



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



EARLY MORNING REFRESHMENTS

- Variety of mini Quiches (Spinach and feta, Bacon and cheese, Chicken and sundried tomato)
- Variety of sweet muffins
- Variety of savory muffins
- Sweet croissant – topped with cream cheese and berries and honeyed bacon
- Savory croissant – topped with cheese, ham and rocket
- Crispy French toast bites with cinnamon sugar
- Sweet scones – jam and cream, butter
- Savory scones – jam, marmite and cheese
- Home-made buttermilk and health rusks

MAIN DISH

- Apricot chicken – cooked in creamy light curry mayo chutney sauce
- Classic Beef Lasagna
- Vegetarian Lasagna
- Grilled Hake fish
- Cottage pie
- Bobotie with an apple and cheese crust
- Lamb or Beef curry
- Homemade Chicken Pie
- Sweet Chili Chicken
- Mustard Chicken



- Stuffed Chicken Breast – filled with feta and pepper dew
- Classic Chic Lasagna
- Butter Chicken
- Chicken with Mayonnaise and Chutney
- Tomato Bredie
- Gourmet Macaroni Three cheese and bacon
- Roast Pork
- Barbeque pulled Pork
- Pork Fillet with Soy Orange Sauce
- Slow cooked Chicken Marrakesh
- Soup – Butternut/Chicken, Mushroom/Vegetable

SIDE DISHES

- Roasted Garlic
- Roast Baby Onions
- Onion Rings
- Roast vegetables
- Broccoli and Cauliflower with cheese sauce
- Pumpkin Pie
- Green beans with butter almonds
- Baby Carrots with orange sauce
- Caramelized sweet potato with cinnamon
- Roast honeyed butternut and pumpkin seeds
- Pumpkin with sugar, cinnamon and butter
- Pumpkin fritters with caramel sauce or cinnamon sugar
- Grilled vegetable skewers



SAUCES

- Creamy Mushroom
- Cheese
- Pepper
- Cheese and Jalapeno
- Barbeque
- Garlic
- Red Capsicum (Red Pepper)
- Mustard

STARCH

- Butter Parsley Potatoes
- Yellow rice with Raisins
- Savory rice
- White, Jasmin, basmati or brown Rice
- Couscous
- Mash potatoes
- Roast potato wedges
- Mini seeded bread rolls
- Smashed potatoes with garlic butter
- Warm yoghurt garlic potato salad
- Potato bake
- Pasta salad (curry)
- Crispy roasted potatoes
- Garlic bread
- Potato chips
- Roti's



SALADS

- Cucumber, onion and feta
- Coleslaw
- Beetroot relish
- Green - with great variety of green veg and fruit
- Broccoli, bacon and cheese
- Mexican corn – corn, peppers, cucumber, coriander, baby marrow, black beans and lime dressing
- Rosenview Greek salad with a twist
- Beetroot salad
- Danish fetta salad with strawberries
With pumpkin seeds and wild rocket (seasonal)
- Green salad with peas, cucumber, fetta, onion and mixed leaves
- Tomato and onion salad seasoned with salt and pepper topped with balsamic vinegar
- Broccoli & Mayo
- Potato salad
- Carrot & Pineapple

AFTERNOON REFRESHMENTS

- Mini carrot cupcakes
- Mini chocolate cup cakes
- Chocolate brownies
- Scones with jam and cream



- Mini cheese cakes
- Mini quiches
- Open Brochette sandwiches
- Variety of mini savory pies
- Yogurt tart (strawberry or granadilla)
- Traditional Malva pudding with custard
- Apple pie with cream or ice cream
- Peppermint crisp tart with whipped cream
- Milk tart
- 1990 Chocolate Cake
- Sago Pudding
- Waffle with cream or ice cream

ADDITIONAL OPTIONS AVAILABLE

- **Braai Menu's – Different options available**
- **Spit braai – Functions, weddings, Private, Parties.....Different options available**
- **Snoek Braai**
- **Chicken, Beef, Lamb, Curry pots are available**



*** Kindly note ***

Rosenview Guest House

**Do not cater for Halaal
meals.**

**They are more than
welcome to bring their own
meals along 😊**

*Come and experience the peacefulness
on the farm!!*

You are always welcome on the farm!!

