

Set Menus

SET MENU SELECTION	
Starters and Entrees	
Deep Fried Halloumi & Cranberry Sauce	R20.00 p.p
Poached Pears & Blue Cheese with Honey Brittle	R25.00 p.p
Mediterranean Vegetable Salad <i>Grilled baby marrows, baby carrots, baby corn, mix peppers, cauliflower, aubergine with balsamic vinegar and olive oil</i>	R25.00 p.p
Warm Avocado with a Tangy Topping	R25.00 p.p
Atlantic Smoked Salmon and Asparagus Garnished with lemon and capers and served with buttered brown bread	R26.00 p.p
Antipasto <i>Italian cold meats, salami, olives, feta, artichoke, melon, cocktail tomatoes and marinated mushrooms</i>	R29.00 p.p
Biltong Pâté Served with Melba toast on a bouquet of garden fresh salad	R29.00 p.p
Soups	
Cream of Butternut Soup Served with bread sticks	R25.00 p.p
Cream of Chicken Soup garnished with toasted almonds	R26.00 p.p
3 Colors Vegetable Soup Cream of Mushroom, Tomato and Green peas Soup. Served with bread stick's	R28.00 p.p
Sorbets	
A Choice of: Lemon, Mango, Kiwi, Berry and Champagne	R15.00 p.p per item

Catering available for minimum of 20 people.
Please select one of each of the courses to be served for your function – Minimum of three (3) courses.
All dietary requirements including vegetarian meals should be booked in advanced with table number allocated.

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SET MENUS SELECTION (Cont...)	
Main Courses	
Grilled Kingklip fillet with calamari rings Served with lemon butter	R70.00 p.p
Beef roast topped with red wine sauce	R70.00 p.p
Beef fillet medallions served with parmesan mash and a mushroom sauce	R75.00 p.p
Pan-fried breast of chicken fillet with a parmesan cheese sauce	R68.00 p.p
Roast leg of lamb served with a mint sauce	R75.00 p.p
Rack of lamb served with a red wine sauce and minted couscous	R78.00 p.p
Garlic grilled prawns served with saffron rice	R85.00 p.p
Peach marinated Gammon Steak with sweet mustard sauce	R70.00 p.p
<i>Accompanying the Main Course - oven baked potatoes and sautéed vegetables.</i>	
Main Course Round-off	
Selection of South African cheese, crackers and biscuits	R20.00 p.p
Desserts	
Chocolate mousse served with freshly whipped cream	R15.00 p.p
Deep-fried ice-cream served with vanilla sauce	R20.00 p.p
Chocolate Brownie served with cream / ice cream	R20.00 p.p
Strawberry Cheese Cake served with Almond Tuille	R22.00 p.p
Malva Pudding served with cream / custard	R19.00 p.p
Seasonal fruit salad with freshly whipped cream or ice cream	R18.00 p.p
Crème Brulee served with Italian kisses	R19.50 p.p
To end the evening	
Tea, Coffee only	R8.50 p.p
Tea, Coffee and Biscuits	R15.00 p.p
Tea, Coffee and Almond Biscotti	R16.00 p.p
Tea, Coffee and Koeksisters	R18.50 p.p

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Contact us

- **Enquiries & Reservations**
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