

sunday buffet breakfast 2024

09h00 - 11h30

330 per person | 125 kids u/12

starter plated to the table

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a plate of **seasonal fruit** for each guest centred with a **mini muesli shot**, topped with **bulgarian yoghurt** and **berry coulis**, accompanied by a **jug of juice** for the table

main course buffet

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eggs to order fried, poached, scrambled, omelette served with white, wholewheat and low gi cranberry brown **toast**, pan-fried accompanied by crispy streaky **bacon**, grilled **pork** and **beef sausages**, seasoned pan fried **tomatoes**, sautéed button **mushrooms** and rosemary salted roast **potato wedges**, **beef mince** and mini **scones**, **croissants**, cream and jam **preserves**

this is served with a selection of fresh **bella rosa tomatoes**, basil and rocket leaves, **sundried tomatoes** in a garlic herb marinade, homemade **basil pesto** and olive **tapenade**

drink station served buffet style

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home-brewed filter **coffee** and a selection of ceylon **tea**, rooibos, earl grey, strawberry, black-current and cherry served with hot and cold milk with **oat** and **almond milk** alternatives on request

bays caterers cc
acc 62031302946
fnb - 204009

10% service fee added to tables of six or more guests

ref: your name/date