

**Year End Functions
Lunch / Dinner Buffet**

**Tuesday, Wednesday, Thursday and Friday
From 22 November to 15 December 2017
Including 1 soft drink**

Starters and Salads

Tandoori chicken Cesar Salad
Thai crunch salad, spinach, peanut oil dressing
Balsamic broccoli, feta, pumpkin seeds and olives
Beetroot and coriander padachi
Tandoori chicken Cesar Salad
King island Caprese salad with citrus segments and parmesan shavings
Slow cooked apple glazed gammon platter

Warm Starters

Portuguese peri peri lamb ribs
Pap Aranchini, spicy concasse

Make Your Own Salad Bar

Mixed leaves, plum tomatoes, peppadews, garlic croutons, crudités
Feta, toasted seeds
Selection of flavoured oils, vinegars and dressings

Soup

Potato and leek, crème fraiche, spring onion

Artisan Bread Corner, butter

From The Carvery

Roast Karoo leg of lamb, rich cabernet sauvignon and rosemary jus

From the Tandoor

Tandoori chicken
Butter naan/ garlic naan

Main Course

Butternut and feta ravioli in a creamy Pomodoro
Braised Oxtail, red wine, root vegetables
Steamed fillets of reef fish with soy, ginger, lemon grass
Durban lamb curry
Butter chicken, prawn
Roast pumpkin with rocket, pecorino shavings

Accompanied By

Roast tikka spiced baby potato, garlic herb butter
Basmati rice with lentil, Chinese parsley
Flash fried wok vegetables

Dessert

Tiramisu, coconut and lime cheese cake, Christmas pudding with custard, fruit salad, wild berry panna cotta, Frosted fruit mince pies, condiments, vanilla ice cream, and duo of chocolate and strawberry mousse

R 370 per person (includes DJ and dance floor)