

4 Course Menu Suggestion with Plated Starter, Buffet Main and Dessert and Cheese Course

Plated Starter

Camembert croquettes with a wild rocket & herb salad and a plum & apple chutney
Country chicken liver pate with brioche & red onion marmalade
Tian of baby mozzarella, biltong, fresh basil and roasted plum tomatoes served with micro greens and a sun-dried tomato vinaigrette
Warm chunky tomato soup topped with a basil cream

Buffet Main Course Suggestion

Grilled sirloin steaks accompanied by a rich wild mushroom and brandy sauce
Lightly spiced creamy coconut chicken curry accompanied by tomato, coriander & red onion sambal
Red wine braised baby lamb shanks in a rich sauce
Oven roasted sea salt potatoes & Savoury herbed Rice
Grilled seasonal Vegetables tossed in herb butter
Fresh Green salad with herbs, tomatoes, cucumber, peppers, julienne carrots, feta cheese and toasted nuts with mustard vinaigrette
Assortment of breads and rolls with butter

Dessert Buffet

Seasonal fruit pavlova with lemon cream
Individual vanilla bean Pannacotta accompanied by wild berry compote
Decadent dark chocolate and brandy tart with preserved strawberries and whipped Chantilly cream

Cheese Course

Platters of local cheese accompanied by biscuits, preserves roasted nuts and seasonal fruits

