

## 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