



The Point Hotel
Buffet Menu (Option A) R225.00 per Person

Starters

Creamy Vegetable Soup
Cold Meat Platter
Bread Display
Liver Pâté

Salads

Potato, Bacon & Chive Salad
Tuna & Penne Pasta Salad
Pineapple & Celery Salad
Mix Green Salad

Main Course

Pan Fried Line Fish with Lemon Butter Sauce
Chicken Cacciatore
Honey Mustard Glazed Pork
Herb Roasted Potatoes
Steamed Rice
Cinnamon & Butter glazed Butternut
Seasonal Vegetables

Dessert

Milk Tarts
Cape Style Brandy Pudding
Seasonal Fruit Platter



Buffet Menu (Option B) R235.00 per Person

Starters

Mushroom Soup
Bread Display
Liver Pâté
Calamari
Cold Meat Platter

Salads

Mixed Seafood Salad
Sweet Chili Chicken and Vegetable Salad
Bow Tie Pasta Salad
Mix Green Salad

Main Course

Roasted Lamb Cutlets served with Sweet & Sour Sauce
Grilled Chicken Breast served with a Pepper Ragout and a Calvados Sauce
Over Baked Fish with Creamy Cheese Sauce
Roast Beef
Butter Glazed Potatoes
Seasonal Vegetables
Steamed Rice
Cauliflower & Broccoli Bake

Desserts

Chocolate Brownies
Cheese Cake
Individual Lemon Meringue Pies
Warm Sticky Toffee Pudding
A Fruit Platter
A Local Cheese Platter



Buffet Menu (Option C) R245.00 per Person

Starters

Fisherman's Soup
Bread Display
Liver Pâté
Smoked Salmon Dip
Cream Cheese & Chive Dip
Chi Wings
Cold Meat Platter

Salads

Seafood Salad
Savory Fruit and Mint Salad
Potato Salad
Shrimp Pasta Salad
Mix Green Salad

Main Course

Pork Ribs in a Rosemary Sauce
Grilled Chicken Breast served with a Wholegrain Mustard and Honey Sauce
Slow Cooked Springbok Potjie in Red Wine Sauce
Over Baked Fish in Creamy White Wine Sauce
Roast Beef
Roast Duck
Honey Mustard Glazed Gammon
Potato Rosiest
Seasonal Vegetables
Savory Rice
Cinnamon Roasted Butternut



Desserts

- Chocolate Brownies
- Flavored Cheese Cakes
- Individual Lemon Meringue Pies
- Malva Pudding
- Warm Bread & Butter Pudding
- A Fruit Platter
- A Local Cheese Platter