



Plated Menu

R440pp

(Plated Starters or x 3 customised Canapes for Arrival)

Plated Starters

Golden Three Cheese, Corn & Sundried Tomato Phyllo Tart with Crispy Fried Halloumi Cheese accompanied with Shaved Biltong, Black Pepper Strawberry & Roasted Feta Salad drizzled with Sweet Chilli Reduction

Or

Sage Brown Butter Seared Gnocchi on a Smooth Pumpkin Puree topped with Nuggets of Roast Lamb, Blistered Garlic Tomato & Mint Peas drizzled with Rich Lamb Rosemary Jus garnished with Parmesan Shavings and fried Sage & Micro Herbs

Sorbet

Homemade Sorbet to cleanse the palate.
Strawberry & Champagne/Mango & Malibu/Litchi & Gin

Plated Mains

Flame Grilled Mature Beef Fillet Mignon on a Velvet Butternut Puree topped with Camembert & Balsamic Tomatoes accompanied with a Crispy Pommies Fondant, Sautéed Baby Seasonal Vegetables & Crème Spinach drizzled with a Rich Red Wine Jus garnished with Micro Shoots

Dessert Station

Strawberry Pavlova
Dark Chocolate Mousse Cups
Vanilla Crème Brulee
Lemon Meringue
Peppermint Crips Jars
Phyllo Bon Bons with Chocolate & Nuts
Baked Mini Passion Fruit Cheesecake

Choose of 4 Desserts

