



## sunday buffet lunch 2024

12h30 - 16h00

459 per person | 175 kids u/12

## starter platter served to the table

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baby butternut soup with a crostini, panko crumbed spinach and feta croquettes, garlic kalamata olives, peppadews, hummus pâte, beef meatballs in a trinchado sauce, bread basket with crispy french loaf and grilled baby pitas with herbs, garlic and olive oil, accompanied by a chinese cabbage salad with fennel seeds

## main course buffet

roasted and encrusted beef fillet and sirloin served with yorkshire pudding, smoked german gammon with a honey mustard glaze, served with our famous pork crackling, crispy pork belly, slow-roasted whole chicken with paprika, roasted potatoes, accompanied by savoury rice, cauliflower and broccoli bake smothered in white sauce & cheese, creamed spinach, sweetened baby carrots, roasted butternut, hearty gravy and a pepper sauce with mustard, horseradish and chopped chili

## dessert buffet

chocolate mousse duo, peppermint tart shot, rainbow jelly with custard, mini lemon meringues, malva pudding with custard, cake pops, red velvet pyramids, ice-cream and hot chocolate sauce, sliced fresh fruit, berry panacotta shots, brownie-bites, rocky road pieces, creme brulé, chocolate truffles and fruit trifle

bays caterers cc acc 62031302946 fnb - 204009

ref: your name/date