



# FUNCTION MENUS

BUFFET MENUS

SET MENUS

SNACK MENUS



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# FUNCTION BUFFET MENUS

## **BUFFET MENU 1**

R240pp

### STARTERS

#### **SOUP OF THE DAY**

homemade soup with freshly baked bread

#### **SEASONAL CHEF'S SALAD**

fresh salad with seasonal ingredients

### MAIN COURSES

#### **BISTRO BRAISED CHICKEN BREAST**

cooked with red wine and rosemary, served with rice pilaff

#### **BEEF TERIYAKI**

flash-grilled beef in teriyaki sauce with noodles and Asian vegetables

### DESSERT

#### **CHOC NUT BROWNIE**

dark chocolate and nut brownies served with whipped espresso cream

FILTER COFFEE & TEA

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**BUFFET MENUS**

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# FUNCTION BUFFET MENUS

## BUFFET MENU 2

R280pp

### STARTERS

#### SOUP OF THE DAY

homemade soup with freshly baked bread

#### SEASONAL CHEF'S SALAD

fresh salad with seasonal ingredients

#### CHICKEN LIVERS PERI-PERI

with mushrooms, sage & crème fraiche

### MAIN COURSES

#### FILLED CHICKEN BREAST

filled with spinach, feta and roasted garlic and served with truffle mushroom sauce

#### GRILLED LINEFISH

line-caught fish served with sauce vierge

#### SIDE DISHES

kale, broccoli  
and rice pilaff

herbed new  
potatoes

oven-roasted  
vegetables

### DESSERTS

#### CHOC NUT BROWNIES

dark chocolate and nut brownies served with whipped espresso cream

#### FRESH FRUIT PAVLOVA

fresh seasonal fruit with whipped cream and meringue crumble

FILTER COFFEE & TEA

**BUFFET MENUS**

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# FUNCTION BUFFET MENUS

## BUFFET MENU 3

R340pp

### STARTERS

#### SOUP OF THE DAY

homemade soup with freshly baked bread

#### SEASONAL CHEF'S SALADS

selection of seasonal salads

#### SMOKED SALMON PLATTER

with crème fraiche, horseradish and chive dressing

### MAIN COURSES

#### BO-KAAP LAMB CURRY

mild lamb curry served with sambals and poppadums

#### FILLED CHICKEN BREAST

filled with spinach, feta and roasted garlic and served with truffle mushroom sauce

#### GRILLED LINEFISH

line-caught fish served with sauce vierge

#### SIDE DISHES

basmati rice

cous-cous

herbed new potatoes

oven-roasted vegetables

### DESSERTS

#### CHOC NUT BROWNIES

dark chocolate and nut brownies served with whipped espresso cream

#### BAKED VANILLA CHEESECAKE

homemade vanilla cheesecake with blueberry compote

FILTER COFFEE & TEA

**BUFFET MENUS**

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# FUNCTION SET MENUS

## LIGHT LUNCH

R160pp

### STARTER

#### SOCIAL SALAD

feta, olives, rustic croutons, cherry tomatoes, caramelized beetroot and rocket with a balsamic reduction vinaigrette

### MAIN COURSE

#### SPICED CHICKEN OPEN SANDWICH

herb and lemon marinated chicken breast with rocket, dill cucumber and tomato on toasted ciabatta served with seasoned fries and harissa yoghurt

### DESSERT

#### FRUIT SKEWERS

fruit skewers served with vanilla ice cream and a ginger and mint syrup

## SET MENU 1

R200pp

### STARTER

#### SOUP OF THE DAY

hearty bowl of soup with freshly baked bread

### MAIN COURSE

#### GOURMET BEEF BURGER

grilled home-made beef burger on a sesame bun topped with smoked artisanal bacon, brie cheese and dijonaise with a side of seasoned fries [Vegetarian option available]

### DESSERT

#### CHOC NUT BROWNIE

dark chocolate and nut brownie served with whipped espresso cream

FILTER COFFEE & TEA

BUFFET MENUS

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# FUNCTION SET MENUS

## SET MENU 2

R230pp

### STARTER

#### **SOCIAL SALAD**

feta, olives, rustic croutons, cherry tomatoes, caramelized beetroot and rocket with a balsamic reduction vinaigrette

