



To Start

- Portabelini Mushroom and Ruby Port Soup*
- Western Cape Black Mussel & Sweetcorn Soup*
- Chilled Avocado and Cucumber Soup*
- Angel Hair Pasta served with Mushrooms and Zucchini*
- Cognac Flambéed Chicken Livers on Polenta Rounds*
- Cajun Roasted Prawns served on Fragrant Rice*
- Basmati Rice served with Brandy Prawn Bisque*
- Cured Duck-breast served with Aioli & Pepper, Balsamic & Strawberry Salad (surcharge of R20 pp)*
- Smoked Salmon on Potato Rosti with a Vodka & Cream Cheese Dressing (surcharge of R10 pp)*
- Vanilla Poached Pear Salad with Gorgonzola and Toasted Pine Nuts*
- Beef Carpaccio with Parmesan Shavings and Sherried Portabelini Mushrooms*

Main Course

- Oven Roasted Leg of Lamb served with Roast Potatoes and Sugared Cinnamon Butternut Stacks*
- Grilled Beef Fillet served with Pomme Gratin (Potato Bake), Chunky Roasted Vegetables and Red Wine Jus*
- Char-grilled Sirloin with Creamed Spinach, Honey-roasted Butternut and Baby Potatoes*
- Slow Roasted Pork Belly served on a Potato Puree with buttered Carrots & Mange Tout*
- Free Range Chicken-breast with a Gruyere Cheese and Portabelini Mushrooms Filling served on Mashed Potatoes and Flash-fried Green Beans and Honey-glazed Beetroot*
- Pan-seared Line Fish with Roasted Vegetables, Creamed Spinach and Spicy Potato Wedges*
- Thai Green Chicken Curry served on Fresh Coriander Flavoured Rice with Sambals & Poppa Dums*

Vegetarian Option

- Cannelloni filled with Ricotta and Spinach and Oven-baked in a Cheese Sauce*
- Goat's Cheese and Aubergine Roulade on Buttered Spinach served with Cumin-flavoured Napolitano Sauce*
- Truffle Mushroom Risotto with parmesan and parsley foam*
- Curried Vegetable Hot Pot*

**Terms & Conditions:** Price exclude 10% Service Charge on Food & Beverage  
 Minimum 30 guests • Price excludes beverages 50% Deposit required • Balance of deposit 1 week prior to function  
 Certain ingredients are seasonal and may vary  
 Please note: Prices are subject to change without prior notification





Dessert

*Strawberry Tiramisu*  
*Ricotta Cassata*  
*Malva Pudding served with Crème Anglaise*  
*Chocolate Pizza Slice served with Home-made Vanilla Ice Cream and Minted Chocolate Sauce*  
*Cape Brandy Pudding served Home-made Vanilla Ice Cream*  
*Lemon Parfait served with a Berry Coulis*  
*Individual Pavlovas served with Fresh Seasonal Fruit and Chantilly Cream*  
*Trio of Home-made Ice Cream*  
*Baklava*

**Option A : R320 per person**

*A selection with a choice of 1 starter, choice of 2 mains (one has to be a white meat/vegetarian), 1 dessert.*

**Option B : R380 per person**

*A selection with a choice of 2 starters, choice of 2 mains (one has to be a white meat/vegetarian), choice of 2 desserts.*

**Option C : R430 per person**

*A selection with a choice of 3 starters, choice of 3 mains (one has to be a white meat/vegetarian), choice of 3 desserts.*

*Tea or Filter Coffee included in Menu Price*

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