

The CAPETONIAN MENU

RAYA MATRIC BALL MENU (1) 2023

FROM THE BUFFET

A garden range of freshly picked salads incorporating lala rosa, endive, cos and butter lettuce
Capetonian famous potato, gherkin, and coriander salad
Butternut and pineapple with a hint of red chilli and aromatic red chilli
Lebanese Tebouleh, chopped Italian flat leaf parsley perfumed with lime coriander
Mauritian egg salad, infused with lime
Vegetable carpaccio, layered between sheets of grilled vegetables, served with a mustard
and peppercorn seasoning

MAIN COURSE

Beef casserole or curry slowly cooked with mirepoix, rosemary and thyme
Roast potato topped with a rustic duxelle and fresh herbs
Line fish with a garlic and lemon cream, fillet
Served with two vegetables in season
Chicken pie topped with flaky pastry
Portuguese chicken grilled and baked in a BBQ sauce
Served with Milanese savory rice

DESSERT

Strawberry Panna cotta on a bed of berry coulis
Chocolate mousse
Chocolate éclair tower enveloped with double cream
Vanilla gâteaux layered with crem anglaise and double whipped fresh cream
Hot tipsy tart and custard
Fruit salad
Vanilla ice cream

- R265 PP -

*Menus are planned in accordance with seasonal availability, subject to change without notification.

The CAPETONIAN MENU

RAYA MATRIC BALL MENU (2) 2023

SOUP

Mushroom soup / butternut soup / cream of vegetable (Please select)
Accompanied by a display of rolls & croutons

COLD SEAFOOD SALAD BUFFET APPETIZERS

Seafood medley wrapped in a cocktail sauce
Grilled line fish topped with a 1000 island dressing
An assortment of fresh salad, accompanied by various types of freshly picked greens
Including
Moroccan mezze platter including, boiled eggs, pineapple, humus labneh served with breads
Freshly pickled green salad sprinkled with crushed black pepper topped with
lemon scented grilled chicken fillet marinated in lime
Vegetable tian - Grilled sliced selection of roast veg layered between a bed of cous-cous
Italian roasted tomato and mozzarella, grilled and layered, topped with basil pesto
Penne regatta tossed in a tomato concasse topped with olives

MAIN COURSE

Our chef's country roasted topside of beef, pan seared and slow roasted in its own juices
Served with roasted potatoes and rosemary and thyme gravy
Served with savoury rice
Lemon and garlic spatchcock chicken wrapped in tomato relish
Served with a creamy mushroom pasta bake
Oven grilled ocean catch with (parsley butter sauce)
Savoury rice, fried with onions and green peppers softly seasoned
A soft and creamy seafood Newburg embedded with our chef's selection of seafood
An array of country fresh vegetables, chef's choice in season,
Capetonian signature mutton curry served with basmati rice

DESSERT

Date square cake served with custard sauce
Chocolate Swiss roll wrapped in a light cream
Chocolate minted mouse
Colourful Cape Malay trifle
Fruit salad and ice cream
Pineapple cheesecake topped with a fresh cream rosette

Enjoy our complimentary tea & coffee

- R285 PP -

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