



Lmas Buffet Menu

2019

Starters & Garden style salad table

Selection of local Cheese,
Cured cold meats,
Fruited Melba toast
Farm-baked bread
Olive Tapenade,
Aniseed Onion Marmalade,
Chili Tomato Chutney,
Basil Pesto,
and our farm grown olives

Mains

Herb yoghurt marinade chicken thighs
Slow roasted gammon with a honey mustard glaze
Pink peppercorn crusted sirloin with red wine jus

Summer vegetables roasted in thyme and butter
Butternut, olive, spinach and cheese bake
Rosemary roasted potato

Dessert

Carrot and pecan nut cake
Mini milk tart
Brandy chocolate pudding

R495 per person

·ALLÉE·BLEUE·