



SEVEN SISTERS VINEYARDS

BUFFET

Rates valid until 28 February 2023.

Our menu variations are curated to achieve different experiences. Choose from our food options according to your selected menu.

**Individual guest dietary requirements can be accommodated. We can assist in curating an alternative menu if required.*

LUNCH BUFFET

MENU 1

R395 / PERSON

1 x Starter
1 x Main
1 x Pasta
2 x Vegetables
2 x Starches
1 x Dessert

MENU 2

R445 / PERSON

2 x Starter
2 x Main
1 x Pasta
2 x Vegetables
2 x Starches
2 x Dessert

MENU 3

R500 / PERSON

3 x Starter
2 x Main
2 x Pasta
3 x Vegetables
2 x Starches
2 x Dessert

STARTER COURSE

VEGETABLES

- BUTTERNUT SOUP *Butternut, carrot and cream soup, parsley, pumpkin seeds*
- ❖ MUSHROOM SOUP *Cream of mushroom and onion soup*
- ❖ MUSHROOM RISOTTO *(Dairy-free)*
- MUSHROOM RISOTTO *With parmesan cheese*
- GOATS CHEESE TART *Slow-roasted tomato, basil, goats cheese in pastry shell*
- ASPARAGUS & GOATS CHEESE SALAD *Toasted walnuts, lettuce, croutons, tomatoes, vinaigrette*
- ❖ AVOCADO & BEETROOT SALAD *With quinoa, coriander, mixed greens, carrot, cucumber, green-sauce*
- MANGO/STRAWBERRY SALAD *Seasonal mango, mixed green leaves, herbs, olives*
- ❖ MEDITERRANEAN SALAD *Chickpeas, cucumber, bell pepper, red onion, olives, parsley, vinaigrette*
- HERBED RICE SALAD *Red onion, carrot, long-grain rice, cucumber, mixed herbs, broccoli and feta*

FISH

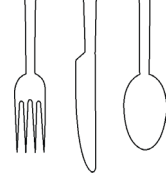
- FISH FRIKKADELS *Mixed greens, warm garlic and rosemary-infused potatoes, cucumber-yoghurt*
- FISH FILO PARCELS *Braised snoek, chilli flakes, potato in filo pastry with dhanya chutney*
- MUSSEL POT *Mussels, garlic, white wine, cream, coriander, roosterbrood*
- SHRIMP SALAD *Shrimp, baby potato, spring onion, mayonnaise, parsley*
- GRILLED PRAWNS *Chargrilled garlic and chilli prawns on mixed greens*

POULTRY

- CAESAR SALAD *Chicken, bacon, parmesan, romaine lettuce, garlic croutons, caesar dressing*
- THAI CHICKEN & BUTTERNUT SOUP *Chicken, butternut, coconut milk, curry*
- PERI-PERI LIVERS *Creamy peri-peri chicken livers, roosterbrood*
- STICKY WINGS *Sticky basted chicken wings, flame-grilled*

BEEF

- MEATBALLS *beef mince meatballs, mashed potato, tomato and onion relish*
- RARE BEEF *Thinly sliced beef, red onion, fresh herb salad, honey & mustard dressing*
- FLAME-GRILLED SIRLOIN *Marinated beef sirloin, caramlised onion, broccolini, carrots*



MAINS

VEGETABLES

- Ⓥ CAPE MALAY CURRY
- Ⓥ YELLOW THAI CURRY
- Ⓥ BIRYANI
- Ⓥ LASAGNE
- Ⓥ PENNE ARRABIATA
- Ⓥ BASIL PESTO PENNE

FISH

- CAPE MALAY CURRY
- GRILLED HAKE
- SMOKED ANGELFISH
- SALMON TAGLIATELLE

POULTRY

- CAPE MALAY CURRY
- BUTTER CHICKEN
- GREEN THAI CURRY
- CLASSIC ROAST
- GRILLED CHICKEN
- POT PIE
- CHICKEN & MUSHROOM ALFREDO

BEEF

- BOBOTIE
- RED THAI CURRY
- BRAISED OXTAIL
- LASANGE
- SPAGHETTI & MEATBALLS
- FLAME-GRILLED SIRLOIN
- FREE-RANGE BURGER
- CLASSIC ROAST

LAMB

- ENGLISH CURRY
- LAMB SHANK
- CLASSIC ROAST
- POT PIE

SIDE DISHES

PASTA

- Ⓥ PENNE ARRABIATA
- Ⓥ PESTO PENNE
- SEAFOOD TAGLIATELLE
- CHICKEN & MUSHROOM
- SMOKED CHICKEN ALFREDO
- SPAGHETTI & MEATBALLS

STARCH

- Ⓥ VEGETARIAN PAELLA
- Ⓥ LEMON & CORIANDER COUSCOUS
- Ⓥ MUSHROOM RISOTTO
- Ⓥ WHITE RICE

VEGETABLES

- Ⓥ ROASTED VEGETABLES
- Ⓥ MEDITERRANEAN VEGETABLES
- BEETROOT, BUTTERNUT & FETA BAKE
- BROCCOLI, CAULIFLOWER & FETA BAKE
- Ⓥ CHARGRILLED CORN ON THE COB
- Ⓥ GLAZED CARROTS
- Ⓥ GARLIC-INFUSED BROCCOLI
- WITH TOASTED ALMONDS
- Ⓥ BASMATI RICE
- Ⓥ YELLOW SWEET RICE
- Ⓥ POTATO WEDGES
- Ⓥ POTATO FRIES

DESSERTS

Served as platters or individually plated.

FRESH FRUIT	<i>Season selection of fruit with ice cream, whipped cream or coconut cream</i>
FRUIT TARTLETS	<i>Selection of fruits, shortened pastry</i>
DIPPED STRAWBERRIES	<i>Dipped in dark, milk and white chocolate</i>
KOEKSISTERS	
CHOCOLATE & ALMOND TART	<i>Flourless tart, seasonal fruit</i>
CHOCOLATE BROWNIE	<i>with salted caramel ice cream</i>
APPLE CRUMBLE	<i>Stewed apple, cinnamon, sweet pastry, custard</i>
LEMON MERINGUE	<i>Lemon curd, meringue, shortened pastry</i>
CHEESECAKE	<i>Baked cheesecake, sauce topping</i>
ROOIBOS PANNA COTTA	<i>With a selection of fresh berries</i>
CHOCOLATE PUDDING	<i>with ice cream or whipped cream</i>
MALVA PUDDING	<i>with custard or ice cream</i>
SAGO PUDDING	

WEDDINGS | EVENTS | CONFERENCES

Seven Sisters Vineyards

Welmoed Road, Off Annandale Road, Lynedoch, Stellenbosch

GPS Coordinates: -33.98987, 18.77401

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