



Salads

Greek salad

Chick pea, tomatoes, yellow pepper and spinach

Cucumber with mint and Bulgarian yoghurt

Salad nicoise

Penne pasta with fresh pesto, olives and rocket

New potatoes, onion, dill and mayonnaise salad

Cous cous with honey and spring onions

Spiral pasta with mozzarella, baby tomatoes, and chives drizzled with olive oil

Egg noodle salad with roasted peppers and sesame seeds

Caesar salad

Smoked salmon, endive lettuce and asparagus salad

Mexican three bean salad

Poached pear and blue cheese salad

Salmon trout Caesar salad

Roasted Mediterranean vegetables with balsamic vinegar

Chevin cheese with raspberry coulis and lollo rosso lettuce

Chicken Maryland (curried mayonnaise)

Cardamom infused basmati rice, with coriander and roasted pine kernels

Coleslaw with pineapple and raisins

Avocado, bacon and caramelized red onion

SALADS



Vegetarian Dishes

Butternut, green beans, and broccoli green Thai curry

Baby marrow, Swiss chard and mushroom lasagna

Aubergine, sweet basil, tomato and mozzarella bake

Spring onion, cherry tomato, feta and mixed herb quiche tartlets

Jacket potatoes filled with olives, rocket and chive infused cottage cheese

Broccoli and pasta bake topped with roasted almonds and fresh basil

Sweet potato, leeks, and roasted red pepper bake topped with a creamy cheese and wholegrain mustard sauce

VEGGIES



Fish Dishes

Pan fried salmon fillet served on a bed of roasted yellow peppers with a dill and white wine sauce.

Yellow fin tuna topped with caper, parsley and lemon butter sauce

Poached Hake fillets served on a bed of rocket and topped with a lemon grass and citrus salsa.

Grilled kingklip topped with an herb and garlic crust served with a sweet crab sauce.

Dorado fillets pan fried and served with a saffron beurre blanc

Black tiger prawn korma served with jasmine flavored basmati rice.

FISH



Pork Dishes

Pork loin braised in a cranberry, port and rosemary sauce

Pork chops sautéed with apples, cider vinegar, and mushroom finished with a parsley cream

Pork loin chops pan fried with prunes, sage, and cider and finished with a rough mustard sauce

Pork shoulder braised with calvados brandy, fennel and butternut squash finished with Bulgaran yoghurt

Orange and soy sauce glazed back ribs

Pork ribs glazed with a sweet and spicy barbeque sauce

PORK



Lamb Dishes

Lamb Korma, (mild) served with cardamom infused basmati rice

Lamb Rogan josh, hot spicy tomato, red chili and coriander curry

Braised lamb shank stifado, red wine, rosemary, pearl onions, and sweet baby tomato sauce

Lamb and shitake mushrooms, braised in a Chianti sauce

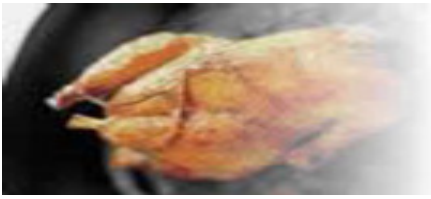
Lamb cutlets pan fried and served with a pear, kiwi, onion, cranberry and honey salsa

Traditional roast leg of lamb, served with minted pan juices

Shoulder of lamb, stewed with a white bean, spinach, and parsley and dill sauce

Lamb chops moutard, topped with a wholegrain mustard jus

LAMB



Chicken Dishes

- Chicken tagine with apricot and almond sauce
- Chicken cacciatore (red wine and tomato)
- Poached chicken breast with roasted fennel and oregano sauce.
- Chicken breast with rock shrimp sauce
- Chicken and green bean coconut Thai curry (mild)
- Chicken red Thai curry (Very hot)
- Chicken cazuela braised with brandy and white wine, green beans, and potatoes
- Southern fried chicken with a sweet corn relish
- Chicken and mushroom pie
- Roasted chicken infused with lemon grass and garlic
- Chicken breast topped with pistachio nut and cilantro pesto

CHICKEN



Beef Dishes

- Roasted topside of beef served with an English mustard jus
- Traditional beef bobotie served with saffron rice
- Pan fried sirloin steak with blue rock, wild mushrooms and caramelized red onions
- Braised beef in rich red wine, mushroom, tarragon and silver skin onion sauce
- Beef mousakka - layers of rich tomato sauce, savory mince and aubergine baked and topped with a cheese béchamel
- Moroccan beef stew - goulash of braised beef knuckle in cumin, tomato, chick pea, calamata olives and golden raisin sauce
- Rib eye steak with chestnut mushroom, bacon, thyme and garlic sauce.
- Hungarian style beef goulash
- Tenderloin of beef oven baked in a paprika, bell pepper and caraway seed sauce
- Traditional frikkedel with spicy tomato sauce served with pureed potato or rice

BEEF



Dessert Selection

All served with custard or cream



Sponges, cakes & pies

- Poppy seed cake
- Marble cake
- Chocolate and yogurt loaf
- Lemon and citrus loaf
- Tiramisu
- Chocolate profiteroles
- Chocolate éclairs
- Date loaf
- Malva pudding
- Potato pudding
- Dutch apple crumble
- Apple pie
- Lemon meringue pie
- Lemon meringue roulade
- Eton mess
- Strawberry Pavlova
- Crème brullee
- Panocota
- Pecan pie
- Carrot cake



Mousses

- Rich white chocolate mousse
- Rich dark chocolate mousse
- Duo of chocolate mousse
- Strawberry mousse
- Lemon mousse



Pancakes

Your choice of two...

- Strawberries (seasonal)
- Banana, with caramel sauce
- Desiccated Coconut
- Caramelized oranges



Cheesecakes

- New York (baked)
- Strawberry
- Lemon
- Lemon and lime
- Forrest fruits
- Mango (seasonal)



Mini Tartlets

- Fruit, Lemon
- Pecan, Milk
- Gnash, Cherry

DESSERT

Menu Prices

- 1 main course 2 salads 1 dessert is R 140.00
- 2 main courses 2 salads 1 desserts is R 165.00
- 3 main courses 3 salads 2 desserts is R 190.00

Further menu combinations are available on request.

Please note that the minimum number of guest for any menu combination is 15 people, the price does not include venue hire, beverages or service charge.