

THREE-COURSE MENU

MENU 01

STARTER 99.00

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 67.00

Irish coffee, chocolate truffle

or

White chocolate tart

or

Lemon and rosemary sorbet

- Minimum of 10 guests -

MENU 02

STARTER 98.00

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

MAIN COURSE 255.00

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

Goosey 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 75.00

Amarula milk tart

or

Cheesecake with cream cheese topping

or

Mango sorbet

- Minimum of 10 guests -

MENU 04

STARTER 110.00

Halloumi with bacon jam

or

Focaccia served with olive oil and balsamic vinegar

or

Beef carpaccio served with toasted ciabatta

MAIN COURSE 255.00

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

Ciabatta	R65 (12 slices)	Olives	R8	Boerenkaas	R40	Pepperoni	R30
Rye Bread	R100 (14 slices)	Figs in Syrup	R7	Danish Feta	R20	Pancetta	R53
Plain Sourdough	R69 (8 slices)	Grapes	R12	Blue Cheese	R35	Chorizo	R30
Wholewheat Sourdough	R69 (8 slices)	Mixed Nuts	R18	Brie Cheese	R50	Bitterballen	R12 ea
Savoury Sourdough	R80 (8 slices)	Dried Apricots	R17	Mozzarella	R22	Bacon Frikkadel	R23 ea
Baguette	R12 ea	Crudites	R18	Crumbed Mozzarella	R28	60g portions	
Panini	R12 ea	Roma Tomatoes	R9				
		30g portions					

Breads served with butter

