



Classic Buffet 1

CLASSIC BUFFET 1

Dutch Pea Soup Cooked with Lamb Shank and Vegetables... accompanied by freshly baked Breads and Rolls

Salads Potato Salad with Macon and Chervil Salad, Niçoise topped with fresh Tuna flakes and chopped Onion Chilled Haddock and Kipper Salad Penne Regato, enveloped with Mussels and Herbs, Greek Salad with Alfafa Sprouts

Cold Selection Mussels marinated in Dhanya and Mustard Vinaigrette, topped with fresh Fruits, Cold Meat Platter with Freshly Roasted Medium Rare Beef, Hot Pressed salami, (Cervelat) topped with Glazed Fruits, Poached Cape Linefish embellished with a Paprika and Tomato Sauce

Carvery and Hot Selection Roast Leg of Lamb studded with Garlic & Rosemary accompanied by a bouquet of Vegetables and served with a Thyme Gravy embellished in a Mire Poir

Roasted Chilli Potato with Oregano and Lime Savoury Rice, Beef Stroganoff with infused flavours from a board Malaysian Curry, Cauliflower Mornay gratinated with a smooth trio of Cheeses, Grilled Linefish with a Garlic Sauce embedded with Parsley and Paprika, Neapolitan Penne Vongole lightly scented with Fennel & Fresh Coriander, A selection of Baby Marrow & Mushrooms sautéed in a Herbed Tomato Sauce

Desserts Chocolate Cheesecake with double Cream Rosettes or Chocolate Gateaux, Floating Islands on a sea of Custards and Caramel, Chocolate Eclairs filled with Banana and Cream Malay Trifle layered with an assortment of Jellies, Poached fruit & Custard, Apple Crumble with Cinnamon slowly baked to perfection, crisp & snowed

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Classic Buffet 2

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Cream of Mushroom Soup Lightly flavoured with garden Fresh Herbs and Fresh Cream Drizzle...accompanied by freshly baked Breads and Rolls served with Butters

Salads Dutch Traditional Potato salad with Macon & Vinaigrette Apple and Orange Coleslaw with Mustard Mayonnaise, Egg Salad with Dhanya and a hint of Fennel, Chilli & Gherkin Green Salad arranged with a Croûton centre, with freshly picked Herbs, Scented Cape Rice and Lentil Salad

Cold Selection Oak Smoked Angel Fish with Capers and fresh Peppercorns Mussels marinated in Basil and Oregano, topped with Olive Oil An assortment of Continental Cold Cuts Smoked Country cooked Silverside

Carvery and Hot Selection Slow Roasted Leg of Lamb wrapped in a Lemon & Lime Crust accompanied with a Mint Jelly Prime Roast Beef Enhanced with Rosemary and Mire Poir, accompanied by a bouquet of Roasted Vegetables, Roast Potato flavoured with Garlic and dusted with Crusty Spicy coating Milanese Savoury Rice sautéed with Capsicum Malay Beef Curry textured with Bulgarian Yoghurt, Finished with Coconut Cream, Grilled Linefish scented with Lime and complimented by a Garlic Sauce, open Baked Sweetened grilled Pumpkin, with Star Aniseed and served with Lemon wedges Neapolitan Fusilli infused with Olives, Oregano and Garlic

Desserts Berry Trifle, layered and served with a Fresh Custard sauce Croquembouche topped with Chocolate swirls, snowed with Sugar and Caramel runs, Fresh Fruit and Custard Flan Gateaux Orange and Lemon Cheesecake with a fresh Fruit topping Sliced Fresh Fruit served with a Sugar and Caramel Syrup Duo of Chocolate Mousse, layered

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Classic Buffet 3

CLASSIC BUFFET 3

Choice of ONE Soup:

Cream of Mushroom Local / Butternut embellished with Cream / Seafood Chowder topped with Prawns & Calamari / Vegetable

Bakers basket of Breads including:

Baked Fresh French, Rye and Caraway Bread

Salads Tossed Greek Salad served with a Roquefort Dressing Three Bean and Mustard Salad Asparagus Mayonnaise with fresh Oregano Crispy Green Salad with Cheese and Olives Potato Salad in a Basil Dressing Coleslaw in Lime Vinaigrette, with Orange and sprinkle with Parsley Penne Italiano with Parmesan

Cold Selection Prawn and Seafood Terrine accompanied by Sauce Tartare Marinated Saldanha Mussels topped with a Mustard Vinaigrette Poached Cape Linefish embellished with a Dill Dressing Crab Salad topped with Madagascan Pepper and Chervil Roast Sirloin of Beef with Grilled Vegetables Continental Cold Cuts Roast Chicken with Peaches and perfumed with Rosemary Smoked Chicken Terrine Accompanied by assorted Condiments and Sauces

Carvery and Hot Selection Roast Beef with a crisp Herb Crust With Roast Potatoes, accompanied by a three Herb Gravy Roast Leg of Lamb stuffed with Oregano Served with Roast Potatoes and Mint Sauce, Savoury Rice Freshly Caught Linefish, Beef Stroganoff with a kiss of Cream Lamb Curry with Sambals Chicken Chasseur topped with Mushrooms and Crôtons Cauliflower Au Gratin Glazed Carrots Pumpkin scented with Cinnamon Zucchini Bake

Desserts Croquembouche topped with our special Ganache Chocolate Gateaux, Fruit Trifle, Strawberry Cheesecake Lemon and Marscapone Slice, Chocolate Mousse with a hint of Mint and Lime Zest

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Raya Hotels

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