



Plated Menu Option

All plated menus work on the following principle

- * *All course items are priced individually to create a menu that suits every budget*
- * *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*
- *Main : Lamb Neck and Spring Chicken*
- *Dessert : Cookies and Cream*

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.

- * *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 coordinator upon request.*

Prices are Including Vat and Subject to change without prior notice



Plated Starters: *

– Tuna Carpaccio with Black Prawns	R87.00
– Parma Ham, Pear and Gorgonzola Salad	R70.00
– Smoked Salmon Carpaccio	R79.00
– Courgette Frittis	R49.00
– Aubergine Stack	R55.00
– Lamb Cigars with mint yoghurt	R65.00
– Thai Curry Mussel Soup	R60.00
– Chimichurri Sirloin served with pita bread	R64.00
– Steak Tartare	R60.00
– Coconut Chicken Satay with grilled pineapple	R45.00

Plated Mains: *

– Lamb Loin served with exotic mushrooms, parmesan mash and wilted spinach	R145.00
– Slow roasted red wine lamb shank with rice and seasonal veg	R165.00
– Fillet medallions served with dauphinoise potatoes, green beans and a whiskey mushroom sauce.	R160.00
– Peppered sirloin served with herbed compound butter, squash gratin and crispy potato wedges	R130.00
– Spinach and goat cheese stuffed chicken thigh served with roasted sweet potato and courgette ribbons	R114.00
– Hake with lemon and herb risotto and steamed veg	R127.00
– Off the skewer chicken espetada (peri-peri or lemon and herb) served with presto veggies and roasted baby potatoes	R110.00
– Herb crusted cauliflower steak served with romesco sauce wilted spinach and red bean salsa	R100.00
– Roast aubergine halves stuffed with spiced Moroccan couscous topped with sundried tomatoes and crispy chickpeas, drizzled with tahini lemon vinaigrette (v)	R100.00

Plated Desserts: *

– Berry Cheese cake cups	R55.00
– Passion fruit cheesecake cups	R55.00
– Dark Chocolate mousse topped with strawberries and cream	R40.00
– Layered pavlova	R48.00
– Brownies with white chocolate mousse and berry coulis	R63.00
– Mavla with custard	R39.00
– Ice cream with fresh berries and chocolate sauce	R35.00
– Chocolate volcano and ice cream	R59.00
– Apple crumble with cream	R56.00

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