

STARTER SELECTION

ARRIVAL CANAPES

- Brie basil pesto & beef carpaccio chinese spoons
- Parma ham gorgonzola cream & sundried tomato brochette
- Bobotie spring rolls
- Assorted quiches (feta & spinach, salami & roasted vine tomatoes, braised onions, roquefort & walnut)
- Caprice skewers
- Sundried tomato & brie wrap or pita
- Chicken & pepper dew skewers
- Chicken & mushroom pie
- Cocktail assorted spring rolls
- Marinated roasted red pepper beef skewers

ARRIVAL HARVEST TABLE -ALL ITEMS LISTED BELOW INCLUDED

- Mini cocktail rolls, salty cracks assorted, crostini sticks, olive bread, tramazzini triangles
- Preserves in jam jars with spoons: fig jam, strawberry jam
- Assorted cheeses
- Basil pesto, olive tapenade, red pepper pesto, humus, liver pate, tzatziki, guacamole,
- Pickles, calamata olives, peppadews, roasted marinated peppers.
- Grapes, candied figs, strawberries, nuts
- Caprice skewers: cherry tomato, mozzarella, basil
- Melon & parma ham skewers
- Mini quiches: spinach & feta, bacon & cheese
- Meatballs
- Cold meat selection: salami slices, hickory ham

COLD STARTER PLATED

- Asparagus & goats cheese puff pastry galette dressed with asian salad
- Biltong & peppadew tartlet served with a asian infused garden salad dressed with herb oil
- Phyllo parcel filled with fig & brie served with a balsamic reduction
- Prosciutto ham served with melon, Parmigianino shavings, asian salad & a port & berry reduction
- Grilled halloumi, roasted peppers salad garnished with baby rocket leaves & sweet chilli vinaigrette
- Smoked Dullstroom trout on a mild salsa bed, croutons & a dill lemon cream cheese, lemon wedges
- Roasted mini rosa tomato tart with balsamic glaze & basil oil & micro salad greens
- Classic blue cheese, poached pear & caramelized onion tartlet & micro salad greens
- Roquefort, smoked chicken, walnuts, raspberry parcel with an asian salad & a cranberry sauce, herbs
- Roasted butternut parcels served with asian greens & herb oil
- Carpaccio & deep fried caper berries, parmesan shavings & balsamic reduction
- Beef Carpaccio seared with balsamic & rosemary outside, served with parmesan shavings, mushrooms & micro greens & toasted garlic bruschetta
- Roasted butternut & peppers parcels served with Asian greens & herb oil

SOUP STARTER PLATED

- Roasted seafood bisque
- Leek & potato soup garnished with poppy seed & asian salad
- Minestrone with pesto & crème fraiche
- Roast pepper, sweet potato & butternut soup with cumin
- Pea & bacon soup
- Curried butternut & crème fraiche
- Roasted tomato & red pepper soup
- Cream of tomato soup with homemade crostini & basil

HOT STARTER PLATED

- A pan seared baby potato, wild rocket, calamata olive & watercress salad tossed in a horseradish & crème fresh dressing topped with Dullstroom smoked trout.
- Grilled calamari with a lemon butter cream, accompanied by seasoned rice with micro greens & lemon wedges
- A leek & potato quiche garnished with poppy seed asian salad (v)

- Goat's cheese & chicken ravioli with roasted root vegetables, beurre noisette
- Phyllo parcel filled with roasted butternut, smokey bacon, dressed with a creamy
- Chives sauce, & served with a asian salad
- Tortellini served with a basil & asian salad & sauce napolitano

MAINS PLATED

- Herb-crust chicken fillet on a salad nicoisse with a creamy beurre blanc sauce
- Stuffed chicken fillet with a feta & roasted red pepper , drizzled with a red pepper sauce served on a parmesan mash & roasted melange of vegetables
- Fillet of beef stuffed with roasted pepper tapenade, served with crispy root vegetable wafers, potatoes & pinotage jus
- Beef fillet stuffed with wild mushroom duxelles, wrapped in parma ham served with herbed polenta or potato dauphinoise, red wine & rosemary jus
- Grilled beef fillet with red wine & balsamic reduction drizzled with truffle oil on parmesan mash & roasted melange of vegetables
- Camembert & avocado grilled fillet of beef drizzled with a red current sauce on a parmesan mash & roasted melange of vegetables
- Lamb shank , asparagus , potato dauphinoise & melange of vegetables
- Moroccan lamb shank served with crispy pan fried potatoes & poached beet root balls
- Herb crusted lamb cutlets with mint yoghurt basting; roast potato stack with lemon & thyme & seasonal vegetables
- Stuffed roasted peppers with tabbouleh cous cous tossed with feta (v)
- Seared salmon in citrus & soy marinade, butternut , wilted bok choy melange of vegetables & lemon beurre blanc -SQ
- Seared salmon with yoghurt & herb drizzle on wasabi smash & asian vegetables - SQ
- Oven baked line fish with a caper, olive , rosa tomato lemon & rosemary salsa served with steamed new potatoes & melange of vegetables - SQ

DESSERT PLATED

- Vanilla bean crème brulee with fresh berries & a vanilla tuille
- Amarula crème brulée,
- Chocolate & berry tart
- Poached pear in white wine & saffron with a vanilla mascarpone cream
- Poached pear in red wine, dark chocolate & cinnamon with homemade tuille & mascarpone cream
- Summer berries served with rhubarb sorbet & champagne sabayon
- Trio of fresh sorbet with wafers & mint
- Fruit tart with custard centre, berry coulis & cream

CHEESE BOARD PLATED

- Preserves in jam jars with spoons: fig jam, strawberry jam,
- Selection of South African cheeses
- Basil pesto, olive tapenade, red pepper pesto, humus, liver pate, tzatziki, guacamole,
- Pickles, calamata olives, peppadews, roasted marinated peppers.
- Grapes, strawberries, nuts