



Premier Menu

R800pp

Harvest Table

South African Cheeses with Orange Twists & Green Figs
Freshly Baked Bread with Herb Butter & Brandy infused Duck Liver Pate
Preserves, Dips, Spreads & Pesto's with Crackers & Crostini Sticks
Biltong & Droëwors Baskets
An array of Seasonal Fresh Fruit and Cold Meats
Grilled Mini Chicken Kebabs, Meat Balls & Vegetarian Fold-overs
Fresh Crudites with Hummus & Tzatziki

Live Cocktail Station

Live Station Option 2

Sorbet

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

Plated Mains

Chargrilled Chermoula rubbed Beef Fillet Mignon
Roasted Chicken Roulade stuffed with Feta, Sundried Tomato & Spinach drizzled with a Garlic & Sage Velouté and accompanied with a Crispy Pommes Fondant, Sauteed Baby Seasonal Vegetables drizzled with a Bourbon Peppercorn Sauce

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

Midnight Feast Station

Wood Fire Gourmet Pizza's