

## STARTERS / SALADS

- Garlic and rosemary bread rolls, cheese rolls, biltong straws, nachos
- Tomato burrata salad with basil pesto, fresh baby spinach & buffalo mozzarella
- Charcuterie and cheese grazing board with crackers and homemade preserves
- Roasted vegetable salad with tahini dressing
- Moroccan pearl couscous salad
- Lemon and herb chicken salad with rocket, shaved parmesan, avocado, coriander dressing
- Potato and egg salad with chive mayo and pickled baby onions
- Keto broccoli salad with candied bacon bites and bluecheese mayo
- Build your own salad condiments

## MAIN COURSE

- Stuffed roasted beef roll with sundried tomatoes, peppadews, bell peppers and beef jus
- Garlic and rosemary roasted chicken served with creamy mushroom and cheese sauce
- Chillie crusted line fish goujons served with chardonnay cream sauce
- Garlic butter and chive potato pave
- · Veggie packed savoury rice
- Ratatouille lasagne
- Baked cauliflower and broccoli with parmesan gratin
- Medley of roasted seasonal vegetables

## **DESSERTS**

- Freshly baked cake of the day
- Moist chocolate and orange pudding served with butterscotch sauce
- Vanilla bean crème brulee served with lemon shortbread
- Coconut and almond frangipane topped with glazed berries
- Lemon and orange cheesecake bars with Turkish delight shavings
- Fresh fruit salad

