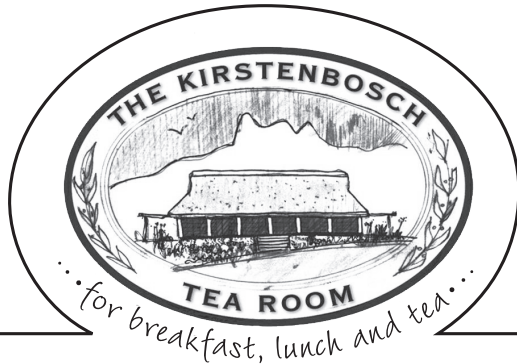


SPECIAL PARTY MENUS

2011/2012



Monday to Saturday 8h30am – 5pm
for groups of 6 – 65 persons

Prices include the cost of Garden entry

This menu is valid from 1 September 2011
and supercedes all previous menus

BREAKFAST : 6 – 30 PERSONS

The food will be served to the tables

- A glass of fresh fruit juice
- Baskets of toast or bread with home-made strawberry jam, marmalade & grated cheese
- Tea or filter coffee with refills

Choose one from the following:

- ENGLISH BREAKFAST – 2 eggs, grilled bacon, beef or pork banger, grilled tomato, mushrooms and 2 hash brown potatoes
- VEGETARIAN BREAKFAST – grilled vegetables on a bed of spicy tomato topped with basil pesto and feta, grilled tomato, 2 hash brown potatoes and 2 eggs
- GRANOLA WITH FRUIT SALAD and yoghurt followed by a mini breakfast – grilled bacon, 1 egg, grilled tomato and 1 hash brown potato
- SHAKSHUKA with a side order of bacon and a salad
- OMLETTE OF YOUR CHOICE with chips or a salad
- HEALTH BREAKFAST of our homemade granola with fresh fruit salad and yoghurt, 2 muffins, scones, a cinnamon bun or anchovy toast

PER PERSON. R135 plus 10% service charge

BUFFET BREAKFAST : 20 – 65 PERSONS

MENU 1 Continental Breakfast

- Granola, fresh fruit salad, assorted yoghurts
- Muffins, scones, cinnamon buns, breads and toast
- Platter of assorted cold meats with sliced tomatoes and cucumber
- Platter of assorted cheeses and jams
- Egg mayonnaise, anchovy butter
- Teas, coffees and fruit juices

PER PERSON. R110 plus 10% service charge

MENU 2 The full Monty!

- Granola, fresh fruit salad, assorted yoghurts
- Bran muffins, scones, cinnamon buns, breads and toast
- Platter of assorted cheeses and jams

The following hot dishes placed on the hot trays:

- Scrambled eggs
- Grilled bacon
- Beef sausage
- Potato hash browns
- Grilled tomato
- Shakshuka –a spicy tomato sauce
- Grilled mixed vegetables
- Teas, coffees and fruit juices

PER PERSON. R150 plus 10% service charge

LUNCH : 6 – 30 PERSONS

*A two or three course meal will be served to the table
Home-made bread and bowls of House Salad placed on the tables.*

STARTERS - choose one of the following:

- SOUP OF THE DAY
- SMOKED SALMON PLATTER with crème fraiche and capers
- STIR-FRIED CALAMARI SALAD on a bed of julienne vegetables with sprouts, cashew nuts and fruit, garnished with crispy rice noodles
- HUMUS with 2 mini pita breads
- 2 Mini spinach and feta quiches

OR

- MIDDLE EASTERN PLATTERS placed on the tables with House Salads, bread baskets and pita breads – falafel, Humus, Turkish salad, labaneh (yoghurt cheese), eggplant salad and tabouleh.

MAIN COURSE - choose one of the following:

- Fried hake and chips and vegetables - fresh hake in a crispy beer batter served with sauce tartar .
- Grilled Hake served with baby potatoes and vegetables with lemon and garlic butter
- Cape pickled fish served with baby potato salad in a yoghurt-mayo sauce or chips
- Beef bobotie served with yellow rice, papadam, tomato onion salad and chutney
- Bangers and mash – 3 beef or pork sausages served on a brown onion or spicy tomato sauce with creamy mashed potatoes and vegetables.
- Home made beef or chicken burger with chips and vegetables with cheese if desired.
- Vegan bean burger with chips and vegetables with cheese if desired. (gluten and wheat free)
- Chicken schnitzel with creamy mash and veggies and a sauce of your choice
- Spinach and Feta deep-pan quiche made with low fat cottage cheese, fresh dill and nutmeg, served with baby potatoes or chips and vegetables.

