

Landscap

STELLENBOSCH VENUE

LANDTSCAP SAMPLE MENUS

Canape Menu Samples:

- Traditional falafels served on a Chinese spoon with a tomato, red onion and coriander salsa and red pepper humus
- Mini Tacos filled with refried beans, mature cheddar cheese, fresh coriander, chillies and fresh guacamole
- Crispy squid served in bamboo cones with roasted garlic and lemon aioli.
- Chilli and ginger marinated pork belly and prawn skewers with soy glaze.
- Chicken bobotie spring rolls with a sweet chilli dip.
- Moroccan marinated chicken with apricot chutney on naan bread.
- Panko breaded Lamb belly fritters served with roasted garlic aioli
- Caramelised pork tacos with chilli and pineapple salsa

Rustic Menu Sample:

Anti pasti platter

Selection of freshly baked breads and focaccias

Cheese selection: blue cheese, camembert & mature cheddar

Chicken liver parfait

Butternut pate with toasted black sesames

Artichoke & lemon dip

Preserved green figs

Roasted red pepper relish

Dhukka spiced toasted nuts

Deli- meat selection- Coppa/ Bresaola/ Italian salami

Plated Starter

Roasted Baby Beetroot, marinated baby potato and goats cheese salad with quail eggs, watermelon, mizuna and mustard vinaigrette.

Plated Main Course

Cumin scented braised lamb shank set on roasted seasonal vegetables with Pomme Dauphinoise and roasted garlic and tomato jus.

Plated Dessert

Chocolate brownies with salted caramel ice cream and fresh berry and mint salad

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Fine Dining Menu Sample:

Starter

Smoked salmon and wasabi ravioli served on wilted baby spinach dressed with sundried tomato and brie cream

Main Course

Slow roasted lamb rib roulade served with five spice butternut puree, rosemary braised lamb shank croquette, crisp Duck fat fried potato cubes, confit cherry tomatoes and Juniper jus

Dessert

Pistachio and nougat parfait served with cherry coulis and Amaretto biscotti