

# AVIANTO

## Buffet Lunch

### IN THE BALLROOM

#### STARTERS

##### FRESHLY BAKED BREAD SELECTION

Rolls | Bread Sticks | Focaccia | Rye Bread | Sour Dough Bread | Portuguese Bread  
Served with Bacon Chutney | Salmon Cream Cheese | Humus | Brinjal Chutney | Biltong Dip

##### ROASTED BUTTERNUT & FETA SOUP

#### PLATTERS

##### DEEP FRIED CAULIFLOWER

With a Blue Cheese Dip

SOUTH AFRICAN CHEESES | BILTONG | DRY WORS | FIG PRESERVE | CRACKERS

##### SMOKED CAJUN PORK

Served with a Mexican & Three Bean Salsa

##### BAKED SALMON

Served with Red Onion Marmalade, Capers, Lemon Wedges & a Citrus Glaze

#### SALADS

##### SMOKED CHICKEN SALAD

With Red Onion, Peppadew, Pineapple, Coriander & Chilli

##### BROCCOLI SALAD

With Almonds, Mixed Seeds, Parmesan Cream and Crispy Fried Onions

##### ROASTED BUTTERNUT, FETA & ROCKET SALAD

With a Honey Glaze

##### CHARRED BEEF & CORN SALAD

With Salsa Verde

##### ASIAN APPLE & CABBAGE COLESLAW

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## MAIN COURSE

### CARVERY

#### ROASTED LEG OF LAMB

Marinated In Cumin, Rosemary & Garlic  
Served with a Rosemary & Port Jus  
Accompanied by Mint Sauce & Yorkshire Pudding

#### OXTAIL

Slow Cooked in Red Wine  
Served with Red Kidney Beans

#### CHICKEN, LEAK & MUSHROOM POT

#### ROASTED KINGKLIP

Topped with a Spicy Tomato Chutney and a Rick Parmesan Cream

#### CAJUN SPICED PORK NECK STEAKS

Served with a Pineapple Salsa

## ACCOMPANIED BY

#### SPINACH & RICOTTA CANNELLONI

Served with Deep Fried Basil

#### SEASONAL VEGETABLES

Served with a Herb Butter

#### ROASTED CINNAMON & HONEY BUTTERNUT

With a Feta Crumble

#### CREAMY GARLIC & THYME POTATO BAKE

Savoury Brown Rice

## DESSERT

#### BAKED CHOCOLATE & BERRY PUDDING

With Amarula Custard

#### MINI CRÈME BRULÉ

#### INDIVIDUAL BERRY SALADS

With Strawberry Sorbet

#### INDIVIDUAL TIRAMISU

#### BLUEBERRY CHEESECAKE SQUARES

#### MINI FRESH FRUIT PAVLOVA

With Gooseberry Compote