



## **SAMPLE MENUS**

**Canapés:** R45 per person depending on quantities and the type of fillings

### **Option 1:**

#### **Starter**

Smoked Salmon Salad with cream cheese, capers and Lemon

#### **Main**

Roasted chicken breast, green pepper mash and seasonal vegetables

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### **Option 2:**

#### **Starter**

Smoked chicken salad with assorted nuts & fruit syrup

#### **Main**

Fresh line fish served with shoestring fries, lemon butter sauce and side salad.

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### **Option 3:**

#### **Main**

Homemade Chicken pie, served with fries and side salad

#### **OR**

Homemade Quiche, served with fries and a side salad

#### **Dessert**

With a choice of desserts below;

- Cheese cake with fresh berries
  - Hot toffee apple tart with ice cream
  - Fruit sorbet with strawberries
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### **Option 4:**

#### **STARTER**



SMOKED SPRINGBOK GARPACCIO SERVED  
WITH MELON & ROCKET, DRIZZLED WITH FRUIT SYRUP

MAIN

HERB CRUSTED CHICKEN BREAST,  
WITH A RED PEPPER MASH AND STEAMED VEG

DESSERT

BAKED CHEESE CAKE WITH FRUIT SYRUP

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**Option 5:**

STARTER

GASPACHIO SOUP

MAIN

ROASTED LAMB WITH COUS COUS, SWEET POTATOES AND A RED WINE  
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DESSERT

HOT APPLE TOFFEE TART SERVED WITH ICE CREAM

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**Option 6:**

SPIT BRAAI WITH 2 SALADS AND FRESH BREADS – Dessert Optional

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**Option 7:**

**Buffet Option:**

Leg of Lamb in rosemary, garlic & yoghurt  
Roasted Chicken (Lemon & Herb)

Caramel Pumpkin Fritters  
Baby Potatoes  
Cauliflower, Broccoli and Carrots with cheese sauce  
Savoury Rice

Chocolate Mousse  
Malva Pudding with ice cream

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**Option 8:**



## **Starter**

Fresh bread and pate  
Cold seafood (prawns, smoked salmon, oysters and dips)

## **Main**

Hot section:  
Slow roasted lamb in red wine and chocolate jus  
Honey and cinnamon pork brushed with cherry syrup  
Baby chickens stuffed with feta and spinach  
Butter poached potatoes  
Spiced rice  
Steamed Vegetables  
Salads x 3

## **After dinner**

Variety of cheese and preserves

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## **Option 9:**

1<sup>st</sup> course

Duo of Franschoek trout served with wasabi cream and caviar  
Pan-fried prawn and mango salad served with black pepper vinaigrette  
Smoked springbok salad with cranberry dressing

2<sup>nd</sup> course

Lemon & lime sorbet  
Pink champagne sorbet

3<sup>rd</sup> course

Roasted rack of Karoo Lamb served with potatoes, roasted cherry tomatoes, green beans and a red wine jus  
Oven baked trout served with green pepper crème, asparagus and a saffron infused butter sauce  
Whole roasted baby chicken, stuffed with feta and olives served with country vegetables and frizzled rocket

4<sup>th</sup> course

Malva Tart with amarula ice cream  
Port poached pear and gorgonzola ice cream sprinkled with nuts  
Berry infused crème brulee



French cheese plate with preserves

5<sup>th</sup> course

Coffee and Belgium chocolates

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