Starter

Carrot and Orange Soup with Cream and Chives
Brown Rolls with Butter

Served Main Course

Grilled Chicken Fillets wrapped in Bacon with Preserved Figs
Served with Mild Blue Cheese Sauce

Or

Brinjal Towers with Feta, Tomato and Onions (*Vegetarian Option*)
Served with Mild Blue Cheese Sauce

Baby Potatoes with Garlic and Herbs
Two Seasonal Vegetables

Or

(*Served Stacked with*)

Cous Cous
Roasted Mediterranean Vegetables

French Salad with Dressing (Platters per table)

Served Dessert

Lemon Infused Panacotta
Served with
Passion Fruit Coulis and Kiwi Fruit Mousse

To End

Coffee & Tea

Price Per Person R192.00 (Vat Inclusive)

Eden Lassie

THE VENUE WITH THE VIEW

Menu 13

Cold Buffet with a Served Starter

Starters on the Tables

Rich Chicken Liver Pate, Tapenade Pate, Smoked Salmon Pate, Brinjal Pate
Homemade Bread, Baguette, Melba Toast & Butter
Hummus with Spinach Muffins

Cold Main Course Buffet

Curried Fish with Tamarind and Tomato Cream Sauce
Rare Rolled Sirloin Beef with Horseradish Cream
Spicy Thai Chicken Salad
Glazed Gammon Cooked in Cider with Sweet Mustard

Baby Potatoes with Cream Cheese and Chives
Chicken Noodle and Cabbage Salad with Toasted Sunflower Seeds
Slow Roast Tomato Salad
Spinach, Blue Cheese and Biltong Salad with Pears
Chilli Carrot and Pepper Salad
Greek Salad with Dressing

Assorted Rolls and Breads with Butter

Buffet Dessert

Vanilla Ice Cream with Assorted Sauces
Apple Crumble with Muesli Topping and Custard
Fruit Salad and Cream

To End

Coffee and Tea

Price Per Person R192.00 (Vat Inclusive)

Eden Lassie

THE VENUE WITH THE VIEW

Menu 14

A Five Course Served Meal

Served Starter

Phyllo Parcels with Cheese, Basil and Pine Nut
Crisp Herb Salad and Dressing

Served Entree

French Onion Soup with Croutons
Topped with Sour Cream and Chopped Parsley

Served Main Course

Grilled Fillet Steak with Red Wine Demi Glaze
Or
Brinjal Towers with Mild Blue Cheese Sauce (Veg Option)

Served on a bed of Creamed Spinach
With

Glazed French Shallots in Balsamic
Paprika Potato Wedges
Roast Tomatoes with Basil and Garlic

Spinach and Orange Salad with Biltong (Platter per table)

Served Dessert

Black Forest Chocolate Mousse Dessert
With Kirsch and Black Cherries

To End

Coffee and Tea
Truffles

Price Per Person R230.00 (Vat Inclusive)

Eden Lassie

THE VENUE WITH THE VIEW

Menu 15

A Carvery Buffet with a Served Starter

Served on Arrival

Tropical Punch

Assorted Finger Sandwiches with Fillings of

(Spicy Chicken Mayonnaise with Coriander, Cheese and Tomato, Ham, lettuce and tomato, Cucumber and Cream Cheese, Roast Beef and Gherkin)

Served Starter

Choux Puffs with Smoked Salmon and Chive Mousse with Dill Sauce, Herb Salad and Health Bread

Main Course Buffet

Fillet of Beef with Dijon Mustard Sauce

Roast Duck with Black Cherries and Litchis

Roast Lamb with Spinach and Feta Stuffing and Red Wine Demi Glace

Potato Bake with Cream, Cheese and Mushrooms

Three Seasonal Vegetables

Greek Salad with Dressing

Cocktail Rolls with Butter

Dessert Buffet

Ice Cream with Assorted Sauces

Tiramisu

Custard and Cream Éclair Pyramid

Crème Brule

Fresh Fruit Salad

To End

Cheese & Biscuits

Coffee & Tea

Price Per Person R240.00 (Vat Inclusive)

Eden Lassie

THE VENUE WITH THE VIEW

Menu 16

Deluxe Carvery with Hors de Oeuvres Platters

Served on Arrival

Tropical Fruit Punch
Iced Tea

Served Starter

Antipasto Platters

Marinated Mushrooms, Pineapple Pieces, Melon Balls
Stuffed Eggs, Tapenade, Cheese Dip, Ham and Asparagus
Calamata Olives, Chilli Carrot Sticks, Pickled Onions, Dolmades, Salami
Focaccio Breads, Assorted Rolls, Cape Seed Loaf and Butter Pads

Main Course Buffet

Honey Glazed Gammon in Cider with Mustard Sauce
Roast Farm Chicken with Stuffing & Savoury Gravy
Roast Lamb with Capers and Red Wine and Rosemary Sauce
Roast Fillet of Beef with Green Peppercorn Sauce

Baby Potatoes with Garlic Butter and Herbs
A Medley of Baby Vegetables

Greek Salad with Dressing
Assorted Breads and Rolls with Butter

Dessert Buffet

Fresh Cream and Custard Profiteroles
Assorted Cheesecakes and Gateaux
Vanilla Ice Cream and Assorted Sauces
Fresh Fruit Salad with Jersey Farm Cream
Apple Strudel with Warm Apricot Sauce

To End

Cheese and Biscuits
Coffee & Tea

Price Per Person R240.00 (Vat Inclusive)

