



M E N U

Starter

Mushroom and Parmesan arancini with spicy tomato relish

Butternut squash gnocchi with roasted butternut cubes, burnt sage butter, deep fried sage parmesan shavings

Confit Duck Spring Rolls with Tangy Plum Sauce & Micro Herbs

Main

Beef fillet with carrot purée, charred onion petals, grilled vegetables, boulangère potatoes and red wine and rosemary jus

Orange glazed Norwegian salmon with sautéed wild mushrooms pea purée and buttered charred broccolini

Char grilled lamb chops served with roasted butternut cubes cauliflower purée, fondant potatoes and a red wine jus

Dessert

Decadent chocolate lava cake served with fresh seasonal berries, berry compote and vanilla bean ice cream

Passion fruit panna cotta served with granadilla sorbet and granadilla coulis

Chocolate 3 way, chocolate sponge, dark chocolate mousse served with chocolate ice cream and caramel sauce



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Starter

Oxtail Croquettes with Herb Yoghurt & Microgreens

Pancetta, Parmesan and baby string beans wrapped
in buttery puff pastry with a silky Dijon hollandaise sauce

Charred Seasonal Vegetables with Chickpea Purée, Lemon Dressing
& Toasted Seeds (Vegetarian)

Main

Five-Spice Pan-Seared Duck Breast with Beetroot & Plum Purée,
served with Grilled Green Vegetables

Sweet & Sticky Beef Short Rib with Fragrant Coconut & Sesame
Jasmine Rice, served with stemmed broccoli

Grilled Baby Carrots & Slow-Roasted Onions with Red Harissa Rice,
Sautéed Halloumi, Lemon Saffron Yoghurt, Fresh Herbs & Toasted
Nuts (Vegetarian)

dessert

Light & Fluffy Pineapple Delight with Toasted Coconut, Fresh
Seasonal Berries & Passion Fruit Coulis

Grilled Stone Fruit with Fresh Seasonal Berries, Crushed Nut Praline
& Vanilla Bean Ice Cream

Citrus Malva served with Vanilla Crème Anglaise and Vanilla Bean
Ice Cream



M E N U

Starter

Soup of the Day: Creamy Biltong & Black Pepper served with crusty ciabatta

Roasted Sweet Corn Soup served with crusty ciabatta

Café de Paris Butter–Roasted Bone Marrow & Pulled Lamb Shoulder with Onion Soubise, Pickled Mustard Seeds, Fresh Parsley, Sauce Vierge & Toasted Sourdough

Main

Line Fish of the Day, served with Coconut, Lemon & Dill Cream Sauce, Grilled Green Vegetable Medley, finished with Parsley & Coriander Oil

Airline Chicken with Sautéed wild Mushrooms, Pea Puree and Medley of Fresh Vegetables

Sun-Dried Tomato & Butternut Risotto with Roasted Butternut Cubes, Roasted Red Pepper, Herb Oil & Parmesan

Dessert

Sticky Toffee Pudding served with Fresh Seasonal Berries, Caramel Toffee Sauce, Citrus Cream Cheese & Vanilla Bean Ice Cream

Deconstructed Caramel Cheesecake with Sablé Crumb, Candied Popcorn, Chocolate Chips & Decadent Chocolate Ice Cream

Autum Harvest Fruit plate
Seasonal Sorbet & Fresh Berries



B U F F E T M E N U S E L E C T O R

Plated Starter

Soup of the Day: Creamy Biltong & Black Pepper served with crusted Ciabatta

Deep-Fried Mac & Cheese Croquettes with Blue Cheese Sauce, Salsa Verde & Fresh Italian Parsley

Salmon Mousse Tartlet with Micro-greens & Soy-Citrus Glaze

Salmon, Avocado & Cucumber Salad with Orange Segments, finished with a Honey, Chilli & Orange Dressing

Tempura Prawns with Roasted Vine Tomatoes, served on Baby Spinach with a Silky Prawn Bisque

Café de Paris Butter-Roasted Bone Marrow & Pulled Lamb Shoulder with Onion Soubise, Pickled Mustard Seeds, Fresh Parsley, Sauce Vierge & Toasted Sourdough

Roasted Seasonal Squash with Chickpea Purée, Balsamic Mushroom Sauce, Brussels Sprouts & Crushed Almonds (Vegetarian)

Oxtail Croquettes with Herb Yoghurt & Micro Herbs

Confit Duck Spring Rolls with Tangy Plum Sauce & Micro-greens

Grilled Leek & Miso Risotto with Crispy Leeks, Sage Oil & Parmesan



Buffet Mains — Meats
(select two)

Mozambican-Flavoured Chicken
Italian Slow-Braised Beef Oxtail
Pan-Seared Line Fish Porchetta with Pecorino Sauce
French-Style Red Wine-Braised Beef Short Rib
Butter Chicken with Coconut Gravy
Slow-Roasted Pulled Lamb Shoulder
Chimichurri Lamb Chops
Sticky Barbecue Pork Loin Chops
Liamara Signature Beef Curry
Traditional Slow-Cooked Hardbody Chicken

Carbohydrates
(select two/three)

Fragrant Jasmine Rice or Saffron Flavoured Rice
Baked Potato Dauphinois
Crushed Herby Baby Potatoes with Parmesan & Truffle Oil
Duck Fat Roasted Baby Potatoes with Parmesan
Grilled Pumpkin Boats with seeds
Creamy Somp (Liamara Style)
Slow-Cooked Somp & Beans
Creamy Pap or Polenta (Liamara Style)
Fluffy Steamed Bread



Vegetables & Salads *(select three/four)*

Green Vegetable Medley with Coriander Dressing

Medley of Seasonal Greens & Yellow Vegetables

Baked Butternut & Sweet Potato Gratin

Sweetcorn Wedges with garlic and paprika or plain

Honey Roasted Carrots on a bed of Blitzed Ricotta

Butternut Squash Salad with Rocket, Walnuts & Parmesan

Balsamic Tomato & Stone Fruit Salad with Rocket & Cream Cheese

Baby Spinach & Grilled Pear Salad with Gorgonzola, Walnuts & Cranberries, finished
with Balsamic Dressing

Sweetcorn off the Cob with Feta, Coriander & Parmesan

Greek Salad with Feta, Rosa Tomatoes, Cucumber, Avocado, Olives, Tuna, Green Fig
Preserve & Honey Mustard Dressing

Roasted Beetroot & Butternut Salad with Rocket, Red Onion, Mozzarella & Seeds

Plated Desserts

Light & Fluffy Pineapple Delight with Passion Fruit Coulis

Sticky Toffee Pudding with Fresh Berries, Caramel Toffee Sauce, Citrus Cream
Cheese & Vanilla Bean Ice Cream

Citrus Malva with vanilla Creme Anglaise & Vanilla Bean Ice Cream

Deconstructed Caramel Cheesecake with Sablé Crumb, Candied Popcorn,
Chocolate Chips & Chocolate Ice Cream

Grilled Stone Fruit with Fresh Berries, Nut Praline & Vanilla Bean Ice Cream

Deconstructed Berry Cheesecake with Berry Coulis, Shortcrust Crumb & Fresh
Berries, served with Strawberry Ice Cream

Decadent Chocolate Lava Cake with Fresh Berries, Blueberry Compote &
Vanilla Bean Ice Cream

Passion Fruit Panna Cotta with Granadilla Sorbet & Granadilla Coulis