

Plated 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; Cheeses, Crackers, Biltong, Preserves and Fruit

Plated Starter:

Haloumi Courgette Fritter topped with Smoked Salmon Rose, Crème Fraiche and Capers
Classic Butternut Soup with Toasted Bruschetta
Panko Crumbed Eggplant Stack with Mozzarella and Marinara Sauce
Spicy Chicken Livers with Rosemary Focaccia
Mediterranean Pastry Tart with Micro Salad
Melon Parma Ham with Balsamic Reduction and Rocket
Goats Cheese with Balsamic Roasted Tomatoes on a Pastry Tart with Red Pepper Pesto
Smoked Salmon with Avocado Feta Mousse Cucumber Ribbons and Beetroot Slices

Plated Mains:

Beef Fillet served with Fondant Potatoes Roasted Vegetables and a Rich Merlot Sauce
Pan Seared Line Fish served on Linguine with Roasted Greens and a Dill Butter Sauce
Chicken Fillet stuffed with Spinach Feta and Sundried Tomato served on Mediterranean Vegetable Couscous
Succulent Lamb Shank served on Parmesan Mash Potatoes Glazed Baby Carrots and a Rich Merlot Sauce
Duet; Beef Fillet and Chicken Portion served on Herbed Mash and Vegetables with Creamy Dijon Mustard Sauce
Oven Roasted Lamb Rack served on Fondant Potatoes Tender Stem Broccoli and a Rich Caramelised Onion Gravy
Grilled Salmon Teriyaki served with Creamy Dill Mash, Butternut Spirals and Tender Stem Broccoli

Plated Dessert:

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

