

Easter Sunday Buffet

To Start

Cape Dutch Potato Salad

Cape Malay Pickled Fish
topped with pickled onions coriander & toasted cumin

Cape Malay Three Bean Salad

Beetroot, Walnut & Goat Cheese Salad

Cucumber, Mint, Coriander & Cumin Salad

Roasted Butternut
served with biltong, rocket & sour cinnamon dressing

Smoked Salmon
with traditional condiments

From The Carvery

Roast Leg of Lamb
topped with tamarind & rosemary

Roast Beef
with Yorkshire pudding and cape styled gravy

Roast Chicken
with apricot lime glaze/peri-peri

Roast Belly Pork
with apple compote

R550pp

Slow Food

Pan-fried Green Beans
served with flaked almonds

Vichy Carrots
infused with caraway & cinnamon

Braised Cabbage Cape Malay Style

Aubergine Parmigiana

Vegetable Lasagna

Lamb Curry

Oxtail Curry

Dessert

Easter Egg Display

Malva Maltin Chocolate Pudding

Pecan Tart
served with an orange crème chantilly

Lemon Meringue Tart

Crème Caramel

Chocolate Buttermilk Panna Cotta
served with a wild berry compote

Layered Fruit Salad
with vanilla pod ice cream

