

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. Fig and Balsamic Glazed Tomato and Onion Puff Pastry Tartlet, with Camembert & Wild Rocket **R43.00**
2. Almond crusted brie served with an orange reduction **R75.00**
3. Minted pea soup served with freshly baked bread **R35.00**
4. Biltong and mushroom soup served with crème fraiche and a freshly baked cocktail roll **R55.00**
5. Ostrich carpaccio served with a goats cheese parcels, fresh figs and fig preserve **R67.00**
6. Camembert cigars served with preserved figs and mixed berry compote **R45.00**
7. Individual cherry tomato and mushroom tarts with wild rocket **R35.00**
8. West African peri-peri chicken livers served with freshly baked bread **R40.00**
9. Balsamic cherry tomato and red onion tartlet served with wild rocket and rare roast fillet **R68.50**
10. Ostrich carpaccio and micro herb salad with roasted wild mushrooms, honey roasted cashew nuts and spring onion **R68.50**

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Mains

1. Garlic & herb Fillet Medallions served with a red wine jus, sundried tomato & bacon Mashed potatoes & seasonal vegetables **R200.00**
2. Slow braised oxtail served with savoury rice and creamy spinach and feta parcels **R185.00**
3. Braised garlic and rosemary fillet medallions served with olive risotto whole glazed baby carrots and buttered green beans **R200.00**
4. Lamb loin chops coated with a parsley and parmesan crust served with creamy mashed potatoes, julienne zucchini and a red pepper and mushroom ragout **R211.00**
5. Confit duck on a bed of cranberry and walnut cous cous served with glazed baby rainbow carrots and an orange and port reduction **R131.00**
6. Slow braised dried fruit and red wine lamb neck served with sweet port reduction, butternut and feta polenta and seasonal veg **R182.00**
7. Stuffed Chicken Breast with goats cheese and peppadew served with sundried tomato and feta polenta, seasonal vegetables and an orange and sherry reduction **R136.00**
8. Crispy golden beer battered hake fillets served with a beer infused lemon butter sauce, savoury rice and seasonal vegetables **R103.00**

Dessert

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| 1. Chocolate Volcano & Ice Cream | R64.00 |
| 2. Orange and almond sponge served with vanilla ice cream | R40.00 |
| 3. Baked apple and pear sponge with white chocolate and vanilla ice cream | R40.00 |
| 4. Chocolate bread and butter pudding served with vanilla ice cream | R40.00 |
| 5. Pear and apple tart served with vanilla ice cream and berry coulis | R35.00 |
| 6. Amarula peach crumble served with vanilla ice cream | R28.50 |
| 7. Chocolate brownie served with vanilla ice cream | R68.40 |
| 8. Baked walnut Malva pudding with vanilla custard | R57.00 |
| 9. Sticky toffee pudding served with vanilla infused custard | R52.00 |
| 10. Traditional Malva pudding and vanilla custard | R35.00 |

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