

# FUNCTION MENU OPTIONS



Because you, our valuable client is very different and unique in your own way, we have designed menus that will make your event as different and unique as you are. Please make your selection of the following.

## STARTERS

### ① Ginger and carrot soup

- Served with coconut cream and toasted ciabatta slices

### ① Seasonal greens salad

- with cherry tomatoes, pecorino shavings, pine nuts and a balsamic glaze

### ① Caprese salad

- With extra virgin olive oil, fresh basil and chimichurri pesto

### Trio bruschetta

- Seared beef with horseradish pesto, teriyaki chicken and lime compote, salami, olive tapenade and brie cheese

### ① Creamy tomato soup

- Herb crusted croutons and creme fresh

### Prawn and chicken kebabs

- Drizzled with sweet chili and lime mayonnaise



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# STARTERS

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## Smoked salmon roulade.

- Creamed cheese, micro greens and avocado puree

## Smoked Norwegian salmon salad

- with avocado, double thick lemon infused yogurt and grilled prawn tails

## **HOT** Salsa style chicken wings

- Peri - peri sauce and lemon wedges

## Chicken salad

- Fresh coriander, sweet basil pesto, cherry tomatoes and pecorino shavings

## Ⓟ Penne pasta salad

- Served with sweet basil pesto, Parmesan shavings and cashew nuts

## Ⓟ Cucumber Carpaccio

- Double thick yogurt, micro greens, red onion, olive oil and herbs



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# MAIN MEALS

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## Beef fillet

- Red wine reduction and bone marrow sauce

## Beef sirloin steak

- served with a peppercorn sauce

## Beef Rump

- Creamy mushroom and chive sauce

## Gourmet beef burger

- 160 gram pure beef burger with cheddar, streaky bacon and fresh avocado slices

## Gourmet chicken burger

- Flame grilled chicken breast topped with mozzarella, sliced mild jalapeno peppers and tomato relish

## Oxtail

- Slow cooked with root vegetables

## Thai style chicken and prawn curry

- Served with cashew nuts and sambals

## Chicken fillets

- Cooked in a spicy, creamy tomato sauce with fresh basil



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# MAIN MEALS

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## Line fish - Yellow tail

- Grilled and served with a seafood bisque

## Poached Norwegian salmon

- Poached fillets with hollandaise sauce

## Thick cut lamb loin chops

- with chimichurri pesto

## French trimmed rack of lamb

- Grilled with rosemary and garlic, served with a red wine jus.

## Lamb curry

- Slow cooked Cape Malay lamb curry with sambals and papadums

## Crispy Pork belly

- Medallions with a lemon, honey and soya reduction

## Gammon with a honey mustard glaze

- With a honey mustard glaze

## Whole grilled baby chicken

- Grilled with lemon and herb or peri-peri spices

## Braised lamb shank

- Thyme, lemon and garlic, served with a rich brown sauce

## Lamb rump steak

- Flame grilled and served with chimichurri pesto



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# SIDE DISHES

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Jacket potatoes with cream and chives

Baby potatoes grilled with olive oil and rosemary

Mashed potatoes with chives olive oil and herbs

Potato wedges - deep fried

Potato gratin with mushrooms, cream and onions

Broccoli mash

Wilted greens

Cauliflower mash

Sweet potato fries

Mixed seasonal roasted vegetables

Maize fritters infused with white truffle oil

Roasted mixed peppers



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# DESSERTS

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## Carrot cake

- Served with creme fresh

## Chocolate brownies

- Vanilla ice cream and chocolate sauce

## Malva pudding

- Served with home made custard

## Fruit salad

- Served with vanilla ice cream

## Strawberry Cheesecake

- Drizzled with a mixed berry jus



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# CANAPES AND TAPAS

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Seared beef fillet bruschetta

Cajun chicken strips and guacamole cones

Smoked Norwegian salmon crostini's with citrus and capers

Mini beef Wellington's

Salami, cream cheese and olive stacks

Ⓟ Beetroot and cream cheese crostinis

Mini cheese burgers with red onion relish

Mini hot dogs with tomato sauce and mustard

Smoked salmon and cottage cheese rolls with micro greens

Salsa style chicken wings



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# CANAPES AND TAPAS

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Melon and Parma ham skewers with  
mozzarella and fresh basil

Selection of mini pies and pastries

Shrimp and chorizo sticks with  
gazpacho shots

Ⓟ Fruit sticks with balsamic glaze

Mini wraps with teriyaki chicken and  
peppers

Mini lamb kebabs with tzatziki

Ⓟ Basil pesto and cherry tomato  
bruschetta

Beef rump kebabs grilled with  
onions and peppers

