



STELLENBOSCH

— 1904 —

F U N C
T I O N
M E N U

FUNCTION MENU OPTIONS

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

STARTERS & SALADS

- Butternut Soup flavoured with Coconut Milk and Toasted Ciabatta Slices
- Country Salad
- Seasonal Greens with Cherry Tomatoes, Pecorino Shavings, Pine Nuts and Balsamic Reduction
- Smoked Salmon & Avocado Roulade served on a bed of Greens with Wasabi Mayonnaise
- Basil Pesto, Parmesan and Cashew Pasta Salad
- Coriander Chicken Salad with Basil Pesto and Parmesan Cheese
- Cucumber Salad with Yogurt, Red Onion, Chilli, Olive Oil and Herbs
- Caprese Salad with Olive Oil and Fresh Basil
- Salad with Sundried Tomato, Olives and Feta
- Chicken and Prawn Skewers with a mild Piri-Piri sauce
- Traditional Greek Salad
- Cherry Tomatoes with Mozzarella Cheese and Basil pesto
- Pasta Salad with Bacon, Red Onion and Avocado
- Cream of Tomato Soup, served with Sliced Ciabatta
- Bread Rockery served with Preserves

MAINS & SIDE DISHES

- Thai Green Curry (Beef or Chicken)
- Traditional Chicken Pie with Mushrooms and Root Vegetables
- Beef Stroganoff with Mushrooms and Root Vegetables
- Lasagne
- Sirloin Steak served with a Ruby Peppercorn Sauce
- Chicken Breast Fillets with Creamy Tomato, Chilli and Fresh Basil Sauce
- Rack of Lamb with Rosemary and Garlic, served with a Shiraz Jus
- Grilled Kingklip served with a Seafood Bisque
- Flame Grilled Beef Fillet served with a Cabernet Reduction
- Braised Lamb shank with a rich Brown Jus
- Cajun Spiced Flame Grilled Chicken Fillets
- Roasted Deboned Leg of Lamb, Marinated in Olive Oil and Thyme
- Grilled Yellow Tail served with a Lemon Butter Sauce
- Beef Rib Eye Steak served with a Rich Pinotage Reduction
- Honey glazed Gammon
- Chicken fillet served in a mild Tikka sauce
- Thick Cut Lamb Loin Chops
- Thick Boerewors
- Beef Fillet served with a Creamy Peppercorn Sauce
- Sticky Chicken Wings
- Lamb Knuckle Potjie
- Oxtail Potjie
- Jacket Potatoes served with Cream Cheese and Butter
- Roasted Baby Potatoes with Olive Oil and Rosemary
- Mixed Roasted Vegetables
- Wilted Greens
- Pan Fried Vegetables with Olive Oil
- Steamed Baby Vegetables
- Grilled Sweet Potato Wedges
- Pecorino Dauphinoise Potatoes
- Garlic and Chive Mashed Potatoes
- Steamed Jasmine Rice
- Roasted Vegetables with Couscous

D E S E R T S

- Chocolate Cake served with Vanilla Ice Cream
- Strawberry Cheesecake
- Granadilla Cheese Cake
- Malva Pudding and Custard
- Black Forest Cake
- Chocolate Mouse served with Fresh Cream
- Pavlova with Chantilly Cream and Seasonal Fresh Fruit
- Chocolate Mousse served with Fresh Cream
- Chocolate Cake and Ice Cream
- Fresh Fruit Salad served with Vanilla Ice-cream

We also offer a wide variety of canapes, snack platters and dessert tables.
All tailored to your preference.



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