



LILY MENU (R430 per person 2024)

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

MEDITERRANEAN CHICKEN SALAD	With lemon zest, thyme, and croutons
CLASSIC BUTTERNUT SOUP	With cinnamon and home-made bread (v)
ROQUEFORT, TOMATO & SWEET ONION	On a Vol-au-vent, with a rocket salad & balsamic reduction (v)
CRISP GOLDEN SPRING ROLLS	With Asian Greens and Soy Coriander infused Sweet Chilli Sauce (v)
TERIYAKI MEATBALLS	With chives & sesame seeds
MEZZE PLATTER	With all the Greek classics
STICKY SOY HONEY CHICKEN KEBABS	With noodles, spring onion, ginger & garlic

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

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
ROAST GAMMON THINLY SLICED	With pineapples and cherries and oven roasted new potatoes
SPINACH AND FETA CHICKEN TAE-MARIE	Grilled until golden brown and served with a poultry infused cream sauce
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
NATAL BEEF 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)
CHICKEN ALFREDO	With creamy mushrooms and 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)

CHOCOLATE BROWNIES	With a creamy chocolate ganache
MIXED BERRY PAVLOVA STACKS	With fresh cream, mixed berries, and a mixed berry coulis
SEASONAL FRESH FRUIT SKEWERS	With whipped cream or ice cream, passion fruit & mint infused coulis
INDIVIDUAL MALVA PUDDINGS	Prepared classically and topped with a vanilla infused custard

