



Magoebaskloof Hotel

EASTER SUNDAY LUNCH BUFFET MENU

Welcome Drink

STARTERS / SALADS

Beef Trinchado

Beef Strips Fried with Garlic, Herbs and Onions Served in Creamy Portuguese Sauce and a Garlic Portuguese Cocktail

Coconut Butternut and Orange Soup

Served with Herbed Cream and Garlic Croutons

Tropical Cajun Chicken & Feta Quinoa Salad

Served with Citrus Dressing

Authentic Greek Salad

Served with a Lemon and Garlic Vinaigrette

Mini Meze Platter

An Assortment of Breads

MAINS

Soya, Ginger, Honey and Mustard Glazed Gammon Carvery

A Flavourful, Sweet, and Tangy Roasted Gammon.

Lamb Potjie

A Slow-Cooked South African

Lamb Stew, served with Homemade Pot Bread.

Thai Chicken Stir Fry

Stir-Fried Chicken with Vegetables, Served with Chinese noodles.

STARCH AND VEGETABLES

Traditional Creamy Spinach /Spanakopita.

Italian Roasted Mixed Vegetables with Roasted Sweet potato and Pumpkin Seeds.

Crushed Parmesan Crusted Baby Potatoes with Creamy Cheese Sauce.

Lentil Herbed Savory Rice.

DESSERTS

Trio Cheesecake Cups

A Rich and Creamy Layered Cheesecake Trio.

Easter Brandy Pudding

A Warm, Indulgent Pudding with a Hint of Brandy.

White & Dark Chocolate Mousse Cups E

Velvety Mousse with a Blend of White and Dark Chocolate

R499 pp

A choice of one Starter, Main & Dessert

Children under 12 : Half Price Children under 6:

Eat Free

