

# SUNDAY LUNCH BUFFET MENU

## ARRIVAL CANAPÉS

Served with your choice of Avianto's signature alcoholic or non-alcoholic cocktail

Roast Chicken & Cashew Wrap

Barbecue Duck on Garlic Crostini

Bruschetta with Buffalo Mozzarella and Marinated Peppers in Basil Oil

Braised Lamb Shank & Cream Cheese Ball

Butternut and Almond Bobotie

## MAIN COURSES

South African Beer-Battered Hake

accompanied by Sauce Mousseline and Sauce Choron

Bacon-Wrapped Spring Onion and Cream Cheese-Stuffed Chicken Breast

placed on Sauce Soubise

Beef Bourguignon

French Thyme, Shallot and Champignon Casserole

Garlic Roast Sliced Lamb Shank Casserole

in a roast mushroom and cocktail tomato reduction

Spinach and Ricotta Cannelloni

Deep-Fried Panko Cauliflower served with a Mild Tomato Sauce and Fragrant Eastern Spices (V)

## STARCH OPTIONS

Savoury Basmati Rice

Rosemary-Seared New Baby Potatoes

Mediterranean Couscous

## VEGETABLES

Seasonal Vegetables in Herbed Butter

A medley of fresh seasonal vegetables tossed in fragrant herb butter

Glazed Carrots

with a Honey and Coriander Dressing

Vegetable and Walnut Stir-Fry

## SALADS

Build-Your-Own Salad Bar

Customise your plate with fresh ingredients:

Tomato | Onion | Roasted Peppers | Cucumber | Lettuce | Mixed Herbs | Olives | Feta

Spinach, Strawberry, and Dried Apricot Salad

Watermelon and Mint Salad (Seasonal)

•Roasted Beet and Rocket Salad with Maple-Sherry Vinaigrette

## DESSERTS

Peanut Butter Cheesecake

Berry Phyllo Tian with Mint-Scented Mascarpone Cheese

Traditional Malva Pudding served with Custard

Baklava

White Chocolate and Raspberry Cheesecake

(Individual)