

MENU

On arrival Canapes @ 18:00

Smoked salmon and chive cream cheese Crostini

BBQ chicken and mango chutney Bruschetta

Brie, grilled pear, and red onion marmalade on toasted rye

Starter @ 19:00

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 (20h00)

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 @21h00

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

R180,00 per person R200,00 per guest