

# 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 with coconut cream and toasted ciabatta slices

Prawn and chicken kebabs with sweet chili and lime mayonnaise

**HOT** Salsa style chicken wings with peri - peri sauce

① Seasonal greens salad with cherry tomatoes, pecorino shavings, pine nuts and a balsamic glaze

① Caprese salad with extra virgin olive oil and fresh basil

① Chef's country salad

Smoke Norwegian salmon salad with avocado, double thick lemon infused yogurt and grilled prawn tails

① Creamy tomato soup with herb crusted croutons



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# STARTERS

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Chicken salad with fresh coriander, sweet basil pesto and pecorino shavings

Ⓟ Penne pasta salad with basil pesto, Parmesan shavings and cashew nuts

Ⓟ Cucumber Carpaccio with yogurt, red onions, chili, olive oil and fresh herbs



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# MAIN MEALS

Beef fillet, flame grilled and served with a Cabernet reduction

Beef rump steak - flame grilled and served with a creamy mushroom sauce

Grilled Yellow-tail, served with a rich seafood bisque and pecorino chips

Thai style chicken and prawn curry with cashew nuts and sambals

Flame grilled Beef sirloin steak, served with a peppercorn sauce

Oxtail, made with root vegetables in a rich brown sauce

Whole grilled baby chicken - lemon and herb or peri-peri

Chicken fillets in a spicy, creamy tomato sauce with fresh basil

Braised lamb shank with thyme, lemon and garlic, served with a rich brown sauce

Slow cooked Cape Malay lamb curry with sambals and papadums

French trimmed rack of lamb grilled with rosemary and garlic, served with a Shiraz jus

Thick cut lamb loin chops with chimichurri pesto



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# MAIN MEALS

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Lamb rump steak, flame grilled and served with chimichurri pesto

Gammon with a honey mustard glaze

Crispy Pork belly medallions with a lemon, honey and soya reduction



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# SIDE DISHES

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Jacket potaoes with cream and chives

Crispy baby potatoes grilled with olive oil and rosemary

Mashed potatoes with olive oil and herbs

Crispy potato wedges with olive oil and herbs

Potato bake with mushrooms, cream and onions

Broccoli mash

Cauliflower mash

Sweet potato wedges

Mixed seasonal roasted vegetables with olive oil and herbs

Maize fritters infused with white truffle oil

Roasted mixed peppers



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# DESSERTS

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Chocolate brownies and vanilla ice  
cream

Carrot cake with creme fraiche

Coffee, tea and chocolates

Fruit salad and vanilla ice cream

Strawberry Cheesecake

Malva pudding and custard



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# CANAPES, TAPAS AND DRINKS

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Seared beef fillet bruschetta with  
horseradish pesto and herbs

Salt and pepper squid bites with  
wasabi mayonnaise

Smoked Norwegian salmon crostini's  
with citrus and capers

SPICY Salsa style chicken wings

Ⓟ Fruit sticks with balsamic glaze

Selection of mini pies and pastries

Beef rump kebabs grilled with  
onions and peppers

Mini wraps - teriyaki chicken and  
peppers

Ⓟ Basil pesto and cherry tomato  
bruschetta

Bubbly and Fruit juice

Gin bar

Craft beer on tap



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