



BLACKBEARDS

VALENTINE'S DAY BUFFET 2017

Time: 18:00 – 22:00

STARTERS

Fresh Rocket and Tuna Salad Tortilla Wraps

Mini tortilla wraps prepared with a fresh rocket and tuna salad filling

Mediterranean salad

A variety of green and red cabbage strips, poppy seeds and nuts, marinated in a balsamic vinegar and soya dressing

Smoked salmon salad

Strips of smoked salmon served on a bed of greens, cherry tomatoes and English cucumber and sprinkled with lemon zest

Blackbeards Homemade Bread

Served with a variety of a creamy Mushroom Pâté, a Sweet Chilli Pâté, and a Chicken liver Pâté

MAIN COURSE

Pan Fried Line Fish Cutlets

Chef's choice Line fish cutlets, pan fried with lemon and herbs, served with Lemon Butter, Garlic Butter or Peri-Peri

Seafarers Hot Mix Seafood Penne

A Selection of Shrimps, calamari, mussels, crab sticks and line fish, pan fried in lemon, herb, and spices and served in a seafood marinara, consisting of whole peeled tomato, mushroom and white wine together with Penne Pasta.

Blackbeards medallions of Beef Rosso

Roasted beef medallions, Marinated in a brown, red wine and herb sauce

Cannelloni Italia

Homemade mini cannelloni portions prepared with chicken, spinach and feta and topped with a whole peeled tomato marinara, fresh cream, and parmesan cheese and baked in our Italian pizza oven.

Butternut, Mushroom and Feta Bake

Cubed butternut, mushrooms and feta cheese, topped with a creamy mushroom sauce and baked with mozzarella.

Caramelized Roasted Vegetable kebabs drizzled with a honey and mustard dressing

Golden Fried Spring Onion Roast Potatoes

Blackbeards Savoury Rice

DESSERT

Mini Peppermint Cheesecake Blitz

Pastry cups filled with a peppermint cheesecake filling, baked and served with a melted chocolate drizzle

Blackbeards Sherry Trifle

Sponge cake soaked in sherry, fruit cocktail, jelly, custard and topped with cream.

Valentines Mixed Berry Pancake Hearts

Heart Shaped Pancakes topped with mixed berries, honey and cream



PRICE: R225.00 PER PERSON