

# THE VENUE

R 395.00 PP INCL. VAT (1STARTER, 1MAIN & 1DESSERT)

R 445.00 PP INCL. VAT (1STARTER, 2MAIN & 1DESSERT)

## STARTERS

CHEF'S BREAD BASKET

## COLD APPETIZER

GREEK SUSHI: HUMMUS | FETA | SUNDRIED TOMATO | BALSAMIC REDUCTION | CIABATTA CRISPS

MEDITERRANEAN STACK: AUBERGINE | ZUCCHINI | TOMATO | FETA | BALSAMIC REDUCTION

BUFFALO MOZZARELLA CAPRESE: CRISP CIABATTA | BUFFALO MOZZARELLA | ROSA TOMATOES | FRESH BASIL

BEETROOT & BUTTERNUT SALAD: PICKLED BEETROOT | ROASTED BUTTERNUT | BALSAMIC REDUCTION | FETA CHEESE | ROCKET

## HOT APPETIZER

SPICY CARROT SOUP: CARROT FRISEE | COCONUT CREAM

EGYPTIAN LENTIL SOUP: TOASTED CHICKPEAS | FRESH CORIANDER

BAKED PHYLLO PARCEL: CREAMED SPINACH | FETA | SAGE INFUSED BUTTERNUT PUREE

## ENTRÉE

### FISH

KINGKLIP: OVEN BAKED | HERBED KINGKLIP | CREAMED MASH POTATOES | JULIENNE VEGETABLES | BEURRE BLANC

SALMON: SEARED SALMON FILLET | NEW POTATOES | ROASTED CHERRY TOMATOES | TENDER BROCCOLI | DILL BEURRE BLANC

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## BEEF

**MUSHROOM FILLET:** ROASTED BEEF FILLET | MASHED POTATO | MEDITERRANEAN ROASTED VEGETABLES | CREAMY MUSHROOM SAUCE

**BEEF MEDALLIONS:** ROASTED BEEF FILLET | PARMESAN RISOTTO | GLAZED CARROTS | RED WINE JUS

**MAÎTRE D BEEF:** ROASTED BEEF FILLET | BUTTERNUT PUREE | GREEN BEANS | GARLIC & HERBED FONDANT POTATOES

## CHICKEN

**CHICKEN ROULADE:** STUFFED WITH FETA | ROASTED RED PEPPERS | GREEN BEANS | FONDANT POTATOES | CREAMY MUSHROOM SAUCE

**CHICKEN SUPREME:** ROASTED | MUSHROOM BULGAR WHEAT | OVEN BAKED FENNEL | CHICKEN VELOUTÉ

**CHICKEN ESCALOPES:** ROASTED | CARROT PUREE | BUTTERY ASPARAGUS | FONDANT POTATOES | WHITE WINE JUS

## VEGETARIAN

**PARCEL:** BAKED PHYLLO | ZUCCHINI | CAMEMBERT | TOMATO PARMESAN RAGOUT

**TARTINE:** POTATO & BRINJAL LAYERS | CRÈME FRAICHE | ROCKET | ROASTED RED PEPPER SAUCE

**MUSHROOM CROQUETTE:** RED CABBAGE COMPOTE | CRÈME FRAICHE | SWEET POTATO FRISEE

DESSERT

LEMON & LIME MOUSSE: GINGER CRUMB

TIRAMISU: MASCARPONE CREAM | COFFEE | LADY FINGERS

TRADITIONAL MALVA PUDDING: CRÈME ANGLAISE | VANILLA ICE CREAM

CLASSIC CRÈME BRULE: CHANTILLY CREAM | MINT | STRAWBERRIES

CHOCOLATE MOUSSE: BERRY COULIS | HONEYCOMB

CHOCOLATE LAVE CAKE: VANILLA ICE CREAM

OPTIONAL EXTRAS

- ARRIVAL CANAPES (R 85 PER PERSON EXCL. VAT)
- CHEESE PLATTER (R 55 PER PERSON EXCL. VAT)

SURCHARGE PER ADDITIONAL STARTER  
R 45 EXCL. VAT PER PERSON

SURCHARGE PER ADDITIONAL DESSERT  
R 45 EXCL. VAT PER PERSON

\*PRICE PER PERSON IS VAT EXCLUSIVE AND IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE