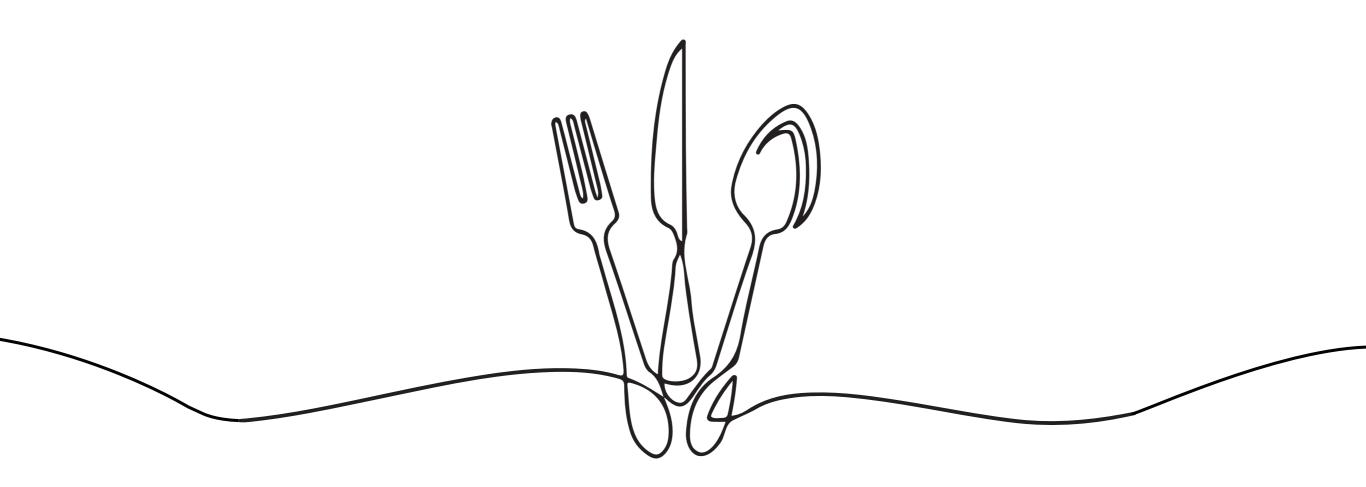
SPECIALITY MENUS



MENU 1

PLATED 2-COURSE

CANAPÉS (CHOICE OF 4)

Thai style chicken kebabs served with tomato and chilli jam

Pastrami wrapped grilled chicken roulade served with a lemon and chive aioli

Caramelized onion, roast beef and goats cheese focaccias

Lamb shoulder and brie jaffles served with a basil aioli

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Goat's cheese and wild mushroom Arancini topped with an apple and beetroot puree

Grilled haloumi, red pepper and toasted corn burritos topped with a cilantro salsa and sour cream

STARTER

Grilled asparagus and Goats cheese salad with toasted walnuts, baby lettuce, Ciabatta croutons, exotic tomatoes and a herb vinaigrette

MAIN

Slow roasted Harissa lamb and mushroom potpie

Panko breaded potato

Goats cheese croquette

Glazed baby carrots

Rosemary jus

R480.00 /person

MENU 2

PLATED 2-COURSE

STARTER

Grilled asparagus and Goats cheese salad with toasted walnuts, baby lettuce, Ciabatta croutons, exotic tomatoes and a herb vinaigrette

MAIN

Slow-roasted Oxtail Stew

Creamy herbed mash drizzled with a rosemary and balsamic reduction

Seasonal vegetables

Traditional Greek salad

DESSERT

Moist Chocolate Pudding with Ice cream

Malva Pudding with Custard

Fresh strawberries dipped in dark and white chocolate

COST

MENU 3

PLATED 3-COURSE

CANAPÉS

Smoked Salmon and Chive Mousse Cucumber Cups

Sushi (California Roll/Fashion Sandwhich)

Thai Chicken Satays drizzled with a Red Pepper Coulis

Cocktail Chicken/Beef Sliders

STARTER

Malay Chicken and Mushroom Pie

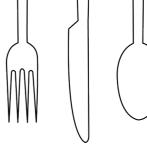
MAIN

Grilled and Slow Roasted Lamb Shank

Creamy herbed mash drizzled with a rosemary and balsamic reduction

Seasonal vegetables

Traditional Greek salad



Fresh strawberries dipped in dark and white chocolate

DESSERT

Mini Lemon baked Cheesecake

Dark Chocolate Brownie drizzled with Salted Caramel

COST

R500.00 /person (excl. 15% VAT)