

FUNCTIONS SET MENU

STARTERS

SOCIAL SOUP OF THE DAY hearty bowl of soup with freshly baked bread

WARM STIR FRIED ASIAN CHICKEN SALAD

GREEK SALAD

SEARED BEEF SASHIMI SALAD

RED QUINOA, CARAMELISED BEETROOT & BLUE CHEESE SALAD

SPICED CHICKPEA & SPINACH KOFTA with yoghurt and tahini dipping sauce

MAIN COURSES

GRILLED LINEFISH

ginger and tomato chutney, masala cream sauce and basmati rice

BO-KAAP LAMB CURRY sambals, basmati rice and poppadums

WILD MUSHROOM TAGLIATELLE

roasted garlic and thyme cream with rocket and parmesan

VENISON OSSOBUCU with truffled mash potato

RED COCONUT VEGETABLE CURRY

spinach, chickpea and butternut curry with jasmine rice and coriander relish

MOROCCAN PORK FILLET SKEWERS chermoula sauce and warm cous cous salad

DESSERTS

FRESH FRUIT & BERRY PAVLOVA

SEASONAL FRUIT & BERRY SKEWERS ginger and mint syrup with Italian lemon sorbet

DARK CHOCOLATE & NUT BROWNIES with cream or ice-cream

BAKED VANILLA CHEESECAKE oven-baked cheesecake with a blueberry compote

MINI CHEESE PLATTER with preserves and savoury biscuits

ICE CREAM & DARK CHOCOLATE SAUCE

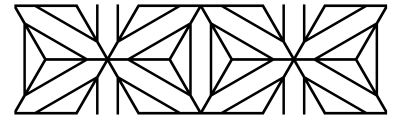
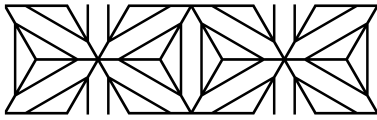
full cream vanilla ice-cream with our Social hot, dark chocolate sauce



KNYSNA HOLLOW
COUNTRY ESTATE

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FUNCTIONS BUFFET MENU

SNACKS

MEZZE PLATTERS

HALLOUMI, COURGETTE & HERB FRITTERS with dipping sauce

VEGETABLE, CHICKEN OR BOBOTIE SPRING ROLLS with dipping sauce

PATÉ & TAPENADE with a selection of fresh breads

YAKITORI BEEF OR PORK SKEWERS

MEDITERRANEAN VEGETABLE SKEWERS

LAMB KOFTA with mint raita

BRUSCHETTA with a selection of toppings

STARTERS

SOCIAL SOUP OF THE DAY

hearty bowl of soup with freshly baked bread

SEASONAL SALADS with vegan options

BUILD YOUR OWN SALAD SELECTION

FRESH MUSSELS

marinated and served cold or steamed in a lemongrass and coconut red curry sauce

SMOKED SALMON & HERBED NEW POTATO PLATTER

with crème fraîche and dill dressing

CHICKEN LIVERS

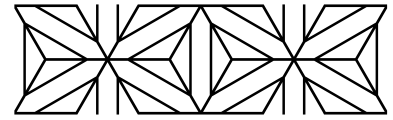
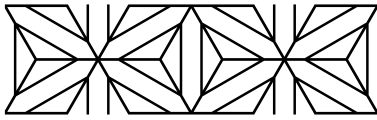
with peri-peri or a mushroom and garlic cream sauce



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FUNCTIONS BUFFET MENU

MAIN COURSES

GRILLED LINEFISH

with seasonal sauces and sides

SLOW BRAISED VENISON SHANKS

CHICKEN OR BEEF TERIYAKI

 with noodles

CHICKEN BREAST

 stuffed with feta, spinach and mushroom and wrapped in smoked bacon

BO-KAAP LAMB CURRY

 sambals, basmati rice and poppadums

BISTRO BRAISED CHICKEN

 with crème fraîche and red wine

GREEN THAI CHICKEN OR VEGETABLE CURRY

 with jasmine rice

WHOLE ROASTED BEEF FILLET

 with truffled mushroom sauce

SLOW ROASTED PORK BELLY

 with cider sauce

SIDE DISHES

OVEN ROASTED VEGETABLES

SPICY POTATO WEDGES

CAJUN CORN ON THE COB

BASMATI RICE

ITALIAN BALSAMIC & RED ONION POTATO BAKE

BLUE CHEESE & CHIVE MASH

ASIAN STIR FRY VEGETABLES

DIJON MUSTARD MASH

DESSERTS

FRESH FRUIT PAVLOVA

BERRY & FRUIT CRUMBLE

 with cream or ice-cream

SEASONAL FRUIT & BERRY SKEWERS

 ginger and mint syrup with Italian lemon sorbet

DARK CHOCOLATE & NUT BROWNIES

 with cream or ice-cream

MOCHA BROWNIES

 with cream or ice-cream

MALVA PUDDING

 with Amarula cream

CAPE MALAY MILK TART

TIRAMISU



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