



## SUNDAY BUFFET

### STARTERS:

SOUP OF THE DAY  
ROLLS & MULTIGRAIN LOAF  
CHICKEN DRUMSTICKS MARINATED WITH WHOLE GRAIN MUSTARD & HONEY  
FRESH BLACK MUSSELS  
MARINATED WITH CHOPPED PEPPERS, CHILLIES, CORIANDER, LEMON ZEST & OLIVE OIL  
BABY MARROW AND FETA SALAD  
BABY ONION ,MUSHROOM & SALAD WITH PARMESAN SHAVING  
SMOKED CHICKEN CAESAR SALAD  
BEETROOT & AVOCADO SALAD WITH BLACK SESAME SEEDS  
CALAMARI AND PEPPER SALAD  
GREEK SALAD  
TRICOLOURE PLATTER  
ROASTED AUBERGINES WITH GARLIC  
BLUE CHEESE & ONION TART  
RARE ROAST BEEF GARNISHED WITH MUSTARD & ROCKET LEAVES  
PICKLED CURRY FISH

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### MAIN:

PORK LOIN WITH CRACKLING & SERVED WITH APPLE SAUCE  
ROASTED KAROO LAMB IN ROSEMARY & GARLIC GRAVY  
LAMB KNUCKLE STEW SERVED WITH BUTTON MUSHROOMS & GARLIC  
ROAST CHICKEN WITH A GARLIC & MUSTARD CRUST  
ROAST POTATOES  
SAVOURY RICE  
CARAMELIZED CARROTS & PEAS  
BROCCOLI & CAULIFLOWER WITH A CHEDDAR CHEESE SAUCE

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### DESSERTS:

TRUFFLE TOWER  
BUTTERMILK PUDDING  
DARK CHOCOLATE MOUSSE  
PISTACHIO CRÈME BRÛLÉE  
FRUIT SALAD WITH ICE CREAM  
CUSTARD  
DEVON DECADENCE  
CAPPUCHINO PROFITEROLES  
TRIPPLE CHOCOLATE CHEESE CAKE  
PEPPERMINT CRISP TART  
WHITE CHOCOLATE & ESPRESSO TIRAMISU  
MINI MERINGUE WITH FRUITS  
FRUIT DISPLAY  
CHEESE PLATTER

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