

THREE-COURSE MENU

MENU 01

STARTER	95.00
CHICKEN TRINCHADO	
Creamy peri-peri served with panini	
or	
CREAMY CAPE MALAY CHICKEN LIVERS	
Topped with bacon and mixed peppers served with toasted ciabatta bread	
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	65.00
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	245.00
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	245.00
Oven-roasted beef fillet with green peppercorn wine sauce	
and	
Home-made creamy roast chicken and bacon 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

<ul style="list-style-type: none"> Ciabatta R50 (12 slices) Rye Bread R85 (14 slices) Plain Sourdough R45 (8 slices) Wholewheat Sourdough R50 (8 slices) Savoury Sourdough R60 (8 slices) Baguette R12 ea Panini R12 ea 	<ul style="list-style-type: none"> Olives R6 Figs in Syrup R7 Grapes R12 Mixed Nuts R18 Dried Apricots R17 Crudites R18 Roma Tomatoes R9 	<ul style="list-style-type: none"> Boerenkaas R40 Danish Feta R18 Blue Cheese R35 Brie Cheese R50 Mozzarella R22 Crumbed Mozzarella R28 60g portions 	<ul style="list-style-type: none"> Pepperoni R30 Pancetta R53 Chorizo R30 Bitterballen R12 ea Bacon Frikkadel R23 ea 60g portions
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