

Le Chateau Guesthouse

Warm Buffet Menu A - 2017

1 x Starter

Soup: Tomato, Pumpkin, Vegetable, Ham and Pea Soup

Fish: Creamed Fish, Tuna Salad, Tuna Roll, Hake & Cream cheese

Meat: Ham and Fruit Starter, Liver Pate with Melba Toast, Biltong Bites on Bread

Vegetarian: Fruit Platter, Fruit Kebabs, Spring Rolls with Salsa or Carrot Roll with Cream Cheese

2 x Meat

Lamb: Lamb Roast with Mint Sauce, Lamb Meat Pie, Lamb Potjie, Lamb Curry.

Beef: Beef Roast in Red wine, Bobotie, Tuscan Lasagne, Tongue with Sweet and Sour Sauce.

Chicken: Chicken Pie, Chicken –A-La-King, Sweet and Sour Chicken, Chicken Kebabs, Broccoli Chicken, Honey and Mustard Chicken.

Pork: Pork Roast, Gammon with Mustard Sauce

2 x Starches

Rice: White, Yellow, Spiced (Colorful with Sweet Peppers)

Potatoes: Baked, Baby with Parsley Butter, Mash

3 x Vegetable

Green beans, Cream Spinach, Broccoli, Pumpkin Pie, Pumpkin Fritters with Caramel Sauce, Sweet Potatoes, Petit Pois and Carrot Mix, Sweet Carrots, Savory Carrots, Mixed Vegetables with or without Sauce, Cauliflower with Cheese Sauce, Baby Vegetables in Season.

2 x Salad

Greek, Carrot and Pineapple, Mustard Ring, Beetroot, Noodle, Copper Penny, Carrot, Waldorf, Fruit & Feta Spinach Salad, Avocado Salad, Cucumber Salad Ring, Couscous Salad

1 x Dessert

Baked Pudding with Custard (Apple or Orange or Brandy or Jan Ellis)

Roly Poly Pudding, Fruit Salad with Ice Cream, Caramel Ice cream Pudding,

Caramel-Peppermint Crisp Ice Cream, Steamed Fruit Pudding, Black Forrest,

Strawberry/Guava Cheese Cake, Carrot Cake, Ice Cream with Chocolate

Sauce, Baked cheese Cake, Tiramisu, Pavlova.

Coffee and Tea Included

Cheese & Biscuits Platter available @ R 290,00 per Plate

Minimum of R 285,00 Per Person

(Final Quote Varies Depending on your Individual Choice of the Menu & Added Items)