

LL Buffet

Salad

Greek Salad

From the Bakery

Assorted Bread baked fresh every day served with Home Made Jams & Spreads

Main Course

(Choice of 2)

Beef Lasagne
Chicken & Mushroom Pie
Roasted Chicken Pieces with Mushroom Sauce
Roasted Leg of Pork
Roasted Beef with Gravy
Lamb curry
Line fish in a Lemon Batter
Beef Fillet Strips in Creamy White Wine & Leeks
Chicken Coq au Vin

(Choice of 3)

Savoury Rice
Brown Rice with Mushrooms & Basil
Basmati rice
Spicy Roasted Potato Wedges
Roasted Garlic & Potato Mash
Potato Bake
Spaghetti Pomodoro
Spinach & Butternut
Lasagne
Cauliflower & Broccoli with Cheese
Creamed Spinach
Roasted Mixed Vegetables
Pumpkin with Cinnamon

Dessert

Fruit Salad & Cream
Chocolate & Khalua
Mousse Cake
Milk Tart

R100,00 per person

Liquid Lounge Buffet no. 1

Salads & Starters

Greek Salad
Chicken Caesar Salad
Traditional Potato Salad

Crudités with Guacamole
Dip & Hummus Dip

From the Bakery

Assorted Bread baked fresh every day served with Homemade Jams & Spreads

Carvery

Mustard Roasted Topside of Beef
Port-Wine Jus

Main Course

Lamb Curry with Coconut Milk & Coriander (with condiments)
Chicken Casserole with Sherry & Mushrooms
Jasmine Rice
Baby Potatoes with Garlic, Lemon & Thyme
Cauliflower & Broccoli with Cheese
Orange Glazed Carrots

Desserts

Malva Pudding with Brandy
Custard
Individual Chocolate Mousses
Fruit Salad & Cream
Strawberry & Almond
Cream Puff Tings

R150,00 per person

Liquid Lounge Buffet No. 2

Salads & Starters

Greek Salad
Jewelled Couscous,
Cauliflower & Mint Salad

Falklands Calamari Tubes in Lemon Butter Sauce

From the Bakery

Assorted Bread baked fresh every day served with Homemade Jams & Spreads

Carvery

Roasted Shoulder of Lamb rubbed with Rosemary & Garlic
Red Wine Jus

Main Course

Beef Bourguignon
Chicken, Mushroom & Leeks Pie
Barley with Sundried Tomato & Herbs
Parmesan coated Potato Wedges
Baked Autumn Vegetables
Green Beans with Creamy Mustard Sauce

Dessert

Cape Brandy Tart with Pecan nuts served with Whipped Cream
Individual Blueberry Cheesecakes
Roly Poly Pudding with Custard
Fruit Kebabs

R170,00 per person

LL Braai Menu no. 1

Salad

Greek Salad

From the Bakery

Assorted Bread baked fresh every day served with Home Made Jams & Spreads

Grill

Sirloin Steaks Rubbed with Garlic, Parsley & Black Pepper
Boerewors
Buffalo Chicken Wings

Main Course

Pap & Sauce
Sweet corn with Parsley Butter

Dessert

Milk Tart
Fruit Salad
Chocolate Mousse Cake

R90,00 per person

LL Spit Braai no. 1

Salads & Starters

Greek Salad
Traditional Potato Salad

Bread Display

Assorted Bread baked fresh every day served with Homemade Jams & Spreads

Grill

Lamb on the Spit
Garlic Baby Potatoes & Pork Chippolatas in the spit braai

Main Course

Pap & Sauce
Sweet Corn with Parsley Butter

Dessert

Malva Pudding with Brandy Custard
Fruit Salad

R175,00 per person

LL Spit Braai no. 3

Salads & Starters

Greek Salad
Traditional Potato Salad

Bread Display

Assorted Bread baked fresh every day served with Homemade Jams & Spreads

Grill

Leg of Lamb, Beef Topside & Leg of Pork on the spit
Garlic & Parsley Baby Potatoes in the spit
Peri Peri Chicken Drumsticks

Main Course

Pap & Sauce
Sweet Corn with Parsley Butter

Dessert

Malva Pudding with Brandy Custard
Fruit Salad

R100,00 per person

LL Reduced Menu no. 1

Salads

Greek Salad

From the Bakery

Assorted Bread baked fresh everyday served with Home Made Jams & Spreads

Main Course

Beef Strips in a Creamy White Wine & Leeks Sauce

Chicken Coq au Vin

Roasted Garlic & Onion

Mashed Potatoes

Roasted Mixed

Vegetables

Dessert

Fruit Salad

Milk Tart

Chocolate Mousse Cake

R90,00 per person

LL Reduced Menu no. 2

Salads & Starters

Greek Salad

Traditional Potato Salad

Chicken & Bacon Terrine with Cranberry & Sherry Sauce

From the Bakery

Assorted Bread baked fresh every day served with Home Made Jams & Spreads

Carvery

Roasted Chicken

Creamy Mushroom &

White Wine Sauce

Main Course

Beef Bourguignon

Savoury Rice

Roasted Potatoes

Baked Pumpkin with

Onion marmalade

Dessert

Apple Crumble with

Brandy Cream

Vanilla Ice Cream

Fruit Kebabs

R110,00 per person

LL Breakfast Buffet

Served on the Tables

Muesli, Strawberry Yoghurt & Seasonal Berries in Glasses

Cold Buffet

Whole Fruits

Sliced Fruit Platter & Fruit Kebabs

Stewed Fruit

Plain Yoghurt & Fruit Yoghurt

Corn Flakes, All Bran Flakes & Rice Crispies with Accompaniments

Cold Meat Cuts

Cheese Platter

From the Bakery

Pastries, Muffins & Scones with Accompaniments

Orange Juice, Guava Juice & Fruit Cocktail Juice

Iced Water with Strawberry & Cucumber/Lemon & Mint

Hot Buffet

Scrambled Eggs

Bacon

Beef Sausages & Pork Bangers

Sautéed Mushrooms

Grilled Tomato

Sautéed Potatoes & Onions

White & Brown Toast

(Breakfast can only be served earliest 8am)

R120,00 per person