

Plated Menu Options

2017

All plated menus work on the following principle:

1. All course items are priced individually to create a menu that suits every budget
2. You can add another starter option and / or main course option and / or dessert option to create a choice menu for example:

Starter : Parma Ham wrapped Camembert
Mains : Lamb Neck and Spring Chicken
Dessert : Cookies and Cream
3. Choice Menu orders cannot be placed before the function, this can only be determined on the Day of the function. In the event that you would like to create a choice menu please add both course options to your menu price. All chosen menu options will be fully catered and charged for, for the total guests indicated by the organizer. For example:
Function for 120 guests with example menu above the total Menu price will be R337.00 per person x 120 guests.
4. Tasting Sessions can be arranged; confirmation of menu, amount of guests and quantity of each dish will be required no less than ten days before tasting date. Full menu price of the tasting menu will be charged to the final invoice. Tasting dates will be confirmed by your function co-ordinator upon request.

**All prices are quoted inclusive of VAT
Prices are subject to change without prior notification**

Plated Menus

Starters

1. Crispy Potato Rosti with smoked salmon, cream cheese, micro herbs and a lemon drill dressing **R52.00**
2. (Crostini plate) Parma Ham, Fig Jam & Goats Cheese Crostini **R52.00**
Camembert & Wild Berry Reduction Crostini, Smoked Salmon, Cream Cheese & Dill Crostini
3. Ostrich carpaccio and fig salad served on a bed of rocket with feta, walnuts and sundried tomatoes **R52.00**
4. Parmesan and dill fish cakes with sour cream served on a bed of rocket **R44.00**
5. Antipasti plate: **R63.00**
(Camembert, Parma ham, emmentaler, biltong pate, chicken liver pate, crostini's, stuffed olives)
6. Arancini with wild rocket, parmesan shavings and fresh tomato ragu **R46.00**
7. Caprese towers with homemade basil pesto and freshly Baked bread sticks **R35.00**
8. Chicken, lemon and mint balls deep fried and served with tzatziki on a bed of micro herbs and rocket **R35.00**
9. Seared tuna served with pineapple salsa, sugar snap peas and drizzled with soya sauce **R69.00**
10. Panco crumbed prawn cutlets served with wild rocket, roasted beetroot puree and micro herbs **R60.00**

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Mains

1. Flame Grilled Rosemary and Garlic Beef Fillet Medallions **R200.00**
served with Wild Mushroom and Port Jus, Chive Duchess Potatoes and Seasonal Vegetables
2. Red wine slow braised lamb shank served with duchess **R211.00**
potatoes and vegetable bundles
3. Slow Braised Dried fruit and red wine lamb neck served with **R182.00**
a sweet port reduction, butternut and feta polenta and seasonal veg
4. Braised pork cutlets served with an apple and cauliflower mash **R137.00**
and pumpkin fritters
5. Slow braised pork ribs served with a mustard mash and **R137.00**
seasonal vegetables
6. Spinach and cherry tomato stuffed chicken breast served **R137.00**
with a white wine and garlic cream sauce and a butternut and feta salad
with cashew nuts and pumpkin seeds
7. Panco crumbed chicken breasts stuffed with feta and basil **R137.00**
served with sundried tomato risotto & seasonal veg
8. Mustard stuffed Chicken fillet wrapped in bacon served with **R137.00**
crispy parsley roasted potatoes & seasonal vegetables
9. Grilled angel fish fillets served with savoury rice, seasonal veg **R114.00**
and tartare sauce
10. Grilled Kingklip served with savoury rice, seasonal veg and **R194.00**
lemon butter sauce

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Dessert

1. Red wine poached pears with vanilla ice cream **R40.00**
2. White wine and vanilla poached pears with ice cream **R40.00**
3. Fresh strawberries with frozen chocolate mousse **R40.00**
4. Mixed berry coulis with a chocolate crumb and vanilla ice cream **R40.00**
5. Vanilla panna cotta with berry compote **R40.00**
6. Vanilla and raspberry panna cotta and mint crème fraiche **R40.00**
7. Baked new York cheese cake with a berry coulis **R66.00**
8. Fresh strawberries with ice cream and chocolate sauce **R35.00**
9. Seasonal berry tart with ice cream **R36.50**
10. Traditional vanilla crème Brule **R35.00**

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