

BANQUET MENU

SOUPS

Seafood Chowder

Minestrone

Pear & Courgette

Roasted Butternut

Tomato & Basil

Truffled Cauliflower & Gruyere

Potato & Leek

Chilled Tomato Gazpacho

Avocado Gazpacho

STARTERS

Roasted Butternut Salad

watercress, pumpkin seeds, feta, and calamata olives

Vegetable Salad

julienne mix vegetables, roasted exotic mushrooms, mix leaves, honey mustard dressing
& chunky garlic croutons

Fishcakes

red pepper salsa, mix leave chick pea salad & lime vinaigrette

Venison Carpaccio*

ostrich/kudu/springbok carpaccio, baby leaves, cherry tomatoes & sauce vierge

Summer Tomato Tartlet

Basil salad and black pepper infused creamed feta cheese

Spanakopita

Phyllo pastry filled with spinach and creamy feta with a roasted red pepper salsa

SORBET

Pink Champagne – Rooibos & Lemon – Kiwi - Raspberry



MAINS

Roasted Butternut & Olive Pasta

roast butternut, calamata olives, tagliatelle, spicy napolitana, pumpkin seeds & parmesan

Wild Mushroom & Parmesan Risotto

Chicken Supreme

crushed garlic baby potatoes, seasonal vegetables & béarnaise sauce

Beef Sirloin

200gr beef sirloin, potato dauphinoise, roast vegetables, cherry tomatoes & beef jus

Slow-roast Pork Belly

mustard mash, braised red cabbage, poached baby pear,
sweet potato ribbons & smoked apple sauce

Duo of Chicken and Beef

Sundried tomato and spinach rolled chicken ballontine, Sirloin medallion, red wine jus,
herbed mash and seasonal vegetables

Poached Linefish

Lemon and dill sauce, broccoli puree and crushed garlic new potatoes

Beef Fillet *

200gr fillet, truffle pomme puree, baby carrots, horseradish & watercress, choice of sauce
beef jus - Madagascan peppercorn - mushroom - garlic - béarnaise

Braised Lamb Shank*

biltong mash, baby carrots & lamb jus

Rolled Lamb Shoulder*

minted pea puree, crème fraiche baby potatoes, cherry tomatoes, tenderstem broccoli &
lamb jus

DESSERT

Bread & Butter Pudding

croissants, raisins, amarula anglaise & pistachio

Vanilla Crème Brûlée

almond biscotti

Chocolate Brownie

Fudgy chocolate brownie with white chocolate and cherry bark and chocolate ice cream

Death by Chocolate Tart

amarula ice-cream

Traditional South African

malva pudding, milk tart & amarula crème anglaise

Apple Cumble Tartlet

cinnamon crème anglaise & toffee ripple ice cream

Cheesecake

Berry coulis & chantilly cream

R325 p/p for 3 Course incl Sorbet

R45 p/p for Soup

*** SQ Surcharge TBC**