

## SET MENU FOR GROUPS OF 20 OR MORE GUEST – SUMMER 2019/2020

### CANAPÉS (SELECT ANY 3)

Prawn Tempura with Sweet Chili Dip /Oyster Mushroom Quiche with Avocado

Crispy Pork Belly with Soy & Ginger /Vegetable Spring Rolls with Sweet Chili Dip

Smoked Salmon and Pancake Roulade with Chive & Cream Cheese

Mini Beef Sliders with Dalewood Gouda

### STARTERS (SELECT ANY 2)

#### North-West Kudu Carpaccio

Fresh radish, quail eggs, horseradish, Parmesan shavings, radish herbs, pickled vegetables

#### Marinated Octopus & Mango Salad

With semi-dried tomato, red onion, cucumber ribbons, caper berries, lemon, olives, baby herbs

#### Beetroot Goats Cheese Salad (Vegetarian)

Roast baby beetroot, pistachio-goats cheese balls, fig compote, grapefruit, baby leaves

### MAINS (SELECT ANY 2)

#### Line Fish

Grilled artichoke, cauliflower puree, broccoli, cherry tomato, pack choi, white wine chive sauce

#### Tortellini Pasta (Vegetarian)

Tomato fondue, pea shoots, basil oil, mushrooms & Parmesan shavings

#### Roast Sirloin

Prepared medium rare and served with potato fondant, roasted baby root vegetables, pea salsa and red wine jus

#### Braised Pork Belly

With poached pear, apple puree, roasted baby vegetables and cider sauce

### DESSERT (SELECT 1)

#### Chocolate Nougat Mousse

Pistachio crumbs, strawberry frozen yoghurt, brandy snap

#### Coconut, Lime and Passion-fruit Panna Cotta (Vegan)

Seasonal fruit salsa, Pina colada sorbet

#### Deconstructed Carrot Cake

Chenin-blanc pickled carrots, white chocolate cremeux, lime frozen yoghurt  
(Kindly select one of the above)

Option 1 – Starter, Main, Dessert – R350 per person  
Option 2 – Canapés, Main & Dessert – R400 per person  
Option 3 – Canapés, Starter, Main & Dessert – R445 per person

Excluding 12% Gratuity and Beverages  
50% Deposit Secures Your Booking

