

BANQUETING PLATED MENU

PLEASE SELECT ONE OF THE FOLLOWING PLATED MENU OPTIONS:

1X SELECTION PER MEAL OPTIONS R395

2X SELECTIONS PER MEAL OPTIONS R515

3X SELECTIONS PER MEAL OPTIONS R 630

STARTERS

Scottish salmon cured with beetroot and served with radish salad, radish foam, pickled daikon

or

Harissa spiced free range chicken salad with quinoa tabbouleh, compressed cucumber and coriander hummus

or

Herbed Beef carpaccio, shaved radish, fennel, celery salad with arugula shoots, mushroom powder and parmesan crouton.

or

Tea smoked duck breast, duck arancini, turnip puree and goose berry confit

or

Roasted tomato and zucchini tart, pulled mozzarella, rocket salad and herb pesto (v)

or

Mushroom risotto with truffle oil, oyster mushrooms, charred beets and parmesan crunch (v)

IMPORTANT NOTICE

Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats, served may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and non-Kosher foods are also prepared and served on the premises.

MAIN OPTIONS

Kingklip baked with wakame butter prawn bisque, kimchi, sesame rice ball, pak choi

or

Grilled beef filet Smoked bone marrow on white bean mash with roasted brinjal, baby spinach and thyme infused jus

or

Baked and peppered Salmon, Charred broccoli, pea puree, sour cream and potato gratin

or

Free range chicken supreme filled with smoked chorizo and mozzarella on crushed potato with zucchini

Or

Lemon crusted lamb rack with potato puree, cumin spiced carrots, rosemary and port jus

or

Grilled cauliflower steak with dukkha spice, falafel balls, asparagus and butter curry (v)

or

Butternut ravioli with beurre noisette, squash puree, baby butternut. Parmesan and pumpkin seed crunch (v)

or

Ricotta truffle gnudi, King oyster mushrooms, baby butternut and sundried tomato pine nut pesto (v)

DESSERT

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Vanilla pannacotta, rose macaroon, berries and pistachio crunch

or

Apple and rhubarb tart with custard ice cream and cherry gel

or

Dark Chocolate cremeux, candied macadamia nuts, whiskey ice cream, meringue

or

Coconut cake with avocado ice cream, lemon curd and crisp tuile

or

Fruit and berries white chocolate cheese cake, strawberries, blueberry, kiwi, mango jelly,
limoncello sorbet

ADDITIONAL SOUP SELECTION

(NOT INCLUDED IN THE PRICE OF THE MENU)

PRE-SELECT ONE OF THE BELOW SOUP OPTIONS, ADDITIONAL SELECTION
AT R65.00 PER PERSON

SOUPS

Thai chicken soup with coconut, red chilli, Asian greens and coriander

or

Lobster vanilla bisque, prawn meat and cognac cream

or

Roasted cauliflower soup, chive cream and ciabatta toast

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