



PLATED MENU OPTIONS 2017

Pricing according to menu selection:

Starters

- Venison carpaccio laced with thyme, balsamic and extra virgin olive oil, marinated wild mushrooms, topped with a peppery rocket cranberry salad, sprinkled with gorgonzola cheese and crisp wafer bread shards
- Parma ham and melon with fig infused cream cheese, watercress and medley of zesty citrus salad with pumpkin seed brittle
- Poached salmon on a beetroot carpaccio with potato rosti wedge and a caper berry and italian parsley aioli
- Smoked chicken and avocado mousse layered with phyllo crisps with honey and whole grain mustard dressing and cardomon and star anise marinated parisian pineapple
- Goats cheese and butternut baklava enhanced with red capsicum and sultana compote with walnut puree drizzle, gin macerated grape and micro shoot salad
- Deep fried prawn tempura with brunoises pear and pickled radish, baby asian greens with ginger soya plum glaze
- Roasted tomato puff pastry tower filled with basil infused ricotta cheese rocket and balsamic dressing
- Baked black mushroom topped with basil enhanced capellini, parmesan tuile drizzled with rocket and sundried tomato pesto

Mains

- Slow braised lamb shank in a rich red wine sauce served with herb dumplings baby root vegetables and a shot of cranberry infused amasi.
- Grilled teriyaki honey glazed norwegian salmon, wilted bok choy, aniseed infused carrot puree garnished with a sesame phyllo shard and a wasabi and saki cream
- Herb and mustard crusted lamb rack with potato and roasted garlic rosti, chargrilled sugar snap peas, mint jelly and a rich red wine jus
- Beef fillet medallions on a parsnip puree served with a wild mushroom custard, topped with mushroom duxelle quenelle and a crisp parmesan shard
- Sundried tomato, feta, sweet caramelized onions and sage stuffed chicken breast with courgette and butternut cake, drizzled with a pea and mint sauce, vegetables
- Cajun spiced kingklip on a buttery crushed potatoes, sautéed green beans, smoked mozzarella and jalapeño sauce crisp pancetta topped with roasted pepper infused crème fraiche and deep fried leeks
- Stuffed chicken breast with mushroom and cream cheese on a bed of roasted tomato and basil infused risotto cake, lemon and garlic tossed asparagus spears topped with salsa verde
- Butternut, feta, cream cheese open lasagne drizzled with honey and rosemary infused cream sauce, topped with watercress and walnut pesto

Coordinator to initial: _____

Client to initial: _____

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Desserts

- o Dark and white chocolate brownie pavlova topped with silky mocha crème custard and crushed ferrero rocher
- o Deconstructed lemon and coconut meringue with toasted almonds and fresh coconut shavings, with a malibu and coconut crème
- o Millefeuille light flaky puff pastry layered with vanilla, crushed strawberries and rose water infused crème patissiere with turkish delights bits
- o Berry parfait with balsamic and vanilla infused berries compote, raspberry and pistachio tuile
- o Salted caramel fudge popcorn cheesecake drizzled with caramel amarula sauce and torched marshmallows
- o Star anise, orange peel infused poached mini baby pears drizzled with port and orange liquer syrup, blue cheese and white chocolate crumble, with sweet pistachio crème fraiche
- o White chocolate and cranberry chocolate brownie topped with berry mousse, strawberry coulis white chocolate noodles.
- o Dark chocolate wafer shards layered with white chocolate and orange mousse, oreo crumble and candid orange segments with a mint infused syrup

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 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.

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