



Beretun Buffet Menu

Starter

An Oriental Beef and Noodle Salad

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A Moroccan Chicken and Cous Cous salad
topped with a Natural Yoghurt and Wild Honey Dressing
garnished with Roasted Brinjal and Cashew Nuts

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Roasted Butternut, Feta, Beetroot and Wild Rocket Salad
topped with herbed Croutons and Roasted Pumpkin Seeds
drizzled with a Balsamic Reduction (V)

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Avocado Mimosa (V)

Bread Selection



Main Course

Whole Peppercrust Sirloin
served with a Tarragon Cream, Micro Greens and Rocket

Or

Dukkah rubbed Fillet
served with Tarragon Mayonnaise and a Wild Mushroom Sauce

And

Stuffed Deboned Leg of Lamb
served with an Orange and Rosemary Sauce

Or

Lamb Tagine with Root Vegetables and Fresh Herbs,
Fruit Chutney and Coconut and Cucumber Raita

And

Coq au Vin
Slow Cooked Chicken in Red Wine and Mushrooms (bone in)

Or

Cape Malay Chicken Curry

Or

Herb Encrusted Grilled Linefish
served with a Dill Cream



Melanzane Bake

Layered Aubergine and Napolitano Sauce topped with Gratinated
Parmesan Cheese (V)

Or

Asian Vegetable and Coconut Curry
with Roasted Sesame dusted Noodles (V)

New Parsley Potatoes tossed with Butter and Coarse Salt

Or

Dauphinoise Potatoes

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Steamed Rice

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Seasonal Vegetables



Dessert

Waffle Bar

Freshly Made Waffles served with Maple Syrup, Vanilla Ice Cream and Whipped Cream

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Parisienne Fruit Coupe Display

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Lavender and Wild Honey Infused Crème Brulee topped with a Wild Berry Coulis

Or

Mozart Torte

Filter Coffee and Tea Selection