



DROP OFF BUFFET

Mains

Lamb tagine with slow roast tomato compote, with a hint of cinnamon honey, topped with almonds served on a bed of cous cous

Melanzane parmigano- layers of bringal homemade Napoli sauce and topped with parmesan

Sides

Roast butternut salad with, red onion and tahini and Greek yoghurt dressing

Baby spinach, apple, pistachio nut salad finished off with parmesan cheese shavings

Fine green beans with fresh lemon zest, olive oil and black pepper

Dessert

Zesty Lemon tart served with crème fraiche

R140pp (excl. VAT)

Based on a minimum of 40 guests