

Suikerbossie

RESTAURANT

HOUT BAY

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END OF YEAR FUNCTION MENU

15 NOV - 13 DEC 2019

- VENUE SHARED-ROUND TABLES OF 10 GUESTS -
(ie. 50 GUEST = 5 TABLES)

- PRIVATE LUNCHES/DINNERS

120 PAX MINIMUM - 300 PAX MAXIMUM -

VENUE HIRE R 18 000

STARTERS

HUMMUS SNOEK PATE CHICKEN LIVER PATE

BUTTERNUT & PEPPADEW PATE

SERVED WITH A VARIETY OF MEZE'S

OLIVES- PEPPADEWS-SUN-DRIED TOMATOES-

CABBAGE IN VINAIGRETTE- STRING BEANS-

MUSHROOMS IN OLIVE OIL-

FRESHLY BAKED BREADS

MAIN COURSE

BUFFET STYLE

ROASTED BEEF - GERMAN GLAZED GAMMON-

-ROAST CHICKEN-

VEGETABLE LASANGE

ROASTED POTATOES

SELECTION OF GARDEN VEGETABLES

GREEK SALAD PER TABLE

ONION GRAVY

CREAMY PEPPER SAUCE

LUNCH AT R 375 PER PERSON

MENU PRICES EXCL.15% VAT&10% SERVICE FEE

DESSERT

LEMON MERINGUE

CHOCOLATE MOUSE

ICE-CREAM & CHOCOLATE SAUCE

PINEAPPLE TART

GRANADILLA TART

APPLE BAKE & CUSTURD

SEASONAL FRUIT

RED VELVET PYRAMIDS

HALAAL MENU

OUTSOURCED BY SHAMIELA & SUMAYA
R 115 PER PERSON + MEAL CHARGE

STARTER

AS ABOVE

MAIN COURSE

-ROASTED LEG OF LAMB

ROASTED IN ROSEMARY & GARLIC-

-LAMB KALIYA CURRY WITH CASHEWS & PRUNES-

NAAN, ATCHAR & ONION & TOMATOE SAMBAL

-SAUCY ROAST CHICKEN & VEGETABLES-

YELLOW SWEET PRICE & WHITE RICE

GREEK SALAD

DESSERT

AS ABOVE