

Table Buffet

\$100.00 per head*

CANAPES

Bang Bang Chicken in short crust pastry

English Fish cake with saffron mayonnaise

Pulled Lamb Shoulder with hummus on rye toast

MAIN

Cajun Salmon with a grapefruit butter sauce

Mesclun, pickled grapes and walnut salad

Grilled Jerk Chicken with almond and coriander sauce

Pepper Roast Eye Fillet with mushroom ragout

VEGETABLES

Roasted potatoes

Roasted beetroot in red wine

Roasted Dutch carrots

Pepper crusted vine ripened tomatoes

Seasonal green vegetables in butter

DESSERT [ALTERNATE DROP]

Coverture Chocolate and Kirsch Prune Mousse with roasted hazelnuts

or

Kaffir Lime Leaf and Vanilla Panna Cotta with mango compote

* Includes GST

