

## PLATED MENU OPTIONS

***The following are examples of possible options to discuss with Chef.  
Prices will vary upon the options chosen (Maximum 40 People).  
Price Bracket from (R 495 – R 595 Per Person).***

### STARTERS

Lamb Koftas with Hummus, Cucumber and Mint Tzatziki.  
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Cold Smoked Trout with Rocket, Horseradish Cream and Toasted Ciabatta.  
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Springbok Carpaccio with Rocket, Capers and Balsamic Vinegar.  
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Chicken and Sweetcorn Soup with Spring Onions and Sesame Croutons.  
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Black Field Mushrooms with Basil Pesto Couscous, Goats Milk Gouda and Toasted Almonds.

### MAIN COURSE

Lamb Loin Chops, Cape Malay Onion Chutney and Sweet Potato Mash.  
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Fillet of Beef with Mushrooms, Caramelised Onion and Balsamic Soy Glaze.  
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Kingklip Fillet with Tomato and Onion Chutney and Cream Lyonnaise Potatoes.  
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Grilled Beef Sirloin with Herb Garlic Hollandaise and Roast Baby Potatoes.  
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Roasted Chicken Breast with Tomato Basil Cream, Penne, Baby Peas, Rocket and Salami.  
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Grilled Norwegian Salmon with Roasted Red Pepper Coulis, Tomato Couscous and Kalamata Olives.

### DESSERTS

Maracuja – Brazilian Granadilla Mousse with Mango Puree.  
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Chocolate Fondant with Vanilla Ice Cream, White Chocolate Ganache and Toasted Almonds.  
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Apricot Malva Pudding with Vanilla Custard and Apricot Brandy Glaze.