

## PRE DRINKS:

### Selection of breads:

Homemade White bread homemade Brown bread French loaves Ciabattas White Cocktail buns.

### Cheeses:

Mature Cheddar, Blue cheese, Camembert, Brie, Mature Gouda, Cream cheese

Butter

Green and Calamata olives in bowls

Red Onion Marmalade

Green fig preserve

Apricot Jam

Fruits in season

## MAIN MEAL:

Lamb (18-20kg) Wood fired Spit braai

Smoked pork belly served with sweet mustard sauce and creamy basil sauce

Chicken thighs and drumstick (free range chicken) Chinese barbeque

Rosemary roasted baby potatoes and onions

Roasted Vegetables (Butternut, Carrots, Red and white onions, Beetroot, Mushrooms, Baby marrow)

Salad, cherry tomatoes, Mix lettuce leaves, sliced onions, Cucumber slices) Kalamata olives and feta cheese served separately with Vinaigrette and creamy Greek dressing on the side

Red and white Moroccan cabbage salad

Noodle Basil pesto salad with Parmesan shavings

## DESSERT:

Apple pie with Gelato