

LUNCH | DINNER

# HARVEST

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Our Harvest Table, Snack Platters and Canapé menus offer a warm and elegant start to any celebration. Ideal for wedding pre-receptions, special events and wine tastings, these selections combine seasonal flavours and generous farm-style offerings designed to pair beautifully with our wines.

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## - HARVEST TABLE -

Fresh seasonal fruit

Traditional Preserves & Jams (green figs, wild watermelon, gooseberries)

Marinated smoked olives

Gherkins & Capers

Carrots, cucumber and baby tomatoes

Dried fruit & nuts

Selection of local cheese (camembert, brie, matured cheddar, goat's cheese, cream cheese)

Chicken liver paté

Beef biltong & droëwors

Pastrami

Roasted-garlic hummus

Pesto (basil, sundried tomato)

Homemade farm bread and milk rolls

## - SNACK PLATTERS -

Mini Vetkoek with curried mince, **or** beef samoosas

Grilled chicken wraps with ginger-soya sauce, carrots, cucumber, greens and garlic-mayo

Vegetable spring rolls of corn, cabbage and carrot with sweet chili sauce

Sticky chicken winglets with truffle-mayo

Meatballs with tomato and onion relish

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# CANAPÉ

- MENU -

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## VEGETARIAN

- SPRING ROLLS** Carrot, cabbage, onion, corn, with a sweet chili sauce.
- ARANCINI** Mushroom risotto and mozzarella, served on sriracha mayonnaise
- BASIL MUSHROOM CUPS** Mushroom, Cottage cheese & Basil filled filo pastry
- BURRITOS** Grilled haloumi, red pepper, toasted corn, dhanya salad & sour cream
- BLUE CHEESE BRUSCHETTA** Blue cheese, fresh figs & rocket on homemade bread
- MOZZARELLA BRUSCHETTA** Mozzarella, basil, tomato & balsamic reduction on homemade bread

## FISH

- SUMMER ROLLS** Shrimp, carrot, cucumber, lettuce, coriander & mint with dipping sauce
- PRAWN FILO CUPS** Prawn cocktail, sriracha-mayonnaise & coriander filled filo pastry
- FISH FILO PARCELS** Braised snoek with chili flakes & potato in filo pastry with dhanya chutney
- FISH FRIKKADELS** Snoek, served with cucumber-yoghurt sauce
- HAKE & CHIPS** Deep fried hake, paprika fries with tartar sauce
- SNOEK BRUSCHETTA** Snoek pate, tomato & onion salsa on homemade bread

## CHICKEN

- STICKY WINGS** Sticky basted chicken wings, flame-grilled with vegetables on jasmine rice
- TORTILLA WRAPS** Coriander and ginger chicken with greens, cucumber, carrot and garlic-mayo
- COCKTAIL SLIDERS** Fried chicken in honey-mustard with coleslaw & gherkin
- CHICKEN-MAYO BRUSCHETTA** Pulled roast-chicken, mayonnaise, red chili oil and coriander

## BEEF

- SAMOOSAS** Curried beef mince, sweet chili sauce
- BBQ MEATBALLS** Minced beef frikkadels with tomato & onion relish
- RIBLETS** Marinated grilled riblets
- STEAK SKEWERS** Flame-grilled steak, bell peppers & red onion
- COCKTAIL SLIDERS** Mixed greens, tomato, gherkin, cheddar, caramelised onion and aioli
- ROAST BEEF BRUSCHETTA** Roast beef, caramelised onion, goat's cheese, rocket on homemade bread

## LAMB

- LAMB & BRIE JAFFLES** Roasted lamb, brie cheese, rocket, multigrain bread
- YORKSHIRE PUDDINGS** Pulled lamb, caramelised onion, mint-pea puree, yorkshire puddings