

# EASTER *Menu*

## EASTER SUNDAY LUNCH RUIMSIG COUNTRY CLUB

20 April 2014

R235 p.p.

### *Cold Starter & Seafood Buffet*

Smoked Salmon served on a bed of micro greens, Home-made pickled fish, Herb crusted mussels, Prawn and mushroom Duo, Crabstick and roast pepper salad, Crumbed fish cakes served with a sweet & sour sauce

Cold Poultry Platter made up with:

Chicken Kebabs with a peter rabbit peanut sauce, Home-made Chicken Liver Pate, Buffalo wings, Brunoise of Turkey & carrot salad, and Smoked Ostrich Carpaccio

### *Mirror of Fine Cold Cuts presenting:*

Salami, Roast Beef & variety of cold meats

For the vegetarians, there will be a medley of Anti Pasta Symphony

All the above is served with Horseradish Sauce, Apple Sauce, Mustard Sauce and Cranberry Sauce

### *Salad Trail*

Create your own favourite with the following:

Lettuce, Tomatoes, Cucumber, Onions, Pine Apple, Carrots, Olives,  
Feta Cheese & peppers

Pasta salad tossed with Basil pesto, Cherry Tomato, Celery garnished with  
Mozzarella & Radishes

Refreshing Waldorf salad in a Yoghurt Dressing

Beetroot and Pumpkin salad tossed with roasted Pumpkin seeds

Carrot & orange salad

Sweet corn & cucumber salad

Devilled eggs

### *From the Potjie Pot*

Curried Oxtail



# EASTER *Menu*

## EASTER SUNDAY LUNCH continued

### *Main Course Buffet*

Butterflied and Rolled Leg of Lamb stuffed with asparagus & Parma ham  
Honey & Ginger glazed ham served with a grain mustard sauce  
Roast chicken breast with a blue cheese and fig sauce  
Poached Fish with a shrimp & Saffron sauce  
Vegetable Selection  
Ratatouille vegetables steamed with a tomato volute  
Golden Roast sweet potatoes  
Starch Selection  
Scalloped potato and parmesan cheese bake  
Savoury Rice with Julienne carrots & peas

### *Dessert Buffet*

Carrot cake  
Lemon & Coconut tart  
Pina colada cheese cake  
Chocolate hot cross bun & butter pudding  
Apple crumble served with fresh cream  
Banoffee Pie  
Mixed fresh berry Trifle  
Milk tart  
Peppermint crisp  
Fruit mince pies with carrot icing  
Apricot Panneforte  
Chocolate & hazelnut brownies  
Mini dessert selection  
Red velvet cupcakes  
Lemon meringues

BOOKING ESSENTIAL:  
RUMISG COUNTRY CLUB  
Tel: 011 958 1905  
[www.rumisgcountryclub.co.za](http://www.rumisgcountryclub.co.za)

