

Plated Menu

Starters

Select 1

- Corn Bhaji with togarashi mayo, mint, Coriander, Gem lettuce and pickled red onions
- Curried butternut soup with spiced croutons and coconut cream served with a twisted bread roll
- Rosa tomato and red pepper tart with onion jam burnt feta, Parma ham and basil. * *Can be done vegetarian*
- Beef carpaccio with rocket, capers, mustard, goats cheese mousse and parmesan shavings
- Beef tartar with deep fried capers, parsley pesto, rice paper crisp and chilli oil
- Smoked chicken stacker with avocado salsa, apricots, tortilla shard, crème fraiche dressing and greens
- Cape Malay chicken breast with saffron corn puree, spiced aubergine and orange scented salt
- Thai green prawn rice paper roll, with crispy veg, Thai green curry sauce and leafy greens
- Seared line fish with green pea risotto, pea tendrils, parmesan shavings and a lemon mousse
- Morrocco fish cake with crisp herb salad, dill vinaigrette and roast garlic mousse
- Duck Vietnamese spring roll with hoisin soy dressing, shoots, and bean sprouts
- Fried calamari pancake stacker, grilled lime, leafy greens, dashi with lime aioli



Plated Menu

Mauus

Select 1

VEGETARIAN

- Vegetable stacker with a napolitana sauce, pesto dressing, pan flashed vegetables
- Aubergine rollatini with chickpeas, basil custard, fried basil and pan flashed vegetables

BEEF

- Fillet on the bone with smoked tomato, roasted garlic mash, glazed baby carrots and chimichurri
- Grilled beef fillet, wilted baby spinach and mushroom, grilled polenta, and rich red wine jus
- Pepper crusted beef fillet with potato fondant, roasted butternut quarter and seasonal green vegetables with herb butter served with a rich rosemary jus
- Braised short rib, mustard potato mash, medley of baby vegetables

CHICKEN

- Harissa rubbed chicken supreme, Cumin baby carrots, lemon and herb crushed potato and pomegranate jus
- Chicken roulade with Moroccan cous-cous stuffing, sweet potato puree, pan flashed greens served with a burnt sage sauce
- *Rolled boneless baby chicken stuffed with mushroom, feta served with creamy polenta, chilli oil and crisp green salad

LAMB – EXTRA R60 PER PERSON

- Rack of lamb with creamy polenta, charred corn, baby broccoli and honey glazed carrots served with a rich minted jus
- Braised lamb shank with mustard mash, and seasonal roasted vegetables served with a lamb gravy
- Rolled boneless lamb loin stuffed with spinach, baby root vegetables and pea puree with sauce verge

PORK

- Braised pork belly with crispy crackling, Butterbean mash, flash fried green beans served with a mustard velouté

FISH

- Pan seared Norwegian salmon, cauliflower puree, braised baby leeks, seasonal green vegetables served with a side of lemon cream sauce. – Extra R60 per person
- Seared line fish with green pea risotto, pea tendrils, parmesan shavings and a lemon mousse



Plated Menu *Dessert*



Select **1** Plated

OR

Select **3** Minis

- Passionfruit custard tartlet with Macerated pineapple, white chocolate mousse, gooseberries, and fresh mint
- Deconstructed lemon meringue tart with lemon curd, Burnt meringue, Meringue shards and Cookie soil.
- Rich chocolate mousse cake gateaux with brownie crumbs, fresh berries, and cherry coulis
- Rum baba, seasonal fruit candied nuts and whipped cream
- Citrus semolina cake, orange blossom syrup with whipped honey mascarpone and berry compote
- Berry frangipane tartlets lemon anglaise and berries
- Fig and almond carrot cake with vanilla buttercream and flaked almonds
- Chocolate pyramid spheres with chocolate truffles served on a bed of coulis and brownie soil
- Rooibos pannacotta ramekins with honey jelly, berries, and biscotti shard
- Amarula chocolate mousse topped with toasted almonds, short bread, and cookie crumbs with berries

- Fruit skewers with a lavender syrup and fresh mint
- Lemon posset cups with fresh cream and shortbread crumbs
- Berry mousse cups with coconut biscuit soil and fresh seasonal berries
- Passionfruit custard tartlet topped with Macerated pineapple salsa and dollop of white chocolate mousse
- Lemon tartlet with candied citrus rind and edible flowers
- Rum baba with candied nuts, Chantilly cream and seasonal fruit
- Citrus semolina cake with orange blossom syrup whipped honey mascarpone and berry compote
- Cherry frangipane tartlets topped with citrus cream and edible flowers
- Fig and almonds carrot cake with vanilla buttercream and almond praline
- Chocolate mousse pyramid topped with chocolate truffle on berry coulis fresh berries and mint
- Rooibos pannacotta topped with a honey jelly fresh berries and a biscotti shard
- Amarula chocolate mousse with toasted almonds, shortbread, cookie soil and fresh berries
- Chocolate brownies with nuts, berries, and edible flowers