



IRIS MENU (R480 per person 2024)

TO START..... Choose **ONE** of the following (Plated per person to the table)

THAI BEEF SALAD	With beetroot carrot, spring onion, cucumber & soy & ginger dressing
AUBERGINE AND GOATS CHEESE VEGETABLE STACK	Drizzled with a sundried tomato and basil pesto
CRISPY FISH GOUJONS	With a lemon dipping sauce
CLASSIC POTATO AND LEEK SOUP	With sautéed leeks and topped with a blue cheese bruschetta (v)
PHYLO WONTONS	With prawns, shrimp, chilli & lime
CHARCUTERIE PLATTER	With cold meats, cheese & pickles
MUSSELS	In a white wine & chive cream with home-made focaccia

FOR MAIN COURSE..... Choose **TWO ROASTS, ONE CASSEROLE** and **ONE PASTA** on the Buffet

AGED BEEF ROAST	With a thyme, garlic and mustard rub, garlic potato wedges and a red wine jus
CRISPY BELLY OF PORK	With honey glazed baby apples and lyonnaise potatoes
CRISPY WHOLE ROASTED CHICKEN	With lemon & thyme butter or chicken gravy & classic roast potatoes
CLASSIC ROAST LAMB	With garlic & rosemary and crispy salted potato wedges
CHICKEN BALLOTINE	With Spinach & Feta and a poultry infused cream and new baby potatoes
BEEF AND VEGETABLE CASSEROLE	With baby onions, carrots, mushrooms & creamy herb mashed potatoes
TENDER BUTTER CHICKEN	With a secret spice blend, yoghurt, chillies, cumin, lemon & basmati rice
CLASSIC MUTTON CURRY	With fresh tomatoes, spices, fresh coriander, and classic rice pilaf
FRESH VEG & MUSHROOM PASTA	With white wine infused cream and tossed into fettuccini pasta (V)
GRILLED CHICKEN AND PESTO PASTA	With olive oil on tagliatelle pasta
CLASSIC LASAGNE	Classic Beef or Vegetable (Mediterranean Veg or Spinach, Butternut & Feta)

And **TWO** hot vegetables and **ONE** Salad for the Table

BABY MEDITERRANEAN MIXED VEGETABLES	With fresh herbs and garlic
BROCCOLI & CAULIFLOWER AU GRATIN	With a creamy cheese sauce
CINNAMON SCENTED OVEN ROASTED BUTTERNUT	Drizzled with honey and rich melted butter
ROASTED ROOT VEGETABLES	Classic with olive oil, salt and fresh cracked pepper
CREAMED SPINACH	With creamy white sauce
TRADITIONAL GREEK	With feta, olives, cherry tomatoes, cucumber, red onion & classic dressing
CLASSIC CAESAR SALAD	With cos lettuce, bacon bits, crisp garlic croutons & parmesan shavings
BROCCOLI & CRISPY BACON SALAD	Topped with parmesan shavings, thinly sliced red onions & crisp herb croutons
BABY POTATO SALAD	With bacon bits, pumpkin seeds & chives
ROAST BEETROOT AND BUTTERNUT SALAD	With Feta, Pumpkin seeds, and a honey & balsamic dressing
COLESLAW	With cabbage, grated carrots, sliced onions with a creamy mayo dressing

SOMETHING SWEET..... Choose **ONE** of the following (Plated per person to the table)

CLASSIC CRÈME BRULE	With a crisp sugar crust and a vanilla tuile biscuit
CLASSIC TIRAMISU	Dusted with cocoa powder and chocolate shavings
BAKED VANILLA CHEESECAKE	With a chocolate brownie base and drizzled with a rich dark chocolate ganache
PEPPERMINT CRISP MOUSSE GLASSES	With white chocolate mousse, rich caramel, crushed peppermint and ginger biscuits