Eden Lassie

THE VENUE WITH THE VIEW

Menu 17

Hot and Cold Buffet

Served on Arrival

Tropical Fruit Punch
Biltong and Blue Cheese Muffins
Assorted Finger Sandwiches

Starter Buffet

Poached Linefish Cutlets with Hollandaise Sauce
Crumbed Garlic Mussels
Rich Chicken Liver Pate with Melba Toast
Smoked Salmon and Spinach Roulade,
Crumbed Calamari Steak Fingers in Sesame Seeds
Prawn and Haloumi Kebabs in Lemon and Honey Baste
Eggs Mimosa with Shrimp and Caviar
Chicken with Stuffing in Aspic

Greek Salad, Waldorf Salad and Crunchy Three Bean Salad

Assorted Breads and Rolls with Butter

Main Course Buffet

Beef Wellington
Stuffed Roast Leg of Lamb with Mint Sauce
Chicken Schnitzel with Red Peppers and Mushrooms and White Wine Sauce
Spinach and Ricotta in Phyllo Pastry
Crisp Roast Potatoes
Three Seasonal Vegetables

Dessert Buffet

Banana Fritters with Grilled Pineapple, served with a Pineapple and Sweet Chilli Sauce
Tiramisu, Crème Brule
Cheesecake with Black Cherry Sauce
Chocolate Roulade

To End

Cheese and Biscuits
Coffee & Tea

Price Per Person R240.00 (Vat Inclusive)

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THE VENUE WITH THE VIEW

Menu 18

A Typically South African Outdoors Menu

Served On Arrival:

Cheese dip with Crudités
Tropical Fruit Punch

Served Starter:

Either:

(Summer)

Smoked Snoek Pate, Mushroom Pate, Chicken Liver Pate, Hummus
French Baguette, Cocktail Brown Roll, Melba Toast, Butter

Or:

(Winter)

Either

Biltong and Cheese Soup

Or

Cauliflower and Camembert Soup

Cocktail Brown Rolls and Bread Sticks with Butter

Main Course Buffet:

Either:

Spit Roasted Deboned Leg of Lamb & Mint Jelly
Spit Roasted Rolled Pork & Apple Sauce *or* Spit Roast Chickens
Spit Roasted Topside of Beef & Horseradish Cream

or

Whole Roasted
Lamb with Mint Sauce
(Winter)

Four Vegetables in Season
Greek Salad with Dressing
Potato Bake with Cream

(Summer)

Six Garden Fresh Salads with Dressings
Baby Potatoes with Garlic Butter
Assorted Breads and Rolls

Dessert Buffet:

Mississippi Mud Pie with Custard /Pumpkin Pie and Whipped Cream
Toffee Apple Pudding with Caramel Sauce
Ice Cream with Assorted sauces

To End:

Coffee and Tea

Price Per Person R220.00 (Vat Inclusive)

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THE VENUE WITH THE VIEW

Menu 19

Settlers Luncheon with Served Starter:

Served on Arrival:

Fruit Punch

Served Starter:

Smooresnoek Croquettes with Sweet Curry Sauce
Herb salad and Mielie Breads

Main Course Buffet:

Venison Potjie with Pinotage and Baby Vegetables
Traditional Bobotie with Sambals and Chutney
Traditional Tomato Bredie

Stamp Koring

Baby Potatoes with Parsley Butter
Pumpkin Fritters with Caramel Sauce
Boerebeans

Sweet and Sour Beetroot and Onion Salad
Pot Bread with Butter

Dessert Buffet:

Milk Tart
Koeksusters
Bread and Butter Pudding With Custard
Fresh Fruit Salad with Jersey Cream

To End

Tea and Coffee

Price Per Person R205.00 (Vat Inclusive)

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THE VENUE WITH THE VIEW

Menu 20

MEDIEVAL LUNCHEON

Medieval Served Meal Served on Platters

Served on Arrival:

Fruit Punch

Served Starter:

Traditional Vegetable Soup
With Health Breads and Butter (Served on Boards)

Served Main Course

Served on Platters to Tables

Roast Fillet Of Beef with Marinade
Roast Chicken Portions
Rolled Spit Roast Pork with Crackling

Savoury Gravy
Baked Baby Potatoes with Parsley Butter
Pot Roast Medley of Baby Vegetables

Apple Sauce, Horseradish, Mustard

Green Salad with Dressing
Assorted Cocktail Rolls and Butter Pads

Dessert Buffet:

Brandy Pudding With Custard
Fresh Fruit Salad with Farm Cream
Bread and Butter Pudding With Custard
Traditional English Trifle
Vanilla Ice Cream

Price Per Person R205.00 (Vat Inclusive)

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THE VENUE WITH THE VIEW

Menu 21

FRENCH MENU

Served on Arrival

Tea and Coffee
Fruit Punch and Iced Tea
Assorted French Pastries

Served Starter

TARTE AU MOUSSE DE SAUMON
(Smoked Salmon and Cream Cheese in Phyllo Pastry with Capers
Served with Salad Kebab and Creamy Yoghurt Vinaigrette)

Main Course Buffet

BOEUF EN CROUTE
(Fillet of Beef with Mushrooms, Leeks and Pate in a Pastry Case)
AGNEAU DE AMARETTO
(Rolled Lamb stuffed with Amaretto and Apricots)
POULET AUX FRUITS
Succulent Roast Duck Fillets with Black Cherry and Litchi Sauce

Pommes Anna
Glazed French Shallots with Balsamic and Red Wine
Grilled Red and Yellow Capsicum
Cauliflower au Gratin

French Salad with Pesto Vinaigrette
French Baguettes with Butter

Dessert Buffet

Tarte Tartin with Whipped Cream
Crepes Suzette
La Caramella Gateaux
Black Forest Gateaux
Hazelnut Galette

To End

Tea and Coffee
Truffles

Price Per Person R240.00 (Vat Inclusive)