



FARM STYLE COOKING

MENU



CONFERENCE SELECTION

All breaks are served with infused lemon water & juice with freshly brewed Legado coffee

1. Choose one early morning refreshment snack
2. Choose one main dish
3. Choose either two side dishes and one salad OR
Choose two salads and one side dish
4. Choose one starch

*(advised not to select when a main dish is pasta or a pie)

5. Choose afternoon snack

DINNER SELECTION

All dinners are served with infused lemon water & juice with freshly brewed Legado coffee

1. Choose one main dish
2. Choose either two side dishes and one salad OR
Choose two salads and one side dish
3. Choose a starch

*(advised not to select when a main dish is pasta or pie)

4. Choose dessert



EARLY MORNING REFRESHMENTS

- Spinach and fetta quiche
- Blueberry or poppyseed muffins
- Savory muffins
- Finger sandwiches with cucumber and cream cheese
- Croissants with a selection of spreads and cold meats
- Chicken-mayo and basil filled crepes
- Devilled eggs with a hint of paprika topped with crispy bacon
- Mini vetkoek with savory mince
- Fruit skewers with honey
- Cinnamon sugar laced french toast sticks
- Mini broccoli and cheese frittatas
- Peanut butter energy bites topped with dark chocolate

MAIN DISH

- Chicken pieces cooked in a creamy chutney & mayo sauce
- Traditional bobotie with yellow-raisin rice
- Classic beef lasagna
- Classic chicken lasagna
- Grilled hake with basil bure balance
- Cottage pie
- Freshly baked chicken pie
- Hearty beef bourguignon
- Butter chicken curry with rottis
- Tomato stew with baby potatoes
- Marinated sirloin Steaks
- Chicken a la king
- Classic Irish cottage
- Roasted creamy chicken breasts
- Mexican chicken quinoa salad



SIDE DISHES

- Roast Vegetables seasoned with rosemary, thyme and sea salt sprinkled with Love
- Broccoli and cauliflower with traditional white cheese sauce
- Estelle's homemade pumpkin pie
- Roasted basil potato wedges
- Oven roasted baby marrows and mushrooms
- Sweet caramelized carrots
- Caramelized sweet potato with cinnamon

STARCH

- White rice
- Brown wild rice
- Savory rice
- Polenta
- Couscous
- Savory couscous with peppers and onions
- Pomme pure (mash potatoes)
- Roasted potatoes wedges with salt and coriander pesto
- Potato in its jacket

SALADS

- Rosenview greek salad with a twist
- Beetroot salad
- Danish fetta salad with strawberries, pumpkin seeds and wild rocket
- Green salad with peas, cucumber, fetta, onion and mixed leaves
- Waldorf salad
- Tomato and onion salad seasoned with salt and pepper topped with balsamic vinegar



AFTERNOON REFRESHMENTS

- Yogurt tart (strawberry or granadilla)
- Traditional malva pudding with custard
- Apple pie with cream or ice cream
- Chocolate mousse with wiped cream
- Peppermint crisp tart with whipped cream
- Petit Milktart
- Eclairs filled with custard
- 1990 Chocolate Cake

In addition to the above-mentioned menu selections we also have a picnic braai OR spit braai option

BRAAI MENU

- Boerewors
- Marinated chicken pieces or steaks
- Traditional braaibroodjies or cheese and onion French loaf
- Your selection of TWO salads

SPIT BRAAI (OVER 27PPL)

- Full lamb
- Baby potatoes cooked in the spit braai with butter garlic
- Pasta salad
- Greek salad

*A whole chicken can be arranged and done at an extra cost

LEG OF LAMB (UNDER 25PPL)

*This option will come at an extra R50 fee and cannot be less than 7ppl

- Leg of Lamb
- Baby potatoes cooked in the spit braai with butter garlic
- Pasta salad
- Greek salad



PICNIC MENU

Enjoy some time in the gardens

PICNIC ONE

- Baguette filled with beef pastrami, rocket, sliced peppers, mozzarella and pesto
- Potato salad or greek salad
- Homemade brownies or crunchies
- Fruit
- Mixed nuts

PICNIC TWO

- Chicken mayo wrap with sliced mozzarella cheese
- Potato salad or Danish salad
- Homemade brownies or crunchies
- Fruit
- Beef plain biltong

PICNIC THREE

- Roasted chicken salad served with grilled baby marrows, cocktail tomatoes, Julienne carrots, pineapple topped with sunflowers seeds on a bed of mixed leaves
- Camembert & fruit skewers

*Any additional items will be charged at R25.00 per person

*All items are subject to seasonal availability

*This menu price does not include any alcoholic or nonalcoholic beverages consumed. These items will be charged separately.

* Rosenview is Halaal friendly.

