



# *Heritage Buffet Menu*

## *Cold Buffet Station*

Traditional Cape style Pickled Fish  
Crunchy Broccoli, Pancetta, Raisin, Cumin Boerenkaas and Sour cream  
Plum Tomato, Buffalo Mozzarella & Basil Caprese salad  
Smoked Snoek Mousse with Grape Jelly & Melba toast  
Grated Carrot, Raisin & Sun-flower seed salad  
Salad Baby Spinach, shaved Pecorino, soft boiled Egg & Herb crotons  
Green Bean, Caramelized Onion, Tomato & Almond salad  
Roast Baby Beet, Rocket & Goats cheese salad with Grapefruit dressing

## *Soup Station*

Roast Tomato and Onion Soup  
With shavings of Biltong, Crotons & Sour Cream

## *Hot Buffet Station*

Roast leg of Lamb with Rosemary & Pinotage sauce  
Roast Pork Loin with Apple & Mustard Gravy  
Braised Oxtail with baby Onions & Haricot Beans  
West coast Mussels in a Creamy white wine sauce & toasted Ciabatta  
Whole roast deboned Chicken with sun-dried Tomato & Feta stuffing  
Sweet Potato cooked with Cinnamon and Brown Sugar  
Seasonal Vegetables with Lemon butter  
Creamy Spinach with Mushrooms & Onions  
Roasted Roots with Maple & Lemon zest glaze  
Cauliflower & Broccoli au Gratin  
Baked Butternut, Sultana & Apple  
Salt & Rosemary roasted Potatoes  
Creamy Chive mash Potato  
Pecorino crusted Potato Bake with Thyme  
Coriander steamed Jasmine Rice

## *Sweet Station*

Crème Caramel with Hazelnut Sugar shards  
White Chocolate Profiteroles filled with a Hazelnut cream  
Cape Malva pudding with Orange Anglaise  
Apple & Raisin Strudel  
Cape Velvet Cake with cream cheese Icing  
Mini Lemon meringues  
Milk tart dusted with Cinnamon sugar  
Koeksister Spears with toasted Coconut & Ginger  
Grilled Fruit & Berry skewers