



PLATED MENU

THE COMPLETE CULINARY
EXPERIENCE



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PLATED **STARTERS**

BEEETROOT CARPACCIO

Slithers of Marinated Beetroot served with Chevin Goats Cheese Discs Topped with a Roasted Sweet Pepper Confit with Garnished with Micro Herbs and Sprouts

CAPE MALAY FISH CAKES

Traditional Fish Cake on a Bed of Fresh Rocket Dressed with a Cape Malay Sauce accompanied by Coriander Salsa Garnished with Herbed Focaccia Shard and Micro Herbs and Sprouts

SMOKED TROUT

Peppered Smoked Trout Fillet served with Baby Salad Greens on a Rosti Accompanied by a Tomato Chutney Garnished with Fresh Lemon and Julienne Capsicum

SMOKED SALMON

Smoked Salmon Rosettes Filled with Horse-radish Cream Cheese Served on Zucchini-

Blinis garnished with a Quails Egg, Micro Herbs drizzled with a Dill Cream Cheese Dressing

CHICKEN TIKKA SALAD BARRELS

Tikka Dusted Grilled Chicken Salad Tossed in Yoghurt and Mayonnaise Dressing

served with a Roasted Nut Gremolata garnished with a Balsamic Reduction and Fresh Herbs and Cucumber Ribbons

MOZZARELLA CAPRESE

Basil Marinated Mozzarella Cheese Slices with a Confit of Heirloom Tomatoes and Roasted Sweet Peppers, Garnished with Micro Herbs and Sprouts and Balsamic Pearls

BABY MARROW BARRELS

Rolled Cucumber Barrels filled with a Hummus Infused Feta Cheese and Roasted Mediterranean Vegetables served with a Sweet Chilli Dressing Garnished with a Basil Pesto Brushing and Cocktail Tomato



PLATED **MAIN COURSE**

STUFFED CHICKEN BREAST

Chicken Breast Filled with Sautéed Spinach, Feta Cheese and Mushroom Stuffing accompanied by a Jasmine Rice Cake served with a Creamy Paprika sauce and Seasonal Vegetables

BEEF FILLET

Grilled Biltong Spiced Beef Fillet Medallions Topped with Portabella, Chimichurri and Scallion Chutney served with a Layered Potato Gratin accompanied by a creamy Green Pepper Corn sauce and Seasonal Vegetables

LINE FISH

Grilled Fillet of Line Fish on a Bed of Buttered Wilted Spinach accompanied by a Coconut Rice Cake served with a Creamy Dill Sauce Served with Seasonal Vegetables

DUO OF BEEF AND CHICKEN

Medallion of Grilled Beef Fillet Topped with a Caramelised Red Onion Marmalade, accompanied by a Chicken Thigh Skewer Served with a Chive Hollandaise sauce served with Chateaux Roast Potatoes Seasonal Vegetables



PLATED **DESSERTS**

NEW YORK BAKED CHEESECAKE

A Traditional Golden Oat Biscuit Base Topped with a Double Cream Baked Cheesecake Garnished with Fresh Seasonal Berries and Berry Coulis Smear and a drizzling of Salted Caramel

AUSTRIAN CHOCOLATE MOUSSE

A light Fluffy Chocolate Mousse with a Hint of Orange Topped with a Bitter, Sweet Chocolate Ganache Served with an Orange sauce garnished with Fresh Berries and a Tuile Biscuit Shard

STICKY HOT TOFFEE APPLE DESSERT (HOT)

A Rich Sticky Toffee Pudding filled with Stewed Apples topped with a Toffee and Caramel Sauce served with a crème Anglaise garnished with fresh Berries

TRADITIONAL MALVA PUDDING (HOT)

Cape Malay pudding made the traditional way using butter, fresh cream, apricot jam and a rich toffee sauce topped with a creamy Creme Anglaise

TRIO OF DESSERTS

Finger Slice of Swiss carrot Cake, Mini New York Baked Cheese Cake Topped with Berry Coulis and a Triangle of Boston Brownie served with a Berry Coulis and Fresh Seasonal Berries