

## TEACHERS FAREWELL

### STARTER SERVED ON TABLES

#### TO BE DISCUSSED

### ON BUFFET

BEEF BOURGUIGNON  
ROAST CHICKEN  
ROAST PORK  
LAMB CASSEROLE

### VEGETABLES

ROAST POTATO  
CARROTS **OR** BUTTERNUT  
PUMPKIN FRITTERS/CINNAMON **OR** GLACED SAUCE  
FARM STYLE BEANS **OR** CREAMED SPINACH  
CAULIFLOWER/CHEESE SAUCE  
RICE

### SALAD

FRUIT IN SEASON  
COLESLAW  
GREEK  
POTATO

### DESSERT

CHOCOLATE MOUSSE  
PEPPERMINT DE LIGHT  
CRÈME CARAMEL  
TIRAMISU  
SAGO PUDDING  
MALVA PUDDING  
LEMON MERANGUE

TEA/COFFEE

### **R200-00 PER PERSON PLUS VAT**

THE ABOVE INCLUDES CUTLERY, CROCKERY, TABLECLOTHS AND SERVIETTES

WAITERS **R350.00 @ PLUS VAT**

HEAD WAITER **R480.00 @ PLUS VAT**

BARMAN **R480.00 @ PLUS VAT**

BUFFET DÉCOR **R700-00 PLUS VAT**