



SUNDAY LUNCH BUFFET

STARTERS & SALADS

- Harvest Table, create your own salad with a variety salad options from pickled olives, plump tomatoes, fresh cucumber, croutons, feta cheese, chickpeas, bacon bits, chicken strips, pickles, nuts & seeds with seasonal vegetables & a selection of salad leaves and dressings
- Bruschetta Bar from vegetarian to meaty, mild to spicy – tantalizing for all taste buds
- Creamy Pasta salad with whole grain mustard, sweet red onions and fresh herbs

MAIN COURSE

- Roasted Beef, slow braised in mirepoix, topped with herbed crust & grilled, served with roasted paprika baby potatoes and a choice of pepper or garlic sauce and traditional gravy
- Butter chicken curry mild and flavourful topped with toasted locally sourced macadamia nuts
- Sticky BBQ Pork rashers with caramelized onions
- Steamed Basmati rice & Pap
- Cauliflower & Broccoli au gratin
- Sweet Carrots with a hint of orange & ginger

DESSERTS

- Coach House Dessert Trolley – 3 varieties of mini cold desserts
- Chef's Favourite hot pudding – served with crème anglaise
- Seasonal Fruit Salad

COMPLIMENTARY COFFEE & TEA

Adults R249.00 p/p

Kids 6-12 yrs R125.00 p/p

Kids under 6 Eat for Free

Seniors (10% discount) R199.00 p/p

CH
COACH HOUSE
HOTEL & SPA