

R Rondekuil

SILVER MENU

STARTER (Choice of one)

Butternut or Country Veg Soup
Served with croutons, cream and Sliced French bread

or

Lemon & Herb Crumbed Calamari,
Tartar sauce & fresh lemon
Served on a bed of lettuce

MAINS

Chicken Schnitzel with Cheese Sauce

Plus

Garlic Baby Potatoes

Plus

Honey glazed baked Butternut

Plus

Mint Peas

DESSERT

Fresh Fruit salad and Ice-Cream
OR Ice-cream, choc sauce & wafer

OPTIONAL CHANGES

MAIN

Chicken Curry
Beef or Chicken burger
Chicken Wrap
Steak Philly Wrap

Veg/Salad

Potato Salad
Noodle Salad Green Salad

Starch

Rice
Potato Wedges/Chips

R Rondekuil

GOLD MENU

STARTER (Choice of one)

Mixed Sea Food cocktail Topped with shrimps
Served with a mixed salad
Topped with dressing

Or

Savoury Crepe
Filled with creamed chicken
Served with a mixed salad
& topped with dressing

MAIN

Traditional Beef Lasagne

+

Grilled Chicken Fillet in a cream sauce
Savoury Rice
Honey Glazed Baked Butternut

Mint Peas

DESSERT

Home Baked Saucy Malva Pudding
Served with custard

OPTIONAL CHANGES

MAIN

Rump Kebabs
Beef Schnitzel
Cottage Pie
Babotie
Spaghetti Bolognaise
Cajun Grilled Hake
Fried Snoek
Crumbed Calamari

Vegetables/Salad options (a Choice of 2)

Corn (plain)
Carrots
Potato Salad
Noodle Salad
Green Salad
Coleslaw Salad

DESSERT

- Fresh Fruit salad and Ice Cream
- Ice Cream with chocolate sauce and wafer biscuits

Rondekuil

PLATINUM MENU

STARTER (Choice of one)

Savoury Crepe
Filled with a creamed chicken filling
Served with a mixed salad
Topped with dressing

3 Phyllo Pasties
Creamed Sundried tomato, smoked chicken, spinach and feta)
Served with a mixed salad
Topped with dressing

Or

Lemon and Herb Crumbed Calamari, tartar sauce & fresh lemon
Served on a bed of lettuce

MAIN

Fillet OR Rump Steak
Roasted Deboned Leg of Lamb with Rosemary and Garlic
Crispy Roasted Potato's
Honey Glazed Baked Butternut
Cauliflower and broccoli with sauce
Sweet carrots

DESSERT

Fridge setting Cheesecake
Served with Ice cream

OPTIONAL CHANGES

STARTER

- Baked or Battered fish portions served on savoury rice
- Spinach and Feta quiche served with a green salad
- Mixed Seafood cocktail topped with shrimps and served on salad leaves

MAIN

Roasted BBQ Beef
Roasted Chicken Pieces
Yellow Tail
Kingklip
Prawns

Vegetables/Salad options (a Choice of 3)

Savoury/White or Yellow rice
Corn Feta and Tomato Salad
Potato Salad
Noodle Salad
Green Salad
Coleslaw Salad

DESSERT

- Baked Cheese cake
- Crème Brûlée with Shortbread (max 100 Guests)
- Granadilla cheesecake – served in individual glasses
- Peppermint parfait – served in individual glasses
- Choc mousse and cheesecake topped with strawberry jello in a glass