



P L A C E O F T H E R O C K

These menus are suggested for gala dinners, weddings or private functions and are served in a private venue.

Buffet Menu

A selection of fresh Bread and bread Rolls

STARTERS

Homemade Pickled Fish
Assorted continental Cold Meats
Smoked Chicken Breast dressed with Saffron Mayonnaise
Thai style stir fried Vegetable flavoured with Lemon grass

A variety of ready-made Salads, fancy Lettuce, Condiments and dressings

FROM THE CARVERY

Roast Beef with Mustard Crust
Leg of Karoo Lamb
Lemon and Thyme Chicken
Grilled Line fish in Lemon Butter
Lamb Curry with sambals
Vegetable Lasagne
Grilled Chicken Breast in Mushroom sauce
A selection of 3 Vegetable, Roast Potato and savoury Rice

DESSERT

Fresh Fruit Salad with Cream
Chocolate Mousse
Cream Caramel
Black Forest Gateaux
Home-made Milk tart

FCP surcharge R50pp





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Buffet Menu 2

A selection of fresh Bread and bread Rolls

SOUP

Italian Minestrone Soup

STARTERS

Seafood Salad "Marie Rose"
Smoked Salmon Mousse with Melba Toast
Exotic Chicken salad in Pineapple Shell
Parma Ham and Melon
Avocado Vinaigrette
Vegetable Fritto Misto with Sweet Chilli

A selection of ready-made salads, fancy Lettuce, condiments and Dressings

FROM THE CARVERY

Roast Strip loin with Herb crust
Rosemary Infused Leg of Lamb
Paprika Chicken
Pan fried Kingklip with Lemon or Garlic Butter
Moroccan Chicken Thighs
Vegetable Biryani with Lentil Dahl
Grilled Lamb Chops in red wine reduction

A selection of 3 fresh Vegetable, Roast Potato, Savoury Rice

DESSERT

Fresh Fruit Salad with Cream
Sacher Torte
Strawberry Cheese Cake
Tiramisu
Chocolate Mousse "Ebony & Ivory"
Crème Brûlée

Cheese and Biscuits

