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V10 Special Events Menu 1

@ R248.00 p/person for 3 course menu

(minimum order for 20 people)

V13 Arrival Canapés: on request

3 Course Plated Menu

Starter:

- Savourie coronation chicken feuilliete with lime chilli sauce, baby leave salad
- Braised pulled short rib on Italian chickpea panelle, tomatoes Romanesco
- Sesame & 7 spice crusted fishcake with crab stick salad, Thai coconut velouté
- Almond crusted broccoli, feta, olive quiche with red onion jam, potted salad

Main:

- Tangy Rooibos & Honey Glazed Chicken Supreme with pepper dew - cheese filling, oven Potato, Natural Gravy, roasted Pumpkin Fritter
- Grilled line fish, mediterranean crust, Jera rice, bouillon veg, chive- citrus butter sauce
- Massaman beef curry with sweet potato, rice, cucumber salad and naan bread

Dessert:

- Sacher cake slice with roasted roasted pineapple salsa
- Rice budding with rooibos crumble, hibiscus poached fruit
- Single portion masala chai malva pudding, custard sauce, chocolate wafer

(All prices quoted excludes Cutlery, Crockery, VAT & Delivery)

V8 Special Events Menu 2

@ R269.00 p/person for 3 course menu

(minimum order for 20 people)

V9 Arrival Canapés: on request

3 Course Plated Menu

Starter:

- Green pepper & pesto rubbed carpaccio of beef with artichoke Cremo, roasted pinenuts, balsamic pearls, parmesan shavings, rocket salad
- Pan seared tikka chicken, roast veg, salad, smoked capsicum mousseline,
- Pulled Lamb chank croquette, caramelised red cabbage, confit carrot rose, tzatziki sauce, micro herbs

Main:

- Chermoula spiced sliced beef, potato bake, seasonal veg, creamed mushroom sauce
- Baked line fish, sweet potato- butternut stack, ratatouille veg rondel, prawn hollandaise
- Marsala styled chicken fillet, tomato - basil tagliatelle, parmesan cheese crust fennel roasted carrots

Dessert:

- Chocolate mousse cake with ganache, Peach -cardamom Chantilly.
- Silky coconut flan, pinna colada, with lime and pineapple.
- Tart au citron with flamed meringue

(All prices quoted excludes Cutlery, Crockery, VAT & Delivery)

V35 Special Events Menu 3

@ R298.00 p/person *for 3 course menu*

(minimum order for 15 people)

V36 Arrival Canapés: on request

3 Course Plated Menu

Starter:

- Mushroom filled chicken Ballantine, spicy tahini sauce, corn puree, roast sweet potato salad, smoked paprika tuille
- Mongolian steak, grilled vegetable salad with avocado humus, dania, fig balsamic Cremo, ginger croutons
- Smoked salmon terrine, spicy prawn cracker, dill-lime reduction, beetroot radish, scallion pancake
- Ruby Cherrie tomato tart with fennel, olive soil, pesto quenelle, flaked parmesan

Main:

- Grilled line fish medallion on vegetable saffron paella, tomato confit, black olive crisp rocket salad leaves
- Sumac spice Sirloin steak, onion- mushroom panna gratta crust, dauphinoise potatoes, Carrot - kourkouma, spinach
- Taco chip crusted chicken supreme with corn polenta cake, el paso sauce, seasonal veg, salsa verde

Dessert:

- 3 Milk, milk tart with cinnamon wafer, berries, Salted Caramel
- Carrot Cake, Velvet Cream Cheese frosting, walnuts and berries
- Double layer chocolate cake, hazelnut sauce, black cherry

(All prices quoted excludes Cutlery, Crockery, VAT & Delivery)

V34 **Special Events Menu 4**

@ R328.00 p/person *for 3 course menu*

(minimum order for 15 people)

V33 Arrival Canapés: On request

3 Course Plated Menu

Starter:

- Tataki beef fillet with shitake mayo, ponzu sauce, roasted broccoli, asian slaw
- Tandoori spiced chicken, marbled potato terrine, green pea mint puree, bhatoora puff
- Smoked salmon log, lime cracker crust, cucumber salad, carrot ginger dressing

Main:

- Compressed lamb shank with fondant potato, coiled vegetables, creamed cauliflower, Botji jus, garlic chips
- Confit duck leg, Dijon-shallot crust, mushroom risotto, truffle juice infused gravy, caramelised melted red cabbage, carrot crisp
- Beef fillet with on vegetable rondelle, double potato pave, mushrooms, mild garlic aioli.

Dessert:

- Stone fruit almond tart, cinnamon crumb crusted prune ravioli, vanilla ice cream
- Chocolate truffle ganache cake, black cherry compote, orange wafer
- Tiramisu dessert with coffee sponge, Hazelnut mousse, white mocha java sauce

(All prices quoted excludes Cutlery, Crockery, VAT & Delivery)

V37 Special Events Menu 5

@ R389.00 p/person *for 3 course menu*

(Minimum order for 20 people)

V38 Arrival Canapés: on request

3 Course Plated Menu

Starter:

- Dukkha spiced duck breast all green veg salad, tapioca crackers, prune jam gel,
- Butter poached tian of crayfish, za'atar tomatoes, baked feta- corn, rocket pesto + Additional R30
- 2 ways prawn cocktail, avocado, squid ink coral, citrus ginger vinaigrette
- Norwegian salmon & leek mosaic, horseradish avo cream, citrus marmite palmier, caper roses, Micro herbs

Main:

- Combination of rack of lamb and confit lamb shank, potato beignet, roasted mushrooms, spinach ricotta cannelloni, gravy
- Seared Beef fillet with Oxtail rillette crust, potato chap, mushroom-onion crumble, twice beans, creamed green pepper corn sauce, fermented cabbage straw
- Fenugreek and lemon cured Kingklip with prawn cutlet, Spanish rice, spinach feta bake, creamed bouillabaisse sauce
- Allspice rubbed ostrich fillet, creamy polenta souffle, romanesco tomatoes, parmesan Crusted broccoli, Bengali 5 spiced squash, gravy
- Steak and Korean spiced beef rip, smoked paprika roast potato, baby vegetables, demi-glace, chipotles Cremo

Dessert:

- Coffee- hazelnut tart with poached pear and salted caramel ice cream
- Rasberrie yoghurt tart with marzipan pistachio sponge, rooibos tuille
- After eight chocolate mint dessert with ice cream and oros crumble

(All prices quoted excludes Cutlery, Crockery, VAT & Delivery)