

Thornbirds Lareira Bar Menu Options 2017



Experience the culinary delights laid on by our talented & inventive chefs.  
We only make use of the freshest ingredients & our food is prepared freshly on a daily basis.  
To assist you in your selection, we have enclosed various options. Please select an option that best suits your requirements.  
Breakfast & braai menu options are available upon request.

Menu Option	Price per person	Bread roll	Salads	Starters	Main Course	Starch	Vegetables	Dessert
Braai menus	Starting at R190	Included	Please enquire	Please enquire	Please enquire	Please enquire	Please enquire	Please enquire
Budget Lareira	R214	Included	Greek salad	-	Beef in tomato gravy Roast chicken	Steamed rice Roast potatoes	Glazed carrots Roasted veggies	Ice cream & chocolate sauce
Curry menu	R245	Included	Greek salad	Veg & cous cous salad	Thai chicken curry Beef curry	Steamed rice Roast potatoes	Sweet butternut Roasted veggies	Crème caramel
Perfect Lareira	R255	Included	Greek salad	Pasta salad	Beef in tomato gravy Roast chicken	Steamed rice Roast potatoes	Glazed carrots Cream spinach	Malva pudding Ice cream & choc sauce
Lareira 1	R263	Included	Greek salad	0	1	2	1	1
Lareira 2	R276	Included	Greek salad	0	2	2	1	1
Lareira 3	R328	Included	Greek salad	1	2	2	1	1
Lareira 4	R337	Included	Greek salad	1	2	2	2	1
Lareira 5	R362	Included	Greek salad	1	2	2	2	2
Lareira 6	R393	Included	Greek salad	1	3	2	2	2
Thornbirds Lareira	R311	Included	Greek salad	Peri peri chicken livers	Oxtail Thai chicken curry	Basmati rice Roast potatoes	Sweet butternut Cream spinach	Malva pudding

STARTERS

A bread roll with butter and Greek salad are included with every menu option

- Green salad of mixed greens with a blue cheese dressing
- Moroccan cous cous salad tossed with seasonal fresh vegetables & fragrant herbs & spices
- Old-fashioned tangy four bean chilli salad
- PPOTC Salad (pasta, peppers, onion, corn, tomato & chutney)
- Cooked beetroot salad with pickled onion & a tangy vinaigrette
- Creamy potato salad with homemade aioli
- Old-fashioned rice salad with mayo, onion & peppers
- Portuguese-style peri peri chicken livers with onion & fresh green peppers
- Smoky BBQ chicken wings
- Roasted tomato & parmesan soup with a dollop of Crème Fraiche
- Classic potato & leek soup fragranced with fresh thyme
- Thornbirds' signature roasted butternut soup infused with fresh chilli & Crème Fraiche

MAIN COURSE

- Traditional roast beef served with a rich gravy & homemade horseradish cream
- Oxtail slowly cooked in a red wine sauce with whole mushrooms & baby shallots
- Asian-style sticky sesame beef short rib
- Slow cooked beef in a hearty tomato & onion gravy
- Hearty boerewors stew with wholesome chunky vegetables
- Portuguese rump trinchado in a rich gravy with olives
- Greek moussaka
- Traditional bobotie
- Plain roast chicken
- Peri peri roast chicken
- Honey & mustard roast chicken

Chicken casserole with fresh seasonal vegetables (Old-fashioned chicken “bredie”)  
 Roast fall-off-the-bone lamb with rosemary & garlic, accompanied by a mint jelly  
 Spiced Moroccan lamb casserole  
 Roast pork neck with apple sauce  
 Grilled line fish cooked in lemon & herbed garlic butter  
 Deep fried beer-batter hake accompanied by a homemade tartar sauce  
 Fragrant Thai chicken curry with coconut milk & lemon grass with sambals  
 South African beef curry with sambals  
 Malay fish curry  
 Butternut & shaved almond bobotie (V)  
 Spicy vegetable curry with sambals (V)  
 Traditional beef lasagne  
 Traditional chicken lasagne  
 Traditional vegetable lasagne  
 Summer pasta – penne, roasted cherry tomatoes, garlic, fresh basil & parmesan

STARCH

Steamed white rice  
 Indian Basmati rice  
 Spicy pepper infused rice  
 Golden crisp roast potatoes  
 Roasted caramelised sweet potatoes  
 Rosemary seared baby potatoes  
 Traditional “pap”  
 Traditional “samp”

VEGETABLES

Creamed spinach  
 Glazed baby carrots  
 Roasted sweet butternut  
 Pumpkin fritters drizzled in a caramel glaze with a sprinkle of cinnamon  
 Roasted butter beets  
 Oven roasted seasonal vegetables  
 Curried aubergines  
 Sautéed garden peas

DESSERT

Deliciously moist malva pudding served with ice cream or vanilla custard  
 Platters of fresh fruit skewers accompanied by Chantilly yoghurt & Fynbos honey  
 Baked brandy & brown sugar apples served with custard  
 Crème caramel  
 Crème Brule  
 Chocolate mousse  
 Ice cream & chocolate sauce  
 Homemade pineapple / guava cream

CHILDREN

Kiddies 10 years & younger will be charged 60% of the buffet menu price – any person older than 10 years will be charged the full price  
 Children under the age of 3 years are complimentary

IMPORTANT

- *Menus do not include tea or coffee*
- *Our kitchen & most food items contain traces of nuts*
- *Thornbirds takes no responsibility for food allergies*
- *An additional surcharge per person is applicable for special / strict dietary requirements*
- *Should your event run more than 1 hour late, an additional fee per chafing fuel canister will be charged at R15 each*
- *For health reasons, food will not be brought out again after it has been served & removed or kept out for long periods of time*
- *Under no circumstances will “doggie bags” will not be permitted at Thornbirds*
- *All items are subject to availability*
- *Prices & menus are subject to change without prior notice*
- *Commissionable rates available upon request*

Client Name: ..... Event Date: ..... Event Type: .....

Contact number/s: ..... Email Address: .....

Number of Adults (incl. service providers): ..... Number of kids 10 & younger: ..... Number of kids 3 & younger: .....

Please fill in your selection below;

Lareira Menu Option	Included	Starter	Main Course	Starches	Vegetables	Dessert
	Bread roll					
	Greek salad					

Signature: .....

Date: .....



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Client to initial: .....