



Saturday, 27 July | R 700.00 per person

Ask your waitron for more details.

BUFFET STARTER

shrimp pasta salad roasted cherry tomatoes | sprouts | coriander | chilli aioli dressing

Southern style coleslaw

soup station

creamy corn and potato chowder home-made garlic loaves | cheese straws

charcuterie and cheese cold cuts | vegetable crudites | pickles | mustard | preserve

SMOKEHOUSE CARVERY

roasted spatchcock chicken hot honey | lemon black pepper

roast beef

red currant jelly | horse radish cream | red wine jus | Yorkshire pudding

HOT BUFFET

braised bourbon oxtail with roasted pearl onions and apple
Steamed West Coast mussels in chive velouté
potato bake with parmesan crust
corn on the cob with garlic herb butter
three cheeses mac and cheese with herb crumbs
charred broccoli with roasted red onions | lemon and olive oil

PLATED DESSERT

praline pumpkin pie

Jack Daniels caramel sauce | smoked maple bacon ice cream

or

Mississippi mud pie

vanilla bean bourbon ice cream | hot chocolate sauce



Thank you for joining us for lunch!

