



**MONDAY
DINNER
BUFFET & A-LA-CARTE**

SOUP

Butternut Soup

FRESHLY BAKED BREAD

Savoury Loaves
Plain Mini Loaves

MAIN

Rump Steak Skewers
Pepper or Cheese Sauce
Chicken A La King
Brown Basmati Rice
Butter Roasted Potatoes
Creamed Spinach
Balsamic Glazed Carrots

SALAD BAR

Marinated Mushrooms
Salad Platter to design your own salad

DESSERT

Chocolate Brownies served with fresh cream

VEGETARIAN OPTION FOR MAINS

Mushroom Bolognese on Garlic Noodles
Fresh Fruit Platter as alternative to special meal requests



**TUESDAY
DINNER
BUFFET & A-LA-CARTE**

SOUP

Tomato Soup

FRESHLY BAKED BREAD

Cheese Straws

Plain Mini Loaves

MAIN

Lamb Pin Wheels

Chicken Curry

Yellow Rice

Roasted Rosemary Potatoes

Corn Fritters

Green Beans pan fried in Garlic Butter

SALAD BAR

Roasted Butternut, Beetroot Salad with feta cheese

Scrumptious Salad Platter to design your own salad

DESSERT

Lemon Meringue Pie slices

VEGETARIAN OPTION FOR MAINS

Malay Spiced Lentil Curry

Fresh Fruit Platter as alternative to special meal requests



**WEDNESDAY
DINNER
BOMA BUFFET & A-LA-CARTE
(weather permitting)**

STARTER

A Selection of South African Favourite Bite Sized Snacks to share
Sweet Chili Sauce

FRESHLY BAKED BREAD

Cheese Straws
Plain Mini Loaves

MAIN

Chicken Sosaties
Pork Rashers on skewer with Glazed Cherries
Lamb Chops
Jacket Potatoes served with Sour Cream
Creamed Spinach
Vegetable parcels

SALAD BAR

Salad Platter to design your own salad

DESSERT

Crème Brûlée

VEGETARIAN OPTION FOR MAIN

Butternut slices & Mushroom Steaks on Fire
Fresh Fruit Platter as alternative to special meal requests



**THURSDAY
DINNER
BUFFET & A-LA-CARTE**

SOUP

Mushroom Soup

FRESHLY BAKED BREAD

Savoury Rolls

Plain Mini Loaves

MAIN

Beef Curry

White Basmati Rice

Butter Fish drizzled in Lemon Sauce

Potato Bake

Glazed Butternut Fingers

Garlic Green Beans

SALAD BAR

Beetroot salad

Salad Platter to design your own salad

DESSERT

Malva Pudding with Custard

VEGETARIAN OPTION FOR MAINS

Creamy Aubergine Curry

Fresh Fruit Platter as alternative to special meal requests



**FRIDAY
DINNER
BUFFET & A-LA-CARTE**

STARTER
Corn Chowder

FRESHLY BAKED BREAD
Cheesy Garlic Mini Loaves
Plain Mini Loaves

MAIN
Fillet Steak with Mushroom or Pepper Sauce
Slow Roasted Pork Belly with a barbeque sauce
Potato Bake with cream and cheese
Brown Basmati Rice
Green Beans wrapped in bacon

SALAD BAR
Moroccan Sweet Potato, Butternut, Carrot Oven Roasted Salad
Salad Platter design your own salad

DESSERT
Banoffee Pie

VEGETARIAN OPTION FOR MAINS
Mildly spiced Mushroom, Pepper, Pasta served warm
Fresh Fruit Platter as alternative to special meal requests



SATURDAY
DINNER / BOMA
(Weather permitting)
BUFFET & A-LA-CARTE

STARTER

Selection of Samoosas, spring rolls, crispy strips, meat balls served
With Sweet Chilli Sauce

FRESHLY BAKED BREAD

Cheese Straws
Plain Mini Loaves

MAIN

Pork Rashers
Sirloin Steak
Boerewors
Jacket Potato with Sour Cream
Pap
Sheshebo
Vegetable Parcels
Gem squash with sweet corn smothered in cheese

SALADS

Scrumptious Salad Platter to design your own salad

DESSERT

Peppermint Crisp Caramel Tart

VEGETARIAN OPTION FOR MAINS

Butternut slices & Mushroom Steaks on open fire
Fresh Fruit Platter as alternative to special meal requests



**SUNDAY
DINNER
BUFFET & A-LA-CARTE**

SOUP

Butternut Soup

FRESHLY BAKED BREAD

Real Corn Bread
Mini Garlic Loaves stuffed with
creamy cheese

MAIN

Slow braised Oxtail
Whole Roasted Chicken
Duck fat roasted Potatoes
White Rice with savoury gravy
Corn on the Cob

SALADS

Roasted Veggie Salad
Salad Platter to design your own salad.

DESSERT

Grinadella (passion fruit) Cheese Cake

VEGETARIAN OPTION FOR MAINS

3 Cheese Macaroni with Creamy Mushrooms
Fresh Fruit Platter as alternative to special meal requests