

THREE-COURSE MENU

MENU 01

STARTER 95.00

CHICKEN TRINCHADO
Creamy peri-peri served with panini
or

CREAMY CAPE MALAY CHICKEN LIVERS ON TOASTED CIABATTA

or
SALMON AND FETA SALAD
With sweet wasabi dressing

MAIN COURSE 220.00

Chicken roulade with mushroom duxelles, mushroom-and-port sauce
and
Peppersteak pie, pumpkin fritters, potato roses

DESSERT 60.00

Irish coffee, chocolate truffle
or
White chocolate tart
or
Lemon and rosemary sorbet

- Minimum of 10 guests -

MENU 02

STARTER 95.00

Bread platter, bacon jam sun-dried tomato pesto basil pesto, cranberry peppered jam, cream cheese, red onion marmalade

MAIN COURSE 240.00

Beef wellington, mushroom-and-port sauce
and
Danish feta, bacon-stuffed chicken breast on roasted thyme and tomato purée, served with ratatouille

DESSERT 60.00

Crème Brûlée
or
Goey fudgy chocolate brownies
or
Don Pedro

- Minimum of 10 guests -

MENU 03

STARTER 95.00

MEDITERRANEAN PLATTER
Hummus, sundried tomato pesto, olives, marinated aubergine, mushroom and zucchini served with naan bread

MAIN COURSE 220.00

Slow-roasted pork belly with mustard croquettes
and
Creamy mushroom and bacon fettuccini

DESSERT 65.00

Amarula milk tart
or
Cheesecake with cream cheese topping
or
Mango sorbet

- Minimum of 10 guests -

MENU 04

STARTER 95.00

Halloumi with bacon jam
or
Focaccia served with olive oil and balsamic vinegar
or
Beef carpaccio served with toasted ciabatta

MAIN COURSE 240.00

Oven-roasted beef fillet with green peppercorn wine sauce
and
Traditional roast chicken pie, red pepper marmalade, roasted butternut, old-fashioned green beans

DESSERT 60.00

Dark chocolate mousse cake
or
Malva pudding
or
Vanilla ice cream served with dark chocolate and sea salt sauce

- Minimum of 10 guests -

CREATE YOUR OWN HARVEST PLATTER

<p> Ciabatta R50 (12 slices) : Rye Bread R60 (14 slices) : Plain Sourdough R45 (8 slices) : Wholewheat Sourdough R45 (8 slices) : Savoury Sourdough R60 (8 slices) : Baguette R18 ea : Panini R12 ea : </p>	<p> Olives R6 : Figs in Syrup R7 : Grapes R6 : Mixed Nuts R18 : Dried Apricots R14 : Crudites R14 : Roma Tomatoes R9 : 30g portions </p>	<p> Boerenkaas R40 : Danish Feta R16 : Blue Cheese R35 : Brie Cheese R50 : Mozzarella R20 : Crumbed Mozzarella R25 : 60g portions </p>	<p> Pepperoni R30 : Pancetta R53 : Chorizo R30 : Bitterballen R12 ea : Bacon Frikkadel R21 ea : 60g portions </p>
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