DESSERT – choose one of the following:

- FRESH FRUIT SALAD with cream or ice-cream
- ICE-CREAM with hot chocolate, vanilla fudge or berry sauce
- BAKED DESSERTS: apple pie, malva pudding or cake served with cream, custard or ice-cream

TEA AND COFFEE – served with almond biscotti

2 COURSES - starter & main per person R170 plus 10% service charge

3 COURSE MENU per person R190 plus 10% service charge

BUFFET LUNCH : 20 – 60 PERSONS

A choice of buffets to suit your occasion

HOT AND COLD LUNCH BUFFET

Assorted breads with anchovy butter & pesto butter placed on the tables

COLD BUFFET

- Mexican grilled chicken and avocado salad
- Middle Eastern vegetarian platter with pita
- Thai calamari salad
- Mixed house salad with feta and olives & our fresh herb and honey dressing

HOT BUFFET

- Crispy fried fish and chips
- Spinach and feta pie
- Tea and coffee

PER PERSON. R150 plus 10% service charge

INCLUDING DESSERT

- Fresh fruit salad
- Ice cream with hot chocolate, hot fudge, hot berry sauce
- Assorted home made cakes
- Tea and Coffee

PER PERSON. R170 plus 10% service charge

SPECIAL OCCASION

Assorted breads with anchovy butter & pesto butter placed on the tables.

COLD BUFFET

- Mexican grilled chicken and avocado salad
- Middle Eastern vegetarian platter with pita
- Mixed house salad with feta and olives & our fresh herb and honey dressing
- Thai calamari salad
- Cape pickled fish
- Smoked salmon platters with crème fraîche % capers – *extra R10 per person*

HOT BUFFET

- Crispy crumbed chicken nuggets with hot mushroom sauce
- Crispy fried fish and chips
- Bobotie and yellow rice with chutney and tomato sambal
- Spinach and feta pie
- Tea and Coffee

PER PERSON. R165 plus 10% service charge

INCLUDING DESSERT

- Fresh fruit salad with cream or ice cream
- Gelato with hot chocolate, hot fudge, hot berry sauce
- Assorted home made cakes

PER PERSON. R185 plus 10% service charge

WARMING HOT BUFFET LUNCH

Home-made bread and bowls of House Salad placed on the tables.

- Soup from our menu served to the table

HOT BUFFET

- Crispy crumbed chicken nuggets with hot mushroom sauce
- Crispy fried fish and chips
- Bobotie and yellow rice with sambals and papadums
- Spinach and feta pie
- Thai calamari vegetable sweet chilli stir-fry with rice noodles
- Middle Eastern platter with falafel and chicken schwarma
- Vegetables of the day tossed in brown butter
- Tea and Coffee
- Tea and Coffee

PER PERSON. R165 plus 10% service charge

INCLUDING DESSERT

- Fresh fruit salad with cream or gelato
- Gelato with hot chocolate, hot fudge, hot berry sauce
- Warm Malva pudding with custard
- Warm Apple pie with cream

PER PERSON. R185 plus 10% service charge

WINES

*Choose from our list of popular wines
OR bring your own favourite wines to enjoy.*

CORKAGE PER BOTTLE FOR WINES BROUGHT IN R30



HIGH TEA : 12 – 60 PERSONS

*The food will be self-service from a buffet.
Tea and coffee will be served to the tables.*

- Platters of dainty sandwiches with assorted fillings
- Mini spinach and feta quiches - served warm
- Platters of *petit four* size assorted home-made cakes
- Warm scones and muffins with grated cheese, strawberry jam and clotted cream
- Small cinnamon butter buns
- Assorted Dilmah teas
- Filter coffee

PER PERSON R120 plus 10% service charge

HOME-MADE SPECIAL OCCASION CAKE

Your choice from our cakes, baked in a large square and decorated using names and sparklers or candles

EXTRA LARGE	R275
LARGE	R200

FOR MORE INFORMATION OR TO BOOK, PLEASE CONTACT US:

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