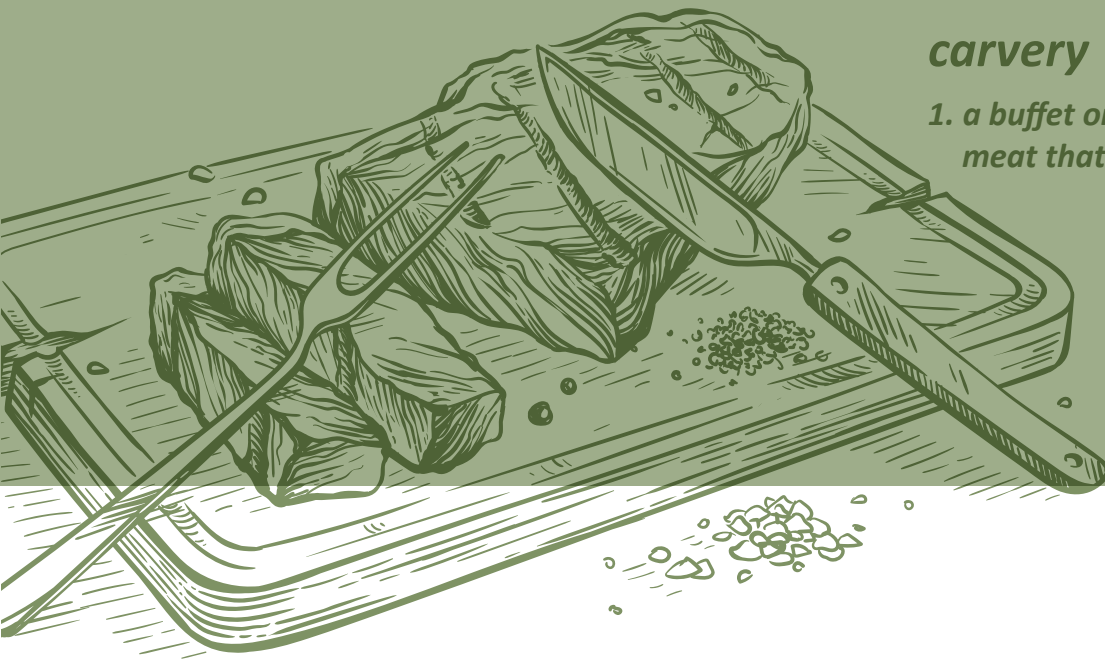


# CARVERY *Buffet*

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*carvery* /kär-və-rē/ — noun

1. a buffet or restaurant offering cooked meat that is carved as requested

# CARVERY

## Buffet Option 1

### BUFFET OF STARTER DELIGHTS

Seared salmon darne on an asparagus salad, topped with a creamy dill dressing  
Mushroom marinated in balsamic vinegar on a nest of pesto noodles with smoked chicken breast  
Springbok carpaccio with a cranberry reduction dressing topped with onion marmalade  
Potatoes in a Dijon mustard mayonnaise with chives and black pepper  
Salad selection with marinated cocktail tomatoes, cucumbers in dill, roasted peppers, steamed broccoli and baby leeks

### MAIN COURSE BUFFET

served with

Wild mushroom and shitake tagliatelle in olive oil and parmesan  
Savoury couscous  
Roast potatoes  
Fresh vegetables in season

### CARVERY (Select 2)

served with sauce from the roast

Peppered veal neck roast with Dijon mustard and red wine sauce  
Roast stuffed chicken galantine and baby onions in thyme  
Roast leg of lamb in a Moroccan spice  
Roast pork loin served with crackling and apple sauce

### CHAFING DISHES (Select 3)

Creamed chicken casserole with potatoes, onions, carrots and celery  
Grilled chicken kebabs marinated in lemon and herbs  
Caramelised chicken thighs in mango and chilli topped with coriander  
Smoked paprika chicken, chorizo and lemon baked with olives and garlic  
Grilled pork fillet medallions topped with a creamed mushroom sauce  
Veal stroganoff  
Beef fillet slivers tossed in a peppercorn glaze  
Moroccan lamb ragout  
Waterblommetjie lamb bredie  
Lamb knuckles braised with grilled peppers, garlic and aubergine in olive oil  
Grilled calamari peri-peri  
Grilled fillet of line fish with roasted cocktail tomatoes, baby onions, olives and white wine  
Asian steamed seafood broth with bok choy

### DESSERT

Selection of ice creams  
Fresh fruit salad  
Bar One gateau  
Tiramisu  
Milk tart  
Cookies and cream cake  
Individual Black Forest gateau  
Selection of teas and coffee



**hearty** /'här-tē/ — adjective

1. having a good appetite
2. abundant, rich, or flavourful enough to satisfy the appetite

# CARVERY

## Buffet Option 2

### BUFFET OF STARTER DELIGHTS

Baby spinach topped with mango, springbok carpaccio and parmesan slivers

Curried pasta salad

Selection of cold meats with assorted condiments

Mixed salad with sliced tomato, cucumber, onion rings and fresh peppers

Seafood platter of smoked salmon and trout, peppered mackerel, dill mayonnaise, line fish and chilli prawns

