



centurion lake hotel

R255 per person
Buffet MENU 1

STARTERS

Roasted beetroot & butternut salad
Spanish potato salad with an olive oil vinaigrette
Chorizo & sundried tomato
Greek salad
Waldorf salad
Moroccan style couscous salad
Garden greens with biltong & strawberry *(seasonal)*

MAIN COURSE

Baked line fish with capers & tomatoes
Chicken coconut curry
Potato bake
Green beans with garlic & onion
Ginger, honey & orange glazed carrots
Brown rice

CARVERY

(Choice of two)

Roast beef
Whole grilled chicken
Mustard & honey glazed pork neck

DESSERT

Fruit salad & whipped cream
Malva pudding & crème anglaise
Cream caramel
Dark chocolate mousse
Cheese cake
Dobos torte

R265 per person
Buffet MENU 2

STARTERS

Shrimp with a cucumber, sour cream
& dill salad
Roasted vegetable salad with sundried tomatoes
Oven roasted beetroot & feta salad
with caramelized onions
Grilled calamari salad with sweet citrus dressing
Honey soy chicken salad
Button mushrooms with roasted red peppers

MAIN COURSE

Beef stroganoff
Fish curry
Chicken cordon bleu
Yellow rice with raisins
Mixed chunky vegetables
Butternut
Baby vegetables

CARVERY

(Choice of two)

Roast beef
Whole grilled chicken
Leg of lamb

DESSERT

Bread & butter pudding
Fruit salad
Chocolate mousse
Pavlova
Panacotta with a lime & honey syrup



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R275 per person
Buffet MENU 3

STARTERS

Grilled antipasti vegetable platter
Sweet chilli smoked chicken salad
Barbecued seafood & mango salad
Thai marinated beef salad with honey glaze
Beetroot mandarin & ginger salad
Strawberry & blue cheese salad
with peanut brittle

MAIN COURSE

Chicken in a green masala sauce
Slow roasted oxtail
Pan fried Linefish in a white wine & garlic sauce
Ratatouille
Roasted potatoes, peppers & shallots
Onions with samp & beans

CARVERY

(Choice of two)
Roast beef
Whole grilled chicken
Leg of Lamb

DESSERT

Fruit salad
Cheese cake
Malva pudding with custard
Mini milk tartlets
Chocolate gateaux

R295 per person
Buffet MENU 4

CREATE YOUR OWN SALAD:

Grilled field mushrooms
Rocket
Oven roasted plum tomatoes
Pecorino cheese, cottage cheese
Green & black olives
Marinated feta
Sundried tomatoes
Roasted capsicum
Cocktail gherkins

Smoked salmon with horseradish
and traditional accompaniments
Smoked chicken with a pineapple relish
Assorted pâtés & terrines

MAIN COURSE

Japanese hot pot 'fish dish'
Sour cherry glazed baby chicken
Lamb tagine
Potato bake
Glazed carrots
Grilled vegetables
Barley pilaf with pearl onions

CARVERY

(Choice of two)
Roast beef / Whole grilled chicken /
Leg of lamb

DESSERT

Rum layer cake
Assorted mini desserts
Locally sourced cheeses with crackers
& preserves
Marinated fruit salad
Pasteis de nata
Pecan nut tart

