## BEVERLY HILLS

<u>Father's Day Lunch Buffet Menu</u> <u>Sunday 16<sup>th</sup> June 2024</u> R895.00 per person The Sugar Club Restaurant | Time 12h30 – 15h00

## Salads and Starters

Fresh Herb and Lemon Cured Salmon served with Smoked Salmon Mousseline and Olive Salsa **Beverly Hills Signature Prawn Cocktail** Biltong and Blue Cheese Baked Mussels Vegetarian Mezze Platter (V) Midlands Home Cured Cold Cuts, Homemade Pickles and Mustards Midlands Cheese Selection and Preserves (V) Mini Rare Roast Beef Po Boy Falafel Bowl with Pickled Cabbage and Hummus (V) Chicken Liver and Granny Smith Apple Paté topped with sesame butter Peppered Lamb Phyllo Pie Marinated Tomato and Feta Bruschetta (V) Smoked Chicken Crown with Chipotle Dipping Sauce Potato, Bacon, and Jalapeño Salad Roasted Butternut and Lentil Salad with Feta and Sweet Piquant Peppers (V) Roasted Baby Root Vegetable Cous Cous Salad (V) Cajun Chicken Caesar Salad Balsamic Roasted Baby Beets, Peppered Goats Cheese and Candied Pumpkin Seeds (V) DIY Salad Bar with Olive Oil, Balsamic and Dressings (V) Homemade Bread and Bread Rolls

> Soup Chicken Dumplings in Tom Yum Broth

<u>Carvery</u> Mustard Rubbed Roasted Beef Topside and Yorkshire pudding Thyme and Lemon Butter Roasted Chicken





Bacon, Date and Cumberland Sausage Stuffing Lamb Saddle Stuffed with Apricot, Almond and Rosemary Onion and Thyme Gravy Mains

Slow Cooked Pulled Beef Brisket Lasagna Beverly Hills Signature Lamb Curry Mozambican Creamy Peri-Peri Chicken Breast Grilled Line Fish with Garlic Grilled Prawns and White Wine Cream Sticky Asian Pork Ribs Creamy Polenta Topped with Forest Mushrooms and Pearl Onions (V) Steamed Basmati Rice (V) Old Fashion Golden Roast Potatoes (V) Honey and Sesame Glazed Baby Carrots (V) Creamy Broccoli with Cheddar Cheese (V)

## **Dessert**

Chocolate Orange Battenberg Cake Victorian Sponge Cake Opera Slices N Mini Lemon Baked Cheesecake Blueberry Frangipane N Raspberry and Orange Cup Cakes Rocky Road Tartlets Pistachio and White Chocolate Macarons N Croquembouche filled with Custard Cream Carrot Cake and Passionfruit Trifle Sliced Fruit Platter Sticky Toffee Pudding Crème Anglaise