Condiments of asparagus, artichokes, avocado, baby corn and pickled peppadews

### MAIN COURSE BUFFET

served with

Rice

Potatoes or pasta

Fresh vegetables in season

### CARVERY

Peppered roll of veal, roasted and served with a red wine sauce

Roast deboned leg of lamb infused with garlic and rosemary

### CHAFING DISHES (Select one item from each category)

#### CHICKEN (Select 1)

Chicken roulade stuffed with spinach and camembert cheese

Chicken breast with creamed baby onions, portobello mushroom and white wine

Braised Thai chicken curry in a creamy coconut sauce with coriander

Sweet soy chicken with litchi and pineapple

Braised chicken thighs in a chasseur sauce of mushroom, tomato and tarragon

#### BEEF AND LAMB (Select 1)

Paprika veal ragout

Rump stir fry with peppers in ginger, garlic and sweet soya sauce

Braised oxtail in red wine

Grilled sirloin steaks in a brandied peppercorn sauce

Moroccan chermoula marinated lamb loin chops

Lamb kleftiko in a casserole of aubergine, tomato and garlic

#### SEAFOOD (Select 1)

Tagliatelle seafood pasta prepared with olive oil, garlic and chilli

Chilli, lime and ginger steamed red snapper topped with sesame oil and rice wine

Gratinated salmon with avocado and béarnaise sauce

Battered line fish fillet with lemon butter

Prawn curry served with condiments

#### VEGETARIAN (Select 1)

Marrow parcel – sliced English marrows, wrapped around wilted peppers, sun-blushed tomatoes and quinoa, served with harissa salsa

Woodland mushroom strudel – mixed wild mushroom with ricotta and wilted spinach wrapped in puff pastry

Thai vegetable curry

Spinach feta and potato bake

### DESSERT

Individual fudge and Cape Velvet liqueur domes coated in white chocolate

Irish coffee cake, assorted cheesecakes and tiramisu

Sliced fruit platter accompanied by a berry whip

A selection of teas and coffee



**satisfying** /'sa-təs-'fī-ɪŋ/ — adjective

1. enjoyable

2. giving pleasure or contentment to the mind or senses

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# CARVERY *Buffet* Option 3

## BUFFET OF STARTER DELIGHTS

Pan-seared tuna rolled in sour cream and chives, served with asparagus and artichoke salad, drizzled with olive oil, Dijon mustard and lemon dressing

Slivers of Italian coppa and Parma ham on a bed of fire-roasted red peppers topped with olive tapenade

Cajun prawn meat in a creamy mayonnaise with avocado and spring onion

Roasted butternut in chilli and balsamic, tossed with baby spinach leaves, peppered goat's cheese and olive oil dressing

Wild mushroom and string beans garnished with rocket, pomegranate and parmesan served with a sour cream dressing

Whole poached salmon with dill mayonnaise and Scottish smoked salmon on a bed of cucumbers and a lemon caper and parsley tartar

## MAIN COURSE BUFFET

served with

Creamed potato mash and chives

Risotto rice with white wine and parmesan

Roasted baby potatoes

Fresh vegetables in season

## CARVERY (Select 2)

Roast beef kernel of rump

Dijon mustard glazed beef rib-eye

Rosemary-infused rack of lamb

Pork neck roast marinated in garlic, caraway and mustard

Roast pork loin rack and caramelised apple

Whole smoked chicken

Thai roasted chicken with mango salsa

## CARVERY SAUCES (Select 2)

Red wine jus

Creamy mushroom

Brandy peppercorn

Chilli salsa

Bone marrow Madeira

## CHAFING DISHES (Select one item from each category)

### SEAFOOD (Select 1)

Thai prawn and crab curry

Sea bass in a white wine and saffron sauce

Spanish seafood paella

Poached salmon in sweet, gingered soya with serrano chilli pepper

Grilled seafood combo of prawns, calamari, salmon, and line fish

Coriander chilli prawns in coconut milk

### POULTRY (Select 1)

Black bean and cashew nut chicken tagine

Deboned chicken breast kormas

Chicken parmigiana

Chicken braised in apple cider and tarragon

Ragout of ostrich fillet with dried fruit and crème de cassis

### BEEF AND LAMB (Select 1)

Veal osso buco

Herbed veal steaks and caramelised pears

Steam roasted beef fillet in a chilli chocolate dripping

Arabian spiced lamb rump in an orange jus

Greek tava lamb chops in garlic mousse

### GAME AND PORK (Select 1)

Grilled pork fillet medallions topped with a Dijon mustard and herb crust

Braised pork belly the Chinese way

Barbeque baby back ribs

Roasted springbok loin in a cranberry jus and figs

Venison bobotie

Game potjie with baby vegetables

## DESSERT

Traditional Italian cassata

Warm Mississippi mud pudding and Kahlua custard

Tropical fruit compote

Caramel gateau

Fruit pavlova

Oreo cheesecake

Buffet of cheeses served with figs, ginger and biscuits

Selection of teas and coffee