



BUFFET MENU

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www.stushinthebushsd.co.za

E350 PER PERSON

Greek Salad

With Olives, Cherry Tomatoes, Cucumber, Feta, Lettuce and Mix Peppers with Homemade Dressing

SALAD

Chicken Salad

With Cucumber, Red Onion, Carrots and Cherry Tomatoes

MAIN COURSE

Beef Curry

Chicken Drumsticks with Peppadew Mayo
Grilled Hake

VEGETABLES & STARCH

Basmati Rice
Rosemary Roast Potatoes
Slow Roast Butternut

DESSERT

Home Made Chocolate Mousse
Fresh Fruit Platter



E550 PER PERSON

STARTER

Pan Grilled Prawns

With Cucumber, Red Onion, Carrots, Cherry Tomatoes and Fresh Strawberry and Garlic May

SALAD

Greek Salad

With Olives, Feta Cheese, Red Onion, Cherry Tomatoes, Cucumber and Mix Peppers with Homemade Dressing

Cous-Cous Salad

With Cucumber, Red Onion, Mix Peppers, Olives and Butternut

MAIN COURSE

Braised Oxtail with Carrots
Deep Fried Hake Lemon Butter Sauce
Roast whole Chicken with thyme
Basmati Rice
Garlic Mash
Slow Roast Butternut
Roast Vegetables

DESSERT

Barry Cheese Cake
Fresh Fruit Platter



GALA DINNER E845 PER PERSON

Amuse Bouche (appetizer)

Salmon Rouillard

With Fresh Herbs and olive Oil and Balsamic Vinegar

STARTERS

Prawn Salad

Stuffed Jalapeno with Cream Cheese and Peppadews Wrapped with Bacon and deep fried served with Sweet and Sour Sauce

OR

Grilled Haloumi

With Fresh Marinated Spinach, Orange Segment and Finish with Greens Lemon Sorbet Short

MAIN COURSE

Crats Lamb Crown with Rosemary

Top with Mozzarella Cheese, Fine Dining Chips/ salad, Vegetables and finish with Sauces of the Day

Grilled Ostrich

With Potatoes, Vegetables and Chocolate Sauce with Peppers Powder

Oxtail Rague

Slow Braised Red Wine Oxtail with Tagliatelle Pasta, Tomato Napolitana Sauce Finish with Rocket

Grilled Salmon

With Garlic Mash Potato, Green Peas, Lemon Butter Sauce and Sliced Lemon

DESSERT

Berry Bliss Cheese Cake

With Fresh berries and Ice Cream of the Day

OR

Cheese Platter for 1

With Fresh Grapes, Strawberries, Peach Comport and Snack time Biscuits



CANAPÉS E445 PER PERSON

CHOOSE 4 ITEMS

Prawns Skewers

With Sweet Chill, Soya Mayo and Lemon Mayo

Pulled Deep Fried Chicken Drumstick

With Peppadew Mayo, Tomato Salsa and Sliced Red Pepper

Mini Pizza Top with Mushrooms & Jalapeño top with Cheese

With Peppadew Mayo, Tomato Salsa and Sliced Red Pepper

Mini Pulled Beef Sliders

With Sliced Tomato and Coleslaw top with Greens

Mini Chicken Burger

With Sliced Tomato, Cucumber and Red Onion Reduction

Potato Wedges

With Spice Cheese Sauce finish with Greens

TENT FEES

Tent E550 Per Person

Bed & Breakfast E 755

Dinner Bed and breakfast E1750

POOL

Adult E50 | Child E20