

# Lunch & Dinner

## 2018 LUNCH & DINNER BUFFET MENU

**R 205 per person**

### *Served on the TABLES*

Bread rolls & butter

### **STARTER Buffet**

🍴 **Minestrone soup**

*delicious, hearty, homemade minestrone soup with spaghetti & croutons*

### **MAINS Buffet**

🍴 **Burger bar**

- *gently spiced beef patties*
- *juicy chicken breasts in prego sauce*
- *seeded burger rolls*
- *Portuguese rolls*
- *fresh greens*
- *tomato slices*
- *red onion*
- *gherkins*
- *assorted condiments*

🍴 **Halloumi burger (for the vegetarians)**

🍴 **Potato wedges**

🍴 **Coleslaw**

🍴 **Greek salad**

### **DESSERTS Buffet**

🍴 **Oreo Nutella dessert**

*Decadent crushed Oreo biscuits in Nutella chocolate sauce, covered in cream*

🍴 **Vanilla ice cream**

### **TEA & COFFEE Station**

🍴 **Filter coffee**

🍴 **Five roses & Rooibos teabags**



# Lunch & Dinner

## 2018 LUNCH & DINNER BUFFET MENU

**R 230 per person**

### **STARTER Buffet**

- 🍴 **Butternut salad**  
*Oven roasted butternut, Danish feta & avo on couscous & greens dressed in wholegrain mustard mayo*
- 🍴 **Caprese salad**  
*Mozzarella, large tomato, fresh basil & basil pesto*
- 🍴 **French baguette**
- 🍴 **Sour dough**
- 🍴 **Large calamata olives**
- 🍴 **Corn fritters with spicy Mexican dipping sauce**

### **MAINS Buffet**

- 🍴 **Roast beef in gravy**
- 🍴 **Onion, thyme & celery stuffed chicken breasts**
- 🍴 **Potato bake**
- 🍴 **Creamed spinach**
- 🍴 **White rice**
- 🍴 **Roast butternut**
- 🍴 **Vegetarian lasagne (for the vegetarians)**

### **DESSERTS Buffet**

- 🍴 **Homemade Malva pudding**  
*Served with custard*
- 🍴 **French macarons**

### **TEA & COFFEE Station**

- 🍴 **Filter coffee**
- 🍴 **Five roses & Rooibos teabags**



# Lunch & Dinner

## 2018 LUNCH & DINNER BUFFET MENU

**R 335 per person**

### **STARTER PLATTERS** *served on the TABLES*

- 🍴 Mediterranean meze boards  
*Fried Halloumi fingers, crumbed feta bites, falafel balls & Moroccan roast brinjals; served with tzatziki, humus & basil pesto, with calamata olives, toasted pita & chopped middle eastern salad*

### **MAINS** *Buffet*

- 🍴 Lamb curry  
*with sambals*
- 🍴 Deboned chicken thighs  
*oven roasted in lemon, rosemary, olives & Napolitano sauce*
- 🍴 Mediterranean baked fish
- 🍴 Parmigiana di Melanzane (for the vegetarians)  
*Sicilian aubergine bake*
- 🍴 Couscous
- 🍴 Cumin carrots
- 🍴 Rosemary roasted baby potatoes

### **DESSERTS** *Buffet*

- 🍴 Greek Baklava
- 🍴 Halva ice cream
- 🍴 Tiramisu

### **TEA & COFFEE** *Station*

- 🍴 Filter coffee
- 🍴 Five roses & Rooibos teabags



**KCC**  
KILLARNEY  
COUNTRY CLUB

# Lunch & Dinner

## 2018 LUNCH & DINNER BUFFET MENU

**R 420 per person**

Served on the **TABLES**

Bread rolls & butter

### **PLATED STARTER** *option of...*

- 🍴 Camembert & onion tart, served with green salad
- 🍴 Spinach & feta tart, served with green salad
- 🍴 Chicken, mushroom & broccoli tart, served with green salad
- 🍴 Cocktail tart trio:
  - *crème fraiche & chive salmon mousse*
  - *button mushrooms, spinach & camembert cheese, baked*
  - *oven roasted veg, drizzled with balsamic vinegar*
- 🍴 Minestrone soup or Butternut soup or Tomato basil soup
- 🍴 Ostrich carpaccio with rocket, capers, parmesan & fresh lemon
- 🍴 Salmon mousse with melba toast
- 🍴 Caprese Stack with balsamic reduction
- 🍴 Arancini : *Italian crispy risotto ball filled with peas, basil & Napolitano*
- 🍴 Spicy Mexican corn fritters with guacamole, crème fraiche & jalapeño's
- 🍴 Salmon fish cakes with lemon aioli

### **MAINS** *Buffet*

- 🍴 Beef Wellington
  - Beef fillet wrapped in mushroom pâté & puff pastry & baked*
- 🍴 Roast lamb
- 🍴 Lemon herb chicken breasts
- 🍴 Fish Curry
- 🍴 Turmeric rice
- 🍴 Potato bake
- 🍴 Roast vegetables
- 🍴 Large green bean, rocket & baby spinach salad
- 🍴 Sicilian Arancini Balls (*for the vegetarians*)
  - Italian crispy risotto ball filled with peas, basil & Napolitano; crumbed and deep-fried*

### **PLATED DESSERT** *option of...*

- 🍴 New York style baked cheese cake
- 🍴 Chocolate trio:
  - Chocolate ganache tart | Chocolate lemon slice | Chocolate tiramisu bomb*
- 🍴 Malva pudding & custard
- 🍴 Pavlova with berry coulis & fresh strawberries
- 🍴 Berry trio:
  - Chocolate berry slice | Strawberry tart | Strawberry macaron*
- 🍴 Chocolate brownie with ice cream & cream
- 🍴 Banana raisin bread with grilled banana, whipped cream & maple syrup

### **TEA & COFFEE** *Station*

- 🍴 Filter coffee
- 🍴 Five roses & Rooibos teabags

