

**Secretary's Day Wednesday 7<sup>th</sup> September Lingela Restaurant**

**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

**Stir-fry Station**

your choice of from a selection of ingredients wok-fried with assorted condiments and sauces

### **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 Pot 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)