

BANQUETING



MENU



TOADBURY HALL
COUNTRY HOTEL

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Plated or Buffet



Combination 1

- 1 Starter
- 1 Meat or Poultry or Fish
- 1 Starch
- 1 Vegetable
- 1 Dessert Selection

R430 per person

Combination 2

- 1 Starter
- 2 Meat or Poultry or Fish
- 2 Starch
- 2 Vegetable
- 2 Dessert Selection

R520 per person

Starter, Soup & Salad Selection



Mille Feuille of smoked Salmon and Horseradish cream, pickled radishes and pea salad

Carpaccio of Beef with a grain mustard sauce, topped with rocket leaves, semi dried cherry tomatoes and Parmesan

Cream of potato, Brie and apple soup with a puff pastry gratin

Curried butternut soup with fritters

Caprese salad with Mozzarella cheese and plum tomato, basil leaves and Pesto dressing, dehydrated Calamata olives

Root vegetable salad with Goat's cheese, sunflower seeds, pine-nuts and caramelized beetroot

Thai Chicken salad with a julienne of carrot, cucumber and roasted peanuts, coriander and chili dressing

Fish & Poultry Selection



Supreme of Salmon served with creamed leek, fondant potato and a smoked lardon Beurre Blanc

Kingklip topped with tomato Provencal stew with Parmesan mash and crème Basilic

Ballotine of Chicken scented with pesto, served with zucchini, tomato stew and a crème de Chardonnay

Meat Selection



Angus Beef fillet served with rosti potato, spinach and a Forestière sauce

Roasted Angus mature Sirloin, roasted and served with Chateau potatoes, roasted root vegetables and a port wine jus, Yorkshire pudding

Roasted Lamb Gigôt served with Ratatouille of Mediterranean vegetables, Dauphinois potato and garlic, rosemary jus

Braised Lamb shank with buttered mash, sautéed mushrooms and a braising gravy

Beer braised Pork belly served with braised cabbage, boulangère potatoes and a grain mustard cream sauce

Vegetable & Starch Selection



Vegetables

Provençal tomato stew
Slightly curried spinach
Butternut in pesto
Roasted root vegetables
Mediterranean vegetables
Honey glazed carrots

Starch

Fondant potato
Buttered mash
Parmesan mash
Toasted Pomme Chateaux
Dauphinois potato

Dessert Selection



Crème brulée with lemon shortbread and strawberries

Mille Feuille of orange and chocolate mousse, orange marmalade

Soft Pavlova of raspberries with coulis

Double deck brownie served warm with vanilla ice cream and berry compote

Malva pudding served with a Malay date compote and orange chocolate ice cream

Exotic fruit salad infused in Madagascan vanilla syrup served with an orange sorbet and shortbread

Salads



Three bean salad

Pasta salad with basil pesto

Potato salad

Traditional Greek salad

Mains



Traditional beef stew

Boned meat

Slow cooked beef fillets

Traditional ox tripe with dumpling

Lemon and herb roasted chicken drumsticks

Vegetables & Starch



Creamed spinach

Honey and cinnamon crushed butternut

Traditional samp

Dessert Selection



Chocolate brownie served with vanilla ice-cream

Tiramisu Dusted with Cocoa Powder

Fresh fruit salad

Salads



Roasted beetroot salad with homemade tomato chutney

Traditional coleslaw with pineapple and nuts

Carrot salad with raisins and orange segments

Traditional Greek salad

Mains



Slow cooked oxtail braised with red wine

Traditional ox tripe with dumpling

Traditional slow cooked hard body chicken in onion and tomato relish

Vegetables & Starch



Steamed and crushed pumpkin with butter and sugar

Roasted potato wedges with paprika and cracked black pepper

Savoury rice

Dessert Selection



Traditional malva pudding served with warm custard

Peppermint fridge tart

Seasonal fruit platter



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