### MAIN COURSES

#### **FILLED CHICKEN BREAST**

wrapped in smoked bacon, filled with spinach, feta, roasted garlic served with basil cream sauce and broccoli, quinoa and rice pilaff

**OR**

#### **MUSHROOM TAGLIATELLE**

mushrooms, roasted garlic and thyme cream sauce served on tagliatelle with rocket and parmesan. Option: add smoked bacon

### DESSERT

#### **BASIL & HONEY STRAWBERRIES**

strawberries in basil and honey syrup with full-cream vanilla ice cream and meringue crumble

FILTER COFFEE & TEA

BUFFET MENUS

**SET MENUS**

SNACK MENUS



# FUNCTION SET MENUS

## SET MENU 3

R260pp

### STARTERS

#### SOUP OF THE DAY

hearty bowl of soup with freshly baked bread

OR

#### SOCIAL SALAD

feta, olives, rustic croutons, cherry tomatoes, caramelized beetroot and rocket with a balsamic reduction vinaigrette

### MAIN COURSES

#### BO-KAAP LAMB CURRY

mild lamb curry served with basmati rice, sambals and poppadums

OR

#### GRILLED LINEFISH

line-caught fish served with a ginger and tomato chutney, masala cream sauce, tender stem broccoli and basmati rice

### DESSERTS

#### BASIL & HONEY STRAWBERRIES

strawberries in basil and honey syrup with full-cream vanilla ice cream and meringue crumble

OR

#### CHOC NUT BROWNIE

dark chocolate and nut brownie served with whipped espresso cream

FILTER COFFEE & TEA

BUFFET MENUS

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# FUNCTION SET MENUS

## SET MENU 4

R320pp

### STARTERS

#### SOUP OF THE DAY

hearty bowl of soup with freshly baked bread

OR

#### SOCIAL SALAD

feta, olives, rustic croutons, cherry tomatoes, caramelized beetroot and rocket with a balsamic reduction vinaigrette

### MAIN COURSES

#### GRILLED LINEFISH

line-caught fish served with a ginger and tomato chutney, masala cream sauce, tender stem broccoli and basmati rice

OR

#### SPRINGBOK SHANKS

In a spiced tomato sauce served with parmesan mash and gremolata

OR

#### MUSHROOM TAGLIATELLE

mushrooms, roasted garlic and thyme cream sauce served on tagliatelle with rocket and parmesan. Option: add smoked bacon

### DESSERTS

#### BASIL & HONEY STRAWBERRIES

strawberries in basil and honey syrup with full-cream vanilla ice cream and meringue crumble

OR

#### GELATO OF THE DAY

two scoops of homemade Italian gelato

FILTER COFFEE & TEA

BUFFET MENUS

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# FUNCTION SNACK MENUS

## MEDITERRANEAN MEZZE PLATTER

R140pp

• Marinated olives	• Black forest ham
• Pepper salami	• Smoked salmon & chive paté
• Hummus	• Roasted red pepper & sun-dried tomato tapenade
• Ciabatta Bread	

## SOUTH AFRICAN MEZZE PLATTER

R230pp

• Bobotie spring rolls	• Lamb sosaties
• Spiced ostrich meatballs	• Pickled fish
• Smoked snoek paté	• Cape country bread

## SNACK SELECTION

R60 PER SNACK PP  
[3 PIECES PER SNACK]

### SPRING ROLLS

served with dipping sauce – choose between vegetable, chicken or bobotie

### BEEF SLIDERS

mini beef sliders with smoky BBQ basting and farm-style cheddar

### CHICKEN SLIDERS

mini chicken sliders with satay sauce and Asian coleslaw

### LAMB KOFTA

served with tzatziki

### FISH CAKES

rustic cape fish cakes served with tartar sauce

### SWEET POTATO & HALLOUMI FRITTERS

with Asian chilli jam