

Brunch

Oyster mignonette & mimosa's on arrival

Pastries with preserves & cheeses

Served on the table

Cured Norwegian salmon with asparagus, trout roe, beetroot & fennel salad

Buttermilk fried chicken and waffles with smoked honey butter

Or

Corn fritter with crispy bacon, tomato & jalapeno jam,

poached eggs & hollandaise

Or

Scrambled eggs with lamb sausage, sautéed onion, olives & ciabatta toast

Or

Avo on rye toast with lemon cream cheese, radishes & pickled red onions

Brioche French toast, berry compote, blueberries, maple syrup & mascarpone

Doughnuts & cinnamon crème

Served with coffee

Dinner

Family style

Selection of home-baked breads, pâtés, dips & charcuterie

Ciabatta

Baguettes

Multigrain seed loaf

Smoked snoek pate with pickled onions

Mushroom pate with gruyere & walnuts

Ras el hanout spiced aubergine dip

Hummus with smoked paprika

Chorizo sausages

Breasola

Served on the table for sharing

Cured and home-smoked salmon, tomato jelly & marinated tomato, avocado & cultured cream

Slow-roasted Chalmar beef sirloin with bordelaise & horseradish

Crisp confit duck legs with spiced gastrique & poached quinces

Potato gratin with roasted garlic & mature cheddar

Broccoli and cauliflower bake with parmesan & bacon crumbs

Roasted sweet potato salad with yoghurt, chilli & pickled red onion

Served family style on the table for sharing

Frozen chocolate mousse, milk chocolate -caramel ganache, dark chocolate cremeux,

aerated white chocolate & hazelnut praline

Guest can opt for a dessert table choosing a selection of items from the canape menu

Dinner plated option

Breads & flavoured butters

Starters:

Double baked gruyere souffle with poached pears, walnuts & truffle-verjuice dressing

Or

Tempura hake, apricot-tamarind chutney, sushi rice, charred gem lettuce,
garlic mayo & Cape Malay dressing

Or

Buffalo mozzarella, heirloom tomatoes, tomato jelly, pickled ginger,
basil, shiso-soy vinaigrette

Or

Broccoli, marinated artichoke, snap peas, sunflower crème with lemon-wasabi dressing (Vegan)

Main course:

Pan roasted sirloin, mushroom sauce, greens, crispy onions & parmesan fries

Or

Lemon glazed line fish, cauliflower, charred zucchini, broccoli, pommes puree,
oregano & chermoula crème

Or

Herb roasted chicken, cabbage fricassee, edamame, confit potato, pickled red onion
with chicken-thyme jus

Or

Grilled brown mushroom, spinach, lentil-bean ragout, crisp potato & truffle (Vegan)

Dessert:

Roasted peach ice cream, almond cake, vanilla crème & raspberry

Or

Strawberry mousse, jelly, strawberry-mint granita, cream cheese ice cream & vanilla sponge

Or

Frozen chocolate mousse, milk chocolate -caramel ganache, dark chocolate cremeux,
aerated white chocolate & hazelnut praline

Or

Grilled pineapple, dark chocolate mousse, passionfruit sorbet, coconut gel (Vegan)

Canape menu

Meat

Bobotie croquette, mint remoulade and home-made chutney
Rare roast beef with whole grain mustard and caramelized onion
Beef sliders with BBQ mayo
Lamb kofta pita with tzatziki and hummus
Spiced lamb and apricot spring roll with coriander yogurt
Crispy glazed pork belly with apple, fennel and beetroot salsa
Pork boa bun with carrot pickle and miso mayonnaise

Seafood

Thai fish cakes with lime aioli
Crispy chilli salted squid with nuac chum & aioli
Tempura prawns with chilli mayo
Thai prawns, avo, butter lettuce wraps
Smoked salmon, crème fraiche, pickled cucumber bruschetta
Home-smoked salmon, compressed apple, horseradish mayo

Poultry

Chicken satay with Thai peanut dip
Duck croquette with caramelized onion
Chicken meatball, goat's cheese and celeriac and apple remoulade
Tandoori chicken kebabs with raita
Buttermilk fried chicken sliders & coleslaw
Smoked chicken & parmesan croquettes

Vegetarian

Gougeres with truffled goats' cheese & preserved fig
Caramelized onion, pear, gorgonzola and walnut tartlets
Marinated mushroom boa bun with carrot pickle and miso mayonnaise
Caramelized onion, beetroot and goat's cheese spring rolls
Stuffed portobellini mushroom
Parmesan biscuit, roasted tomato & bocconcini
Potato & spinach samosa & aubergine chutney

Vegan

Vietnamese crystal spring rolls with Thai peanut sauce

Falafel, roast pepper hummus, cucumber pickle

Fried mushroom wontons

Vegetarian spring rolls

Deep fried tofu, oriental dipping sauce

Miso and tamari aubergine rolls

Smoked pepper and cashew rolls

Artichoke crostini with hummus

Sweet

Chocolate éclair

Doughnuts with coffee crème & salted caramel

Assorted chocolate truffles

Milk tart mille-feuille

Berry pavlovas

Selections of macarons

Passionfruit cheesecake

Lemon meringue

Yoghurt panna cotta, litchi jelly, white chocolate

- Sugar free and vegan options available on request