**Continental Breakfast Buffet**

**Bed and breakfast**

**Priced per buffet for the walk ins**

**Cereals (served with options of cold/warm milk)**

* *Corn Flakes , All Bran Flakes , Coco Pops , Muesli*

**Fruit Platter (assorted seasonal fruits)**

**Cold Meat Platter (assorted) S/Q**

**Cheese Platter**

**Boiled eggs**

 **Homemade Pastries**

* *Croissants ( plain , chocolate)*
* *Muffins (assorted)*
* *Scones*
* *Bread (white , brown , heath)*
* *Danish (almond , choc , custard)*
* *vetkoek*

**Fresh Fruit Juice**

* *Apple*
* *Orange*
* *Mango*
* *Cranberry*

 **Cold Breakfast Platted (***priced per item***)**

**Granola –** granola , fruit salad drizzled with honey topped with Greek yogurt R0.00

Cheese platter – mature cheddar , camembert , brie and blue rock served with a selection of salty crackers R0.00

**Croissant –** option of plain or chocolate served with condiments R0.00

Anchovy toast – toasted ciabatta topped with sliced tomato , wild rocket , parmesan cheese and anchovy , drizzled with olive oil and balsamic vinegar R0.00

Warm Breakfast Platted

**English mini –** egg, bacon , grilled tomato s/w toast and condiments R0.00

English full – egg bacon grilled tomato, sautéed mushroom, dhanya sausage, and hash brown s/w toast and condiments R0.00

Benedict – toasted brochette topped with wilted wild spinach, hollandaise, roasted tomato topped with crispy streaky bacon R0.00

(Option on mushroom and salmon)

3 Egg Omelettes

* Cheese , tomato , rocket pesto R0.00
* Cheese , bacon , rocket pesto R0.00
* Ham , tomato , mozzarella R0.00
* Mushroom , wilted spinach , herbed cream cheese R0.00

**Salmon croissant –** plain croissant filled with scrambled egg, salmon topped with cream cheese and chives

Vanilla French toast – plain croissant rolled in egg, grilled until lightly brown layered with roasted banana and almonds drizzled with vanilla syrup topped with strawberries and mint R0.00

Warm Porridge – option between jungle oats , matabela or meali-pap R0.00

Flapjack and pancake menu

**Chef Bryce flap stack-** 4 flapjacks stacked layer with crispy bacon , grilled cinnamon banana and almond flakes dusted in icing sugar drizzled with burg vanilla syrup ending off with a sweet strawberry compote R0.00

**Grilled chicken and peppadew pancake -**2 pancakes filled with pan-fried chicken tossed with peppadews topped with feta cheese and rocket R0.00

**Pan-steak-** 2 pancakes sealed strips of sirloin marinated in a Thai style topped with with green pepper, red onion and spinach R0.00

**Burg jack-** 4 flapjacks oozing with a mixture of flaked almonds golden brown grilled banana melted chocolate and toffee , dusted with a touch of coco powder topped with fresh mint R0.00

**Tapas**

**Chorizo croquettes** - pan-fried crispy chorizo and cheese , wrapped in phyllo pastry served with a side ramekin of chipotle mayo R0.00

Chicken liver and bacon tapa – chicken liver tightly wrapped with streaky bacon served with a mild tomato coulis

**Salmon and snoek roulade**- smoke salmon, snoek and spinach roulade served with a mini burg salad and rose sauce

**Prawn and avocado tian** – grilled prawns served on a bed of avocado, mixed leafs and tomato

**Chicken strips** –deep fried chicken strips served with chips, home-made ketchup and mayo

**Salads**

**Burg salad** – fresh mixed lettuce tossed with cherry tomato , red onion , olives ,croutons , feta cheese and nectarines , served with Dijon mustard , honey and red wine vinegar and olive oil.

**Salad Stanley** – biltong, blue cheese and poached pear on a fresh crispy lettuce and burg dressing

**Light meals**

Assorted toasted sandwiches on a farm style bread

Mozzarella cheese, tomato and rocket pesto

Cheddar cheese, bacon and fresh rocket

Falafel sandwich- falafel balls served on homemade ciabatta, wild rocket, caramelized onion and tomato topped with tzatziki and humus

Steak sandwich- tender grilled Karan beef steak, barbeque glaze on homemade ciabatta, wild rocket and caramelized onion drizzled with hollandaise sauce served with thick cut chips

Lamb burger –home-made pure lamb patty spiced with coriander, Dijon mustard served on a brioche roll topped with blue cheese, onion marmalade and rocket

Bobotie- Cape Malay curried mince with egg and amass toppling served with basmati rice and sambals

Deconstructed snoek smoor- grilled snoek infused with garam masala and wet fish masala served on a bed of traditional potato and onion smoor

Pasta Pomodoro- penne pasta tossed in a rich tomato sauce, cream, chilli, garlic and pesto ,topped with parmesan cheese

Venison poitjie pot- slow cooked venison meat in its own natural juices served with south African traditional samp and beans, root vegetables

Chicken supreme –plum breast stuffed with bacon cheese and onion served in a white wine sauce and a side of potato dauphinoise

Boerewors and Sheba – Only South Africans Can Do It!!!! Thick and juicy beef wors served with traditional spinach, pap and tomato sheba

Sirloin steak – 250g Karan beef sirloin steak served on a bed of crushed potato , mixed roasted vegetables, veg and jus

Dessert

Berry Trifle – berry of the season infused sponge cake, layered with home-made custard Chantilly cream topped with grated ginger snap and chocolate

Trio choc mousse brownie – gooey chocolate brownie, served with three types of chocolate mousse , crumbes and berries garnished with snow and mint

Chocolate pudding – chocolate oven baked pudding, served with a side of white mousse and dollop of cream

Banana Brulee – banana infused brulee , topped with sugar span and a side of fruit salad

**Trio of ice cream and fruit** – Strawberry, Vanilla and Chocolate ice cream served with fresh fruit salad