



Greyton Lodge - Sample menu for conferences (prices are available on request)

Sunday dinner

Starter	Courgette Brie soup
Main	Roasted rack of lamb, served with potato wedges, roasted vegetable and a mint sauce
or	
	Roasted sirloin, served with potatoes, vegetable, mustard Béarnaise sauce
Dessert	Pears poached in red wine

Monday

Breakfast	Continental and à la carte
Break:	Coffee, tea and scones
Lunch:	Chilli Con Carne with rice Brandy snaps with cream Kiwi fruit
Break:	Coffee, tea and cake
Dinner	
Starter	Poached asparagus with Hollandaise sauce
Main	Roasted beef fillet, served with potatoes, roasted vegetable and Port mushroom sauce
or	
	Pan-fried hake, served with baby potatoes, roasted vegetable and a lemon creamy sauce
Desert	Bread and butter pudding, served with custard

Tuesday

Breakfast	Continental and à la carte
Break:	Coffee, tea and biscuits
Lunch:	Potato soup Quiches, served with salad
Break:	Coffee, tea and savoury bisquettes
Dinner	
Starter	Cream of sweet corn soup
Main	Pork Schnitzel cordon bleu, served with French fries and Béarnaise sauce
or	
	Pan-fried Duck fillet, served with potato gratin, roasted vegetable and Thai honey sauce
Desert	Fresh fruits wrapped in Phyllo parcel, served with toffee sauce

Wednesday

Breakfast Continental and à la carte
Break: Coffee, tea and milk tart
Lunch: Coronation chicken
Meringues, served with cream
Break: Coffee, tea and Chocolate cake
Dinner
Starter Pear Soup
Main Greek roasted lamb, stuffed with feta and, served with potatoes,
roasted vegetable and rosemary sauce
or
Chicken Marbella, served with vegetable and rice
Desert Pancakes with home made toffee sauce

Thursday

Breakfast Continental and à la carte
Break: Coffee, tea and bisquettes
Lunch: Danish Meat Fricadellas, served with baby potatoes, onion gravy,
sweet corn, jam and red cabbage
Ice-cream with chocolate sauce
Break: Coffee, tea and cake
Dinner
Starter Spinach Roulade
Main Cape Malay curry served with rice
or
Roasted ostrich, served with roasted vegetable, baby potatoes and
Port and Raisin sauce
Desert Crème Bruleé

Friday

Breakfast Continental and à la carte
Depart