



PLATTED MENU

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 R25 pp)
Smoked Salmon on Potato Rosti with a Vodka & Cream Cheese Dressing (surcharge of R15 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
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 : R350 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 : R420 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 : R475 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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