



## **VALENTINE BUFFET MENU**

### **SOUP**

**Lobster bisque Soup**

### **CHOICE OF SALAD**

**Salad Bar**

**Romaine Lettuce | Iceberg Lettuce | Sweet Corn | Tomato | Cucumber | Carrot | Peppers | Olives**

**Quinoa Salad with Red Beans, Avocado, and Cumin Lime dressing**

**White Cabbage with Granny Smith Apple, Celery Mayonnaise, Cranberries and Mixed Nuts Salad**

**Danish Feta and a Selection of House Dressings, Oils and Vinegar Spread**

**Pesto's: Spinach Avocado Celery, Beetroot Ginger, Spicy Almond Peppadew  
Smoked Salmon with mango puree**

**Chicken Cashew and Grape Croissants**

**Classic BLT Sandwich**

**Vegetable Crudités and Dill Ranch Dip**

**Strawberry salad with grilled chicken and nuts**

**Apple, Walnut, and Feta Salad with Raspberry Vinaigrette**

**Homemade Potato Salad with Green Beans and Cherry Tomatoes**

**Honey mustard dressing, Balsamic dressing, Lemon & Olive Oil**

**Selection of International bread rolls & Arabic bread**

### **CHOICE OF MAIN COURSE**

**Black Worcestershire Beef**

**Chimichurri Salmon fillet**

**Crusted fresh herbs lamb rack with white wine and baked potato**

**Harissa yoghurt grilled chicken**

**lime and chili prawns**

**Roasted root vegetables**

**Coriander rice**

**Truffle mac & cheese**

**Baked Potatoes**



## VALENTINE BUFFET MENU

### ON BORAD

Grilled Mediterranean vege with pesto wrap

Dill Feta Burgers Kebab

Arabic Aryess

Crispy Calamari

### CHOICE OF DESSERT

Assorted Pastry

Lemon tart

Raspberry cheesecake dome

Red Velvet Cake

Pannacotta Mix

Seasonal freshly sliced fruit

Fruit Salad