

# BANQUETING SET MENU



## CANAPÉS R105

### **PLEASE SELECT 3 OF THE BELOW CANAPÉS**

Vol au vent filled with creamy beef ragout, Parmesan crackling and whole grain mustard

**Sticky chicken meatball skewer, sesame seed and coriander**

Grilled Bruschetta with Macon, pineapple salsa and berry blaze

**Beef Carpaccio, Dijon mustard, garlic rocket aioli on Bruschetta**

Beef medallion, potato cake, mushroom and Hollandaise

**Karoo goat cheese, preserved fig, micro shoots on Bruschetta**

Beef kofta with Napoletana dip

**Chicken Caesar Bruschetta with Kewpie mayo, caviar, crisp lettuce and lemon**

Smoked salmon, spinach and spring onion frittata

**Salmon, cucumber and sour cream profiterole**

Mexican chopped chicken pastry shell with pickled radish, cilantro and sour cream

**Goats cheese tartlet topped with butter grilled forest mushroom and tomato chilli jam**

Red onion marmalade tart with blue cheese, pickled walnuts and pear

**Vegan tomato stuffed with chilli beans and dhania**

Chefs' selection of samosas and dips

**Chicken tenders and sweet chilli mayo**

Sovereign chicken wings with sweet chilli aioli

**Cucumber filled with cream cheese and Kalamata**

Spicy lamb shish kebab with caramelized onion, wrapped in tortilla

## STARTERS

### **PLEASE SELECT 1 FROM THE BELOW**

Caprice timbale | buffalo mozzarella | feta tomato glaze | basil crumb | trio of tomato chutney, tomato gel & heirloom | pepper salsa and balsamic reduction R145

**Smoked salmon tart | olive tomato capers | baby beet terrine | lemon herb mayo | salsa fresca | R155**

Smoked chicken, Peppadew mascarpone gateaux | apple salsa | sesame phyllo | apricot glaze R140

**Cape Malay chicken breast | chutney cauliflower | chakalaka salad | raita | raisin purée | puri crumble R140**

Rich beef ravioli | wilted spinach | wild mushrooms | chimichurri | tomato pepper compote | onion chips R105

**Thai prawn & fish coconut crumbed lollipop | avocado & paw paw layer | citrus pulp R150**

Forest mushroom | caramelized leek | Feta mousse tart | rocket salad | beet gel & raita R110

**Crispy vegetable spring rolls | citrus mayo | tomato chutney | herb soil | micro salad R85**

Roasted veggie mascarpone gateaux | basil pesto | tomato gel | capsicum relish | garlic cream R125

**Dukkha spiced chicken fillet | tabbouleh cake | date and pepper salsa | smoked tomato cumin glaze R135**

Avocado cream cheese hummus tart | pineapple and pepper salsa | salsa Verde | beetroot purée R110

# SOUP R85

**PLEASE SELECT 1 FROM THE BELOW**

## **ROASTED BUTTERNUT**

Thai green curry | coconut milk | coriander cream | crispy onion chips

## **BROWN MUSHROOM**

buttermilk | leek soup with garlic crostini

## **CAPE MALAY CARROT**

chimichurri pesto | crushed nuts | steamed bun

## **CHICKEN NOODLE**

spicy chicken | Chinese noodle | lemon oil drizzle

## **SWEET CREAMY TOMATO**

apricot purée | sun-dried tomato pesto | Parmesan croutons

## **BEEF GOULASH**

brunoised lean beef | sweet potato, tomato & green pepper | Melba toast

## **POTATO VICHYSOISE**

crispy onion chips | garlic crouton

# MAINS

**PLEASE SELECT 1 FROM THE BELOW**

## **SPINACH AND BUTTERNUT PANZEROTTI**

asparagus | sautéed spinach | shimeji mushrooms | butternut cream sauce and Parmesan shavings. (V) R190

## **GRILLED CAULIFLOWER STEAK**

ratatouille stuffed brinjal | butternut potato mash | chimichurri | creamy basil garlic sauce (V) R190

## **THYME ROASTED CHICKEN SUPREME**

potato and parsley mousseline | caramelized baby onion | ribbon vegetables bundle | mushroom cream sauce R225

## **SPINACH FETA CHICKEN ROULADE**

potato gratin | baby carrots | mushrooms ragout | pepper sauce R215

## **HERB AND DIJON CRUSTED FILLET OF BEEF TENDER LOIN**

potato soufflé | ratatouille vegetable tower | Bordelaise sauce R255

## **BEEF FILLET**

field mushrooms | vegetable melanzane stack | pomme William | peppercorn sauce R270

## **ROSEMARY BRAISED BEEF SHORT RIB**

mashed potato topped with cabbage | root vegetable bundle | pearl onions | pan jus R260

## **RAISIN AND SPINACH STUFFED CHICKEN SUPREME**

parsley, wine and butternut risotto | brinjal, roast butternut, zucchini tower | brown onion jus R235

## **LEMON BAKED WHITE FISH**

garlic mussel | lemon curd | fondant potatoes | carrot, French bean and leek bundle | olive dressing R280

## **BEEF FILLET MIGNON**

melanzane veggies | crispy onion | sweet potato cake | shaved radish | Bordelaise sauce R255



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# MAINS

## **TOMATO BREDIE LAMB SHANK**

spinach | mashed potato | spinach butternut tian | sweet tomato chutney | roasted onion & thyme sauce R290

## **CAPE MALAY SPICE RUBBED BEEF FILLET**

roasted raisin & brinjal purée | roasted onion | honey carrots | Arancini | espagnole sauce R270

## **PEPPER CRUST FILLET OF BEEF**

potato gratin | carrot purée | root vegetable | bone marrow jus R270

## **HERB CRUSTED LAMB RACK**

glazed baby carrot bundle | colcannon pea potato | charred baby onion pearl | minted red wine sauce R295

# COMBOS

## **GALA BRAAI**

grilled short rib | boerewors pinwheel | peri chicken drumsticks | biltong pap tart | chakalaka relish R285

## **SURF AND TURF**

herb butter fillet of beef and prawn meat | parsley & lemon vegetable stack | roasted crushed new potato | creamy garlic sauce R295

## **PULLED LAMB IN PASTRY**

rolled rosemary & lemon chicken | baked sweet potato | pickled radish | rainbow carrot | mint infused jus R290

## **FETA & OLIVE STUFFED CHICKEN ROULADE**

honey soya lamb rack | potato pea mash | root vegetables | sweet potato and basil purée | Bordelaise sauce R295

## **GARLIC GRILLED SIRLOIN**

Cape Malay chicken breast | green onion polenta cake | roasted root vegetables | tomato chutney and mushroom sauce R285

# DESSERTS

## **PLEASE SELECT 1 FROM THE BELOW**

### **DUO OF BANANA & BELGIAN CHOCOLATE BROWNIE**

chocolate brownie slice | banana parfait | caramel popcorn | chocolate soil | berry mouse quenelle R145

### **CHOCOLATE MARQUISE**

Valrhona chocolate terrine | Chocolate swirl | lemon curd | caramel mousse quenelle R145

### **TRIO OF MINI DESSERTS**

caramel cheesecake | chocolate mousse slice | berry and pistachio mousse | berry gel | meringue R150

### **FAMOUS TIRAMISU**

choc fudge parfait | caramel gel | hazelnut crumble | berry salsa | dark choc mousse | blood orange olive oil R130

### **LEMON BAVAROIS**

lemon mousse on a soft sponge | lemon sabayon | ginger biscuit crumble | berry gel | berry mousse quenelle | soft meringue R145

### **TORCHED MALVA PUDDING** *(Served at room temperature)*

biscuit crumble | fresh berries | ginger white chocolate mousse quenelle | honeycomb | cremeux R130

### **RASPBERRY CHOCOLATE OPERA**

layers of raspberry and chocolate in torte style | lemon curd purée | candied pineapple | berry compote | crushed meringue R145



# DESSERTS

## **CARAMEL CHEESE CAKE**

berry coulis | meringue crumble | lemon mousse quenelle | red velvet dust R145

## **MALVA PUDDING**

custard | fresh berries | stewed fruit compote R110

## **TARTE AUX FRAMBOISES – FRENCH PÂTISSERIE**

pâte sucrée | almond raspberry sponge | vanilla custard cream | confit raspberry | raspberry coulis | fresh raspberries R190



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