



## BRUNCH MENU 2017

### Continental

- o Fresh seasonal fruit slices
- o Fibre up with cereals: all bran flakes, weetbix, nutty crunch muesli, rice crispies and corn flakes
- o Selection of yoghurt served with a selection of compote and stewed fruit
- o Freshly baked croissants, danishes and a variety of sweet and savoury muffins
- o Flapjacks served with fresh banana and strawberries, whipped cream and nutella dip
- o Orange sunflower seed loaf, olive sundried tomato and creamy feta bread and rooibos and cranberry marbled bread
- o Local cheeses served with variety of cold cuts, pate, biscuits, nuts and preserves

### Hot

- o Blini tower with salmon and cream cheese garnished with chives and haddock poached in lemon, cream and garnished with chives
- o Chargrilled chorizo, roasted pepper, paprika and creamy feta quiche garnished with scallions, salmon, chives, lemon and cream cheese quiche and sundried tomato, toasted butternut and feta quiche
- o Pastryless ham and egg bakes,
- o Bacon wrapped chipolata sausages,
- o Pork meat balls with chilli, cumin and lemon grass served on a bamboo skewer napped with a homemade ginger, chai tea and sweet chilly chutney,
- o Peppered pan seared steak strips
- o Oven baked tomato melted mozzarella, drizzled with basil pesto,
- o Sautéed potatoes with fresh herbs,
- o Creamy button mushrooms,
- o Baked beans
- o Chive infused scrambled egg
  
- o Includes filter coffee and ceylon tea

**R250 per person** (Add on at an additional fee – Jugs of fresh fruit juice and sparkling wine)

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### PLEASE NOTE:

Given the frequent fluctuations of the South African Rand against other major currencies, and the historical drought affecting the country's agricultural industry, our food, and beverage prices are subject to pricing updates up to 30 days before the reserved event dates. Pricing updates may be necessary to take into account unforeseen inflation, caused by cost variations on imported products, and supply shortages experienced with local produce.

Menu options include a specific food allocation as per the applicable menu. There will be additional charges for any additional food items ordered.

Coordinator to initial: \_\_\_\_\_

Client to initial: \_\_\_\_\_

Please note that should you have any special requirements you are more than welcome to set up a meeting with our Executive Chef. The above prices are subject to change due to seasonal availability. © Ownership and copyright reserved Version 05\_12\_2016\_MB E&OE