

SOUP OF THE DAY

Butternut Soup
Selection of breads
Continental Rolls, Selection of Artisan Breads, Crackers and Dips

SALAD BAR

Grated Carrot and Pineapple Salad
Tangy Classic beetroot salad, diced beets, onions, olive oil, vinegar, salt, pepper, finished with parsley
Garden salad, Cos lettuce and Iceberg, Cocktail Tomato, Pickled
Onions, Cucumber, Feta, Olive
Julienne mixed pepper, Carrot Julienne and Sesame seeds
Waldorf, Granny Smith green apples, celery, walnuts, raisins, Yoghurt
dressing, parsley

CARVERY

Topside Roasted Beef with an Infused Coriander and Red Wine Sauce
Rosemary & Coriander crusted Roast Lamb
Cavery condiments
Beef Topside: Horseradish sauce, English Mustard sauce and
Mushroom Sauce

Lamb: Mint sauce and Redcurrant Jelly sauce

STARCH

Yellow rice, with sultanas and almonds
Sunday Roasted Potatoes

STEWS, CURRIES & GRILLS

Seafood Curry with Lemongrass, White Fish, Mussels and Prawns.

Butter Chicken Curry

VEGETABLES

Honey Glazed Butternut Cubes Green Beans Creamed Spinach

PLATED DESSERT

Homemade Malva Pudding served with Vanilla Bean Ice Cream or custard

Or

Baron Brownie chocolate ganache served with Vanilla Bean Ice Cream

Strawberry cheese cake fillet with strawberry pieces on golden oat biscuit base, topped with strawberry coulis