



Plated Menu

Option 1

Soup

Roasted Cream of Tomato soup.

Starter

Smoked Salmon with pan fried prawns, drizzled with horseradish cream and dressed with baby salad greens tossed in a lime vinaigrette.

Main Course

Fillet of Beef napped with a rich Port Jus and served with crushed New Potatoes.
Wild Mushroom and Spinach phyllo pastry strudel.

Dessert

Decadent Pear and Chocolate Frangipane Tart accompanied with whipped cinnamon Mascarpone and summer berries.

Option 2

Soup

Cream of Cauliflower and Broccoli soup served with Spinach and Ricotta Fritters.

Starter

Tuna Niçoise – Seared Tuna slices served with coloured tomatoes, olives, slices of hard-boiled eggs, baby potatoes and salad greens napped with Red pepper vinaigrette.

Main

Marinated and rolled Loin of Lamb napped with a Lemon Caper sauce.
Roasted Duck fat potatoes with a herb garlic salt.
Heirloom Carrots with Asparagus and Green beans.

Dessert

Strawberry and Coconut Semifreddo – layers of Mascarpone ice cream, strawberries and coconut cake topped with chocolate leaves and drizzled with Strawberry Coulis

Option 3

Soup

Cream of Butternut Soup topped with a dollop of sour cream, Harissa and flaked crab meat

Starter

Chickpea crepe filled with shredded chicken, topped with pan-fried Halloumi cheese and salad greens, drizzled with a Green Goddess sauce

Main Course

Caramelized Salmon served with baked Parmesan cