



## Plated Menu

### To Start

Beetroot and Basil Arancini with Parmesan Cream and Basil oil  
Portabelini Mushroom and Ruby Port Soup  
Western Cape Black Mussel & Sweetcorn Soup  
Tomato Carpaccio  
Angel Hair Pasta served with Mushrooms and Zucchini  
Cognac Flambéed Chicken Livers on Sundried Tomato, Feta, Basil Polenta  
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  
Leak and Venison Ragu in a brochette with a Red Wine poached Pear and Red Wine reduction

### Main Course

Oven Roasted Leg of Lamb served with Roast Potatoes and Maple Cinnamon Butternut Stacks and Green Bean bundle  
Grilled Beef Fillet served with Pomme Gratin (Potato Bake), Chunky Roasted Vegetables, Bubble and Squeak 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  
Panzanella Salad and 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 & Poppadoms

### Terms & Conditions

**A 50% deposit is required**

**Certain ingredients are seasonal and may vary**

**Prices are subject to change without prior notification**

**Price excludes Beverages and 10% Service Charge on Food & Beverage**

**Balance of deposit must be 2 weeks prior to function date**



## Vegetarian Option

Cannelloni filled with Spinach and Feta Cannelloni  
Goat's Cheese Tortellini and Aubergine Caviar on Buttered Spinach served with Sautéed  
Mushrooms and Mushroom Broth  
Truffle Mushroom Risotto with parmesan  
Rice noodle and Indonesian Stir Fry vegetables with Tempura tofu and Teriyaki glaze

## Dessert

Espresso Tiramisu  
Irish Chocolate Mousse with Candied orange zest  
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  
Key Lime Pie with Crème Chantilly  
Frangelico Crème Brulee with Hazelnut Biscotti  
Vanilla Pod Ice Cream

### **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

### Terms & Conditions

**A 50% deposit is required**

**Certain ingredients are seasonal and may vary**

**Prices are subject to change without prior notification**

**Price excludes Beverages and 10% Service Charge on Food & Beverage**

**Balance of deposit must be 2 weeks prior to function date**