# Secretary's Day Buffet Lunch

Lingela Restaurant 7 September 2022

#### Garde-manger Buffet Presentation

A presentation of fresh seafoods, including: Homemade Cape Malay pickled fish Steamed prawn tails with 1000 Island dressing Mussels in a spicy Thai curry dressing with fresh coriander

Calamari Greek salad with calamata olives and a herbed dressing

## Select Cold Kitchen Specialties, including

Coronation chicken with curried mayo, peaches and toasted cashews Peppered rare roast sirloin of beef with sundried tomatoes and hummus

### **Assorted Mezze**

Pickled mushrooms with coriander seeds, marinated sweet spicy peppadews, grilled Mediterranean vegetables, grilled mixed peppers and aubergine and haloumi cigars

## Signature Salads of our Cold Kitchen

Roast butternut, wild rocket and blue cheese salad Caprese salad with basil pesto dressing and toasted pine nuts Spicy pasta salad with jalapenos and coriander Village Greek salad with oregano and olives

Create your own salad from an array of fresh market produce served with various condiments and dressings

Our pastry chef's selection of assorted breads and cocktail buns

### **Action Stations**

Selection of fresh linefish and prawns - grilled to order! Selection of fresh butchery cuts – grilled to order! Served with complementing sauces and condiments

#### Carvery

Roast leg of Karoo lamb with mint sauce Roast topside of beef with mustards and horseradish cream Roast chicken with a herbed butter basting Gravy, mushroom sauce and pepper sauce

#### **Hot Kitchen Selection**

Slow-cooked pulled lamb shanks in a rich brown onion gravy Chicken casserole with mushroom and asparagus finished with crème fraîche Oven-baked mixed vegetable lasagna with herbed tomato concasse and Parmesan cream sauce Roast new potatoes and a selection of fresh garden vegetables

### **Traditional Durban Curry Bar & Tandoori Oven Offering**

Tandoori chicken and lamb sheekh kebabs with naan breads and raitas Spicy lamb curry Chicken and prawn curry

Braised baby brinjal chutney Mixed vegetable breyani with fried paneer served with basmati rice and assorted sambals and condiments

### **Dessert Selection**

Assorted tartlets, gateaux, mousse, pastries and sweets from our pastry chef Filter coffee and tea selection

#### R350.00 per person

includes chocolate gift (all beverages, including Kway, for own account)

#### For Bookings please contact Nobuhle Gambush

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