



SUNDAY BUFFET MENU

Starters

- Authentic Greek Salad - Crisp lettuce, vine-ripened tomatoes, cucumber, red onion, Kalamata olives, and feta, drizzled with a light olive oil dressing.
- Caprese Salad - Fresh mozzarella layered with juicy tomatoes and fragrant basil, finished with a balsamic glaze.
- Beetroot Salad - Tender beets tossed with a hint of citrus, herbs, and a touch of honey for natural sweetness.
- Butternut Soup - Creamy butternut soup infused with subtle spices, served with herbed cream cheese and golden garlic Croutons.

Main Course Selection

- Roast Beef Carvery - Juicy roasted beef carved to order, served with a rosemary and garlic.
- Portuguese-Style Roasted Chicken - Tender chicken pieces roasted with aromatic spices in a creamy Portuguese-style sauce.
- Tender rolled pork, slow-roasted to perfection, glazed with honey for a sweet and savory finish.

Starch & Vegetables

- Savory Lentil Rice - Fluffy rice infused with herbs and hearty lentils.
- Herbed Parmesan Mashed Potatoes - Silky mash enriched with parmesan and fresh garden herbs.
- Roasted Cajun Potatoes - Oven-roasted baby potatoes with a Cajun spice kick.
- Sautéed Mixed Vegetables with Butternut - A colorful medley of Hotel seasonal vegetables tossed with sweet roasted butternut.

Desserts

- Mini Cheesecake Cups - Individual cheesecakes topped with Seasonal fruit and a biscuit crumble.
- Warm Baked Pudding - A traditional baked dessert served with creamy custard.
- Fresh Fruit Salad - A refreshing selection of seasonal fruits, naturally sweet and light.

The
Venue
Country Hotel & Spa

R295.00 PER PERSON