



Thaba Ya Batswana

- Eco Hotel & Spa -



Function, Event and Wedding Buffet Menu

Menu Option	Price	Starter / Soup	Fish / Pasta	Roast	Casserole	Vegetables	Rice / Potatoes	Dessert
Banquet Buffet 1	R 300.00 p.p	2	1	2	2	3	2	3
Banquet Buffet 2	R 360.00 p.p	2	1	2	2	4	2	4
Banquet Buffet 3	R 425.00 p.p	3	2	3	3	4	2	5

Starters

Smoked chicken with penne, curry mayonnaise and celery
Greek salad
Tomato, salami & mozzarella salad
Thai noodle salad with sesame seeds, chicken and soya
Phyllo parcel with cream cheese, garlic and tomato on tomato concasse
Pickled fish
Mushroom risotto with pecorino cheese
Tuna avo and feta salad
Sticky chicken kebabs with sesame seeds
Smoked Norwegian salmon, smoked trout and peppered mackerel platter
Vegetarian spring roll with soya sauce

Soup

Potato and leek
Butternut with chilli and ginger
Cream of garden herbs
Butternut with orange and peppers
Black mushroom
Chicken, ginger and chilli
Roasted tomato and herb

Pasta & Fish

Pumpkin ravioli with pecorino and brie sauce
Baked line fish with lemon and chives
Home-made vegetarian lasagne
Beef lasagne

Grilled line fish with pesto, tomatoes and feta
Duo of line fish and salmon sandwich with spring onion and mozzarella in puff pastry
Penne with feta, olives, sun dried tomatoes and pesto
Line fish with mussels, thyme and cream
Baked line fish with a tomato ,olive, herbs and garlic topping

Roasts

Glazed gammon
Leg of lamb with rosemary and garlic
Beef sirloin with mustard
Stuffed pork neck with herbs and sausage farce
Stuffed pork loin with herbs and bacon
Rolled beef with beef and mushroom stuffing

Casseroles

Coq au vin (chicken in wine, mushrooms and bacon)
Hot chicken curry with yogurt and coriander
Beef lasagne
Beef Harissa (ginger, garlic, paprika, cumin and orange)
Beef braised with baby onions, thyme and tomato
Chicken breast with honey and mustard sauce
Lamb goulash (paprika and yogurt)
Mutton breyani
Vegetable curry
Pork loin with blue cheese sauce

Vegetables

Pumpkin with cinnamon
Creamed spinach
Sweet carrots
Green beans
Cauliflower cheese (or broccoli if in season)
Ratatouille
Minted peas
Grilled vegetables, with garlic and herbs
Bringal, baby marrow and feta bake
Sweet potato with orange sauce
Button mushrooms with garlic and cream
Caramelised baby onions
Mielies with chili

Rice & Potatoes

Roast potato
Parsley baby potatoes
Baked potatoes and sour cream

Potato bake with garlic, cream and cheese
White rice
Savoury rice
Yellow rice
Brown rice
Wild rice mixed
Creamed potatoes with chives
Brown lentils with onion and carrots
Stamp melies

Dessert

Assorted ice creams with marinated fruits
Tiramisu
Peppermint crisp tart
Baklava
Bread and butter pudding
Malva pudding
Strawberry cheese cake
Fruit tarts on crème patisserie
Lemon cheese cake
Double choc mousse tower
Meringues with chocolate

Prices are subject to availability. Prices are subject to change without prior notice