

Le Chateau Guesthouse

Warm Buffet Menu B - 2017

1 x Starter

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

Meat: Ham Platter, Cheese and Tomato Sticks, Liver Pate with Melba Toast, Biltong Bites on Bread

Vegetarian: Fruit Platter, Fruit Kebabs

1 x Meat

Lamb: Lamb Potjie, Lamb Curry.

Beef: Beef Roast in Red wine, Bobotie, Tuscan Lasagne

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

Pork: Pork Roast

2 x Starches

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

Potatoes: Baked, Mash

2 x Vegetable

Green beans, Cream Spinach, Broccoli, Pumpkin Pie, Pumpkin Fritters with Caramel Sauce, Sweet Potatoes, Sweet Carrots, Savory Carrots, Mixed Vegetables with or without Sauce, Cauliflower with Cheese Sauce

2 x Salad

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

1 x Dessert

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

Roly Poly Pudding, Caramel Ice cream Pudding, Caramel-Peppermint Crisp Ice Cream, Ice Cream with Chocolate Sauce.

Coffee and Tea NOT Included

Cheese & Biscuits Platter available @ 290,00 per plate

Minimum of R 220,00 Per Person

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