

EASTER WEEKEND LUNCH BUFFET

Enjoy a divine 3-course dining experience.

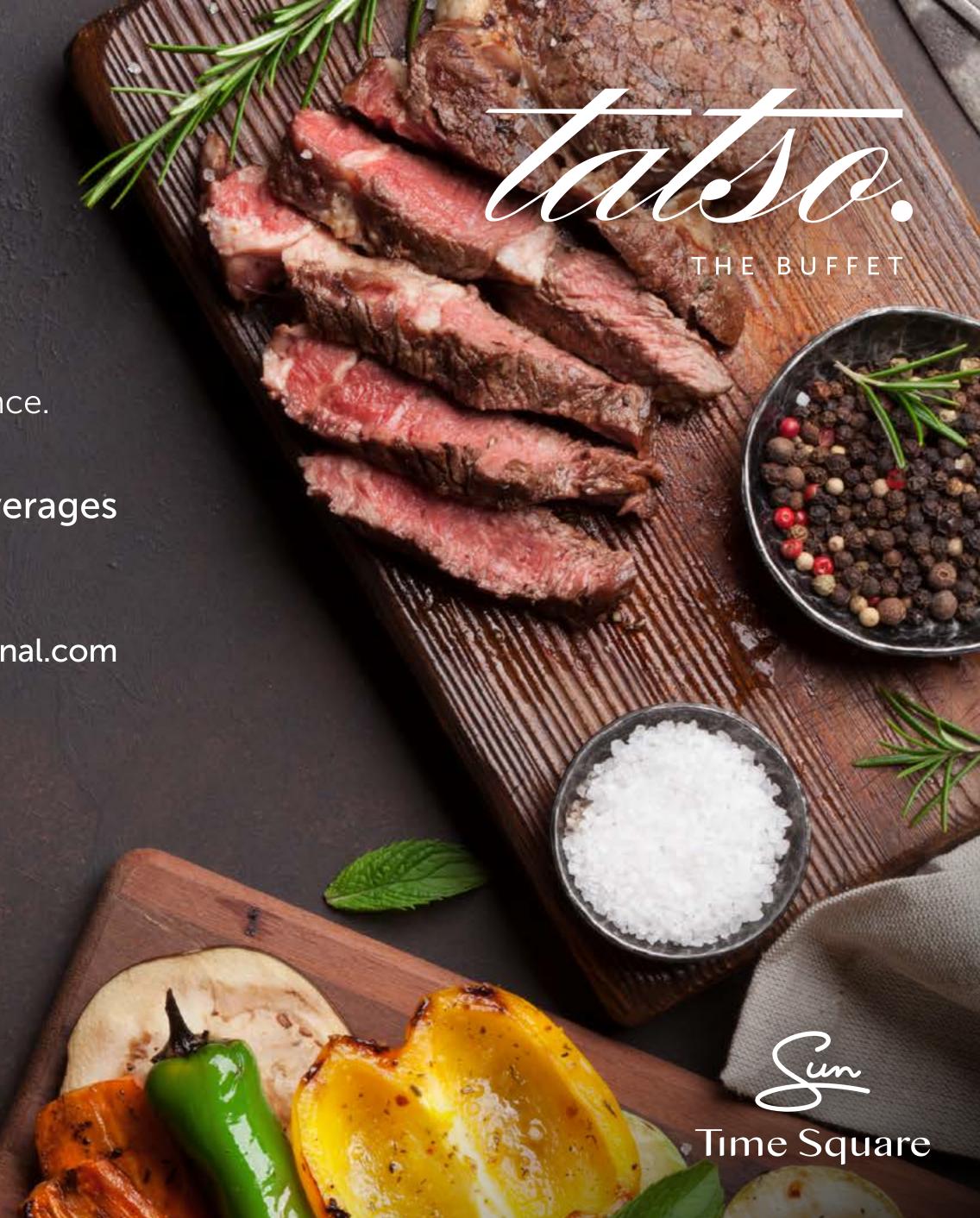
R375 PP excluding beverages

7 & 10 April 2023 | 12h30 – 15h30

To book, email dl-ts-tatso@suninternational.com

or call 012 003 6151.

MVG discounts apply.



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STARTER

- Waldorf Salad
- Green Bean, Mange Tout, Toasted Hazelnut and Sesame Dressing
- Asian Coleslaw
- South African Pasta Salad
- Roasted and Pickled Beetroot with Feta, Chive and Radish
- Classic Easter Potato Salad
- Build Your Own Salad Bar, includes Dressings and Condiments
- Blue Cheese and Caramelised Onion Tarts
- Devilled Eggs
- Cape Pickled Fish
- Korean Dunked Wings
- Bread Selection, includes Pretzel Sticks, Panini, Cocktail Rolls and Dips
- Charcuterie Board, includes Gypsy Ham, Turkey Pastrami,
 Salami, Pork, Pistachio and Apricot Terrine







MAIN COURSE

- Coffee Crusted Roasted Strip Loin
- Roast Pork Loin with Apple Sauce
- Butter Chicken, Roti and Sambals
- Oxtail Dombolo
- Lamb Braai Chops with Mint and Chilli
- Baked Salmon with Parsley Crust
- Samp and Beans
- Yellow Rice
- Roasted Herbed Potatoes
- Creamed Spinach
- Braised Savoury Cabbage
- Roasted Cinnamon Butternut
- Fricassee of Marrow, Green Beans and Mange Tout
- Caponata



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DESSERT

- Chocolate Hot Cross Bun Pudding with Custard
- Carrot Cake Cupcakes
- Chocolate Torte with Raspberries
- Lemon Tarts with Meringue
- Cinnabon Cake With Figs
- Mini Simnel Cake with Marzipan
- Black Forest Trifle
- Cheese Board, includes Cheddar, Brie, Cremalat Gorgonzola,
 Dried Fruit, Roasted Nuts and Biscuits



