

Le Chateau Guesthouse

SPITBRAAI MENU – 2024

(Minimum of 30 Guests)

1 x Starter

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

Fish: Creamed Fish, Tuna Mould, 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: Whole Lamb on Spit / Leg of Lamb on Spit

Beef: Beef Roast on Spit

Chicken: Full Chickens on Spit

Pork: Pork Roast on Spit

2 x Starches

Pap: Slap Pap or Krummel Pap, "Paptert"

Potatoes: Baked, Baby with Parsley Butter, Concertina Potatoes.

Bread: Homemade Mealie Bread, Bread Rolls or Garlic Bread

3 x Vegetable

Cream Spinach Tart, Pumpkin Pie, Pumpkin Fritters with Caramel Sauce, Sweet Potatoes, 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 335,00 per Plate

Minimum of R 330,00 Per Person

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

**Please note that a Spitbraai hire fee of ± R 750 is applicable when choosing this menu.
The amount is determined by the Butchery and will be confirmed when discussing the quotation.**