

MENU

On arrival Canapes @ 19:00

Smoked salmon and chive cream cheese Crostini BBQ chicken and mango chutney Bruschetta Brie, grilled pear, and red onion marmalade on toasted rye

Starter @ 20:00

Salad platter per table

Grilled vegetables in balsamic dressing, feta, olives, guacamole, Parmesan bruschetta, biltong and mushroom pate, crumbed zucchini fritters with Tzatziki

Main Course Buffet (21h00)

Individual beef wellington with creamed wild mushroom and whiskey sauce Grilled kingklip with lemon caper sauce Sautéed potatoes with rosemary infused onions Baby vegetables in herb butter Steamed basmati rice

Celebration Dessert Platter per table @22h00

Chocolate mousse cups with orange scented langue du chat Grand Marnier crème Brulee with hazelnut praline and candied orange Frozen strawberry parfait with pecan shortbread crumb

CHAMPAGNE AT MIDNIGHT

R180,00 per person R200,00 per guest