

Harvest Table Menu

On Arrival:

Grilled Eggplant topped with Basil Cashew Nut Crème and Roasted Tomatoes
Harissa Spiced Sweet Potato Chickpea Puff Pastries
Salt and Pepper Prawn Skewers with Tangy Mayo Dip
Three Cheese Rosemary Tartlets
Gourmet Sushi with Soy Sauce, Ginger and Wasabi
Greek Lamb Kofta with Tzatziki
Balsamic Glazed Beef Fillet Skewers with Peppers and Red Onion
Chicken Peanut Satay
Toasted Lamb Bruschetta with Caramelized Onion, Hummus and Tzatziki
Spinach and Feta Phyllo Cigars
Harvest Table Consisting of: Gourmet Cheeses, Crackers and Breads, Biltong, Preserves and Fresh Fruit

Buffet Mains:

Meats Select 2

Whole Beef Fillet Sliced
Greek Style Chicken Breasts
Rosemary Whole Sliced Lamb
Pan Seared Line Fish Portions
Moroccan Spiced Lamb Tagine
Butter Chicken Curry
Rustic Roasted Chicken Portions
Succulent Individual Lamb Shanks

Sides: Select 4

Herbed Mash Potatoes
Couscous
Basil Pesto Fettuccini
Basmati Rice
Rustic Roasted Vegetables
Creamy Spinach and Feta
Rotis
Potato Bake
Greek Salad
Chickpea Butternut Salad
3 Bean Salad
Cumin Spiced Beetroot Lentil Feta Avo Rocket Salad

Sauces: Select 1

Merlot Sauce
Creamy Mushroom Sauce
Creamy Peppercorn Sauce
Creamy Dill Sauce
Lemon Butter Sauce
Caramelised Onion Gravy

Buffet Dessert: Select 4

Mini Passion Fruit Cheesecake with a Ginger Biscuit Base
Mini Amarula Malva Pudding with Custard and Gooseberries
Mini Chocolate Ganache Cake with Caramel Berries and Whipped Ganache Cream
Mini Pavlova served with Toasted Almonds Fruit Cream and Berry Compote
Mini Baklava served with Spiced Cream
Mini Chocolate Mousse Berry Jars
French Macaroons

