

# A V I A N T O

## Easter Sunday

### BUFFET LUNCH IN THE BANQUET HALL

#### BREADS & DIPS

FRESHLY BAKED SELECTION OF BREAD,  
FOCACCIA AND CHEESE STICKS

Served with Humus | Roasted Garlic & Paprika Eggplant | Tzatziki  
Chicken Liver Pâté | Peppadew Pesto

#### STARTERS

CAPE MALAY PICKLED FISH

Served with Crispy Onion Rings, Spicy Tomato Chutney and a Mint Dressing

THINLY SLICED RARE ROAST BEEF FILLET

Served with a Strawberry & Mint Salsa and shaved Parmesan

PANKO CRUMBED FRIED CAULIFLOWER PLATTER

Served with an Apple & Cinnamon Chutney and Red Onion Marmalade

#### MAIN COURSE

ROASTED CHICKEN THIGHS

With Apricots and Coriander

BRAISED OXTAIL IN A RED WINE JUS

Served with Red Kidney Beans

SUNDRIED TOMATO PESTO TOPPED KINGKLIP

Served with a Parmesan & Thyme Cream

SAVORY BASMATI RICE

PARMESAN & THYME DAUPHINOISE POTATOES

SAUTÉED SEASONAL VEGETABLES IN A GARLIC & BASIL BUTTER

TRADITIONAL MELANZANI

CREAM SPINACH WITH FETA PHYLLO PIE

CONTINUED...

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## SALADS

### PANZANELLA SALAD

SMOKED CHICKEN WITH PEPPADEWS, FETA AND ROCKET

With a Honey Mustard Dressing

### ROASTED BEETROOT AND CITRUS SALAD

APPLE AND RED CABBAGE COLESLAW

With a Soy Mayonnaise & Orange Dressing

### BUILD YOUR OWN SALAD

Garden Fresh Greens | Oven Roasted Cocktail Tomatoes | Lemon & Pepper Feta Cheese

Rosemary & Thyme Marinated Olives | Bacon Bits | Cucumber Ribbons | Chickpeas | Pumpkin Seeds | Peppadew

Red Onions | Peppers | Honey Mustard Dressing | Spring Onion Dressing | Olive Oil | Balsamic Vinegar

## CARVERY

### ROAST LEG OF LAMB

Served with a Port & Rosemary Jus and Mint Sauce

### ROAST SMOKED PORK NECK

Served with a Caramelized Apple Sauce

## DESSERT

### BLACK FOREST CAKE

PEANUT BUTTER & WHITE CHOCOLATE CHEESECAKE

CHURROS SERVED WITH A CHOCOLATE DIPPING SAUCE

### HOT CROSS BUNS

SEASONAL BERRY & MINT SALAD WITH A STRAWBERRY SORBET SAUCE

AMARULA CRÈME BRÛLÉE