

GOODERSON DRAKENSBERG GARDENS MENUS

CHOICE OF FOUR BUFFETS

BUFFET 1

- 1 x Soup
- 3 x Starters
- 2 x Salads
- 1 x Roast
- 1 x Pasta or Rice Dish
- 1 x Casserole
- 2 x Vegetables
- 1 x Rice or Potatoes
- 2 x Desserts

R 345.00 per person

BUFFET 2

- 1 x Soup
- 3 x Starters
- 4 x Salads
- 2 x Roasts
- 1 x Pasta or Rice Dish
- 2 x Casseroles
- 2 x Vegetable Dishes
- 1 x Rice
- 1 x Potato
- Fruit Salad
- 2 x Desserts

R 380.00 per person

BUFFET 3

- 1 x Soup
- 3 x Starters
- 4 x Salads
- 3 Roasts
- 3 x Casseroles
- 2 x Vegetables
- 1 x Rice
- 1 x Potato
- 1 x Pasta or Rice Dish
- Fruit Salad
- 3 x Desserts

R 445.00 per person

BUFFET 4

- 1 x Soup
- 4 x Starters
- 5 x Salads
- 3 x Roasts
- 3 x Casseroles
- 2 x Vegetables
- 1 x Rice
- 1 x Potato
- Fruit Salad
- 4 x Desserts
- Cheese Platter and Biscuits

R 510.00 per person



GOODERSON DRAKENSBERG GARDENS

MENUS

BUFFET SELECTION

SOUPS

Potato and Leek
Cape Style Butternut and Apple with crispy Bacon
Smoked Chicken and Butterbean
Cream of Spinach and Parmesan
Pea and Ham
Country Vegetable

STARTERS

Chicken Liver Pate with Melba Toast
Cape Pickled Fish
Spring Rolls with Sweet Chili Sauce
Smoked Salmon and Leek Tartlets
Roasted Red Bell Pepper Mousse, Salted Biscuits
Salsa Chicken Wings with a Creamy Ranch Dipping Sauce
Thai Beef Salad with Egg Noodles
Selection of Cold Cuts with Mustards and Pickles

SALADS

Build Your Own Salad Bar:
Lettuce Bowl, Cherry Tomato, Cucumber, Onion, Bell Peppers, Gherkin, Peppadews, Olives, Feta, Assorted Dressings
Champagne Marinated Beetroot
Tuscan Potato (Baby Potato, Creamy Basil Pesto, Mozzarella Cheese,
Sundried Tomato
Smoked Chicken and Mango
Thai Slaw Salad (shredded Slaw and Carrot, Red Pepper Julienne, Coriander, Spring Onion, Peanuts, Honey Ginger Soy
Dressing
Penne Pasta and Three Bean in a Sweet and Sour Sauce
Watermelon, Feta and Rocket
Tomato, Mozzarella with Basil Pesto Caprice
Chick Pea, Grapefruit and Coriander
Cous Cous with Roasted Vegetables, Mushrooms and Sweet Peppers

VEGETABLE SELECTION

Sautéed Seasonal Garden Vegetables
Honey and Orange Glazed Carrot Batons
Roast Butternut
Baked Balsamic Beetroot
Sautéed Green Beans with Onion and Tomato
Broccoli in Melted Almond Butter
Broccoli and Cauliflower Gratin
Cauliflower in Dried Chili Flakes Butter
Sautéed Baby Marrow Pearl Onion and Garlic
Sweet Potatoes with Green Beans and Ginger Butter
Creamed Spinach
Peas and Carrots
Sweet Potatoes

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MENUS

BUFFET SELECTION

CASSEROLES

Drakensberg Beef and Root Vegetable Potjie
Beef Stroganoff with Peppers and Mushroom
Durban Style Beef Curry Sambals Poppadum
Southern Fried Chicken Breast Fillet
Classic Creamy Chicken a la King
Butter Chicken Curry
Lamb Knuckle Bredie with Butterbeans
Durban Style Lamb Curry Sambals Poppadum
Karoo Lamb Stew
Sweet and Sour Pork
Honey and Mustard Pork Gammon Steaks
Sweet Paprika and Sage Marinated Pork Neck Steaks with Sautéed Apple
Line Fish in a Spicy Thai Coconut Sauce
Flash Fried Deep Sea Hake, Tartar Sauce
Cajun Grilled Calamari Steaks
Seafood Paella

RICE

Yellow with Raisin
Plain
Savoury Fried
Spicy Portuguese Style

PASTAS

Fettuccini in Creamy Smoked Haddock and Leek Sauce
Penne in a Mixed Seafood Marinara Sauce
Chicken and Spinach Lasagna

VEGETARIAN DISHES

Vegetable and Lentil Biryani
Creamy Button Mushroom and Butterbean Ragout
Spaghetti tossed in Basil Pesto & Sautéed Cherry Tomatoes
Spinach, Butternut and Grilled Baby Marrow Lasagna

POTATOES

Potato Bake with Cream, Garlic Chives, Bacon Bits
and Cheddar Cheese
Smashed Baby Potato, Olive and Feta Bake
Lemon pepper and Thyme Roast Potato Wedges
Mascarpone enriched Mashed Potato

ROASTS

Onion and Sage Stuffed Roast Chicken
Grilled Chicken in Lemon and Thyme
Gourmet Mixed Aromatic Spice and Rosemary Rubbed Roast Leg of Lamb
Roast Pork with Crackling
Honey, Pineapple Glazed Gammon
Whole Grain Mustard Crusted Topside of Beef

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BUFFET SELECTION

COLD DESSERTS

Pavlova, Cream Chantilly, Fresh Fruits, Berry Compote
Chocolate Mousse Shots
Apple pie
Tiramisu
Banoffee Pie
Crème Caramel
Milk Tart
Assorted Cakes
Berry Panna Cotta
Chocolate Eclairs
Peppermint Crisp
Sherry Trifle

HOT DESSERTS

SERVED WITH HOT VANILLA CUSTARD

Malva Pudding
Hot Chocolate Pudding
Baked Peach and Vanilla Pudding
Cape Amarula Pudding
Sticky Toffee Pudding
Coconut Rice Pudding