

Sunday Lunch Buffet Menu

7 September 2025. R450 per person. Children (6–12 years) R225 each

Starter Platters

Caprese salad with basil pesto, parmesan shavings and extra virgin olive oil
Cold cut platter with chicken pastrami, beef pastrami, salami and hickory ham
Smoked salmon cream cheese platter with lemon and cappers
Green vegetable platter steamed and topped with extra virgin
olive oil, coarse salt and black peppercorn
Deviled egg platter topped with caviar and smoked salmon
Selection of salmon, tuna and vegetable california rolls

Salad Platters

Nicoise salad with potato, tuna fish and green beans
Potato, egg, bacon salad with creamy mayo and chopped herbs
Waldorf salad with pecan nuts, apples, raisins and celery
Chickpea salad with roasted mediterranean vegetables and calamata olives
Seafood salad with mussels, calamari, prawn meat and fish in a lemon olive oil and dill mayonnaise

Build Your Own Salad Station

Calamata olives, cherry tomato, feta cheese, trio of bell pepper jullien, onion slices sliced cucumber, exotic lettuce bowl, sundried tomato, dill pickles olive oil and balsamic dressing, creamy herb dressing

Cheese Selection

Blue brie, camembert, chevin, Emmenthaler and kwaito served with preserves and crackers

Main Course Carvery

Roast lamb with mint jelly
Roast sirloin of beef with horseradish sauce and yorkshire puddings
Roast pork belly with apple sauce

Main Course Sides

Roast butternut topped with pumpkin seeds and feta crumble
Green beans with soya and honey, creamed spinach and seasonal mixed vegetables
Roast new potato, mashed potato and savoury rice
Pasta penne with minced bolognese sauce, and topped with béchamel sauce and gratinated with cheddar cheese

Curry Station

Lamb curry with potato

Condiments – salsa, chilli sauce, raita sauce and poppadoms

Vegetable and bean curry

Dessert Selection

Mini tartlets and an assortment of mini cakes
Mini cups with trifle and fresh fruit
Koeksisters, milk tart, crème Brûlée
Hot pudding of the day and custard

