



GRANDE ROCHE
HOTEL

BUFFET NO. 1

ROAST BEEF, marinated vegetables & sauce tartare
CLASSIC SHRIMP COCKTAIL
MIXED GARDEN SALAD, sun dried tomatoes, olives & aceto balsamico vinaigrette
CHORIZO-POTATO SALAD, wild rocket
MEDITERRANEAN PASTA SALAD, pancetta

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WHOLE ROASTED SIRLOIN, mushroom crème & potato wedges
HAKE MEDALLION, rice-tomato-zucchini pilaf
TOMATO-VEGETABLE RAGOUT, grilled zucchini & aged parmesan
CHICKEN SALTIMBOCCA, creamy polenta

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VANILLA PANNA COTTA, berry coulis
LEMON-YOGHURT TERRINE, marinated strawberries
CHOCOLATE TART, crème Chantilly
AMARULA FLAVOURED CHOCOLATE MOUSSE, pear compote

R460.00 per person

*****Minimum 25 guests.*****



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BUFFET NO. 2

VITELLO TONATO, caper berries & tomatoes
VARIATION OF SPRINGROLLS, spicy dip
CLASSIC CAESAR SALAD
BABY LEAF SALAD, croutons & French dressing
CUCUMBER-POTATO SALAD, smoked salmon trout

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CHICKEN-PEPPERCORN-VEGETABLE RAGOÛT, basmati rice
PAN FRIED KINGKLIP MEDALLION, Mediterranean farfalle ragoût
TANDOORI FLAVOURED TOFU, curry lentils
SLOW BRAISED LAMB SHOULDER, tomato-bean cassoulet & pommes rissolée

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APPLE-RAISIN STRUDEL, sauce Anglaise
COFFEE CRÈME BRÛLÉE, marinated strawberries
NOUGAT MOUSSE TERRINE, gooseberry compote
HOMEMADE SORBET

R460.00 per person

*****Minimum 25 guests.*****