



Women's Day lunch

Sunday, 9 August 2026

Welcome drinks on arrival | Live entertainment by Ashley J
Buffet lunch | Lucky draw prizes | Cash bar available

12:30 – 15:00

Adults:
R495
pp

Kids:
R250
pp
(aged 4-10)

Reservations:
031 514 6500
saffron@coastlandsumhlanga.co.za
restaurant@coastlandsumhlanga.co.za



imagestudio

Saffron
restaurant



Coastlands
UMHLANGA
www.coastlands.co.za

Women's day lunch

Welcome drinks on arrival

Cold starters from our Harvest table

Ciabatta, French loaf, seeded breads, bread sticks, cheese straws, focaccia and rolls.

Marinated olives, artichokes, feta cheese, peppadews, pickled onions, gherkins, cocktail tomatoes, cucumber, bean sprouts and assorted lettuces.

Smoked salmon terrine, pickled fish, tzatziki, hummus, balsamic vinegar and olive oil, Thousand Island dressing and vinaigrette

Lamb-roll, smoked chicken, roast beef, assorted cold meats and scotch eggs.

Brie, camembert, cheddar, mozzarella, pecorino, blue cheese, preserves, mustards and pickles. Snack-time biscuits

Beef and grain mustard slider, crumbed chicken and Cajun mayo slider, tomato relish & mozzarella slider

Mini vetkoek stuffed with cheese and chili

Variety of vegetable crudités, individual French and Waldorf salads
Flavoured cream cheese dips served with crisps

Hot starters

Cheese and jalapeno rissoles, spinach and feta quiche, sticky Buffalo wings and lamb koftas.

Chef's live action grill

Prawns

Main course

Savoury rice (V)

Roasted rosemary potatoes (V)

Seasonal buttered vegetables (V)

Macaroni and cheese (V)

Broadbean and potato curry (V)

Moussaka served with Greek yoghurt

Roast beef with Yorkshire pudding and horseradish

Roast lamb with mint sauce

Lamb curry with condiments

Butter chicken with tandoori garlic naan

Roasted lemon-infused chicken

Baked line fish in a shrimp and caper-cream emulsion

Lemon, garlic and peri-peri sauces

Mushroom, pepper and balsamic sauces

Mini desserts

Strawberries dipped in chocolate, chocolate brownies, mini apple crumble, koeksisters, fruit tartlets, pecan nut pies, mini pavlovas, eclairs, panacotta, fruit kebabs, scented yoghurts, sliced fruit and whole fruits

Chocolate malva pudding and custard.