

SAMPLE MENU - Please enquire for our full menu selection

CANAPÉS

- Mini chicken wrap filled with, fresh basil, and a mustard aioli
- Confit duck spring rolls with roasted raspberry coulis
- Seared chorizo on potato tortilla with a spicy tomato sauce and fried caper berries
- Caramelised pork tacos with chilli and pineapple salsa
- Beetroot, lentil, feta and butternut spring rolls with basil aioli
- Cured Norwegian salmon with maple marinated strawberry and pineapple salsa with black sesame and spring onions

FINE DINING MENU SAMPLE

PLATED STARTER:

- Tian of smoked salmon and avocado served with lemon oil, baby herb salad, wasabi aioli with parmesan crisps and a chive tuile

PLATED MAIN COURSE:

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

PLATED DESSERT:

- Bubble gum panacotta served with candyfloss ice cream, white chocolate and raspberry doughnut and lime meringue chards

RUSTIC MENU SAMPLE

PLATED STARTER:

- Springbok carpaccio served on a parsnip pureé, shaved parmesan and glazed baby beetroot

PLATED MAIN COURSE:

- Flamed Grilled Chalmar Rib Eye served with herb salted Pont Neuf potato, roasted summer vegetables, watercress and a brandy butter sauce

PLATED DESSERT:

- White chocolate and raspberry torte served with rose petal ice cream and candied baby apple

BUFFET-TO-TABLE MAIN COURSE:

- Glazed lamb shanks with rosemary mashed potato and lightly minted jus
- Whole roasted beef sirloin marinated with roasted garlic and rosemary served with sauce Bordelaise and shitake mushrooms
- Grilled pear & asparagus salad with roasted baby beet & Danish Feta, wild rocket, baby lettuce & fresh mint with citrus dressing
- Steamed tender-stem broccoli with toasted almond butter
- Smoked paprika dusted potato wedges with rosemary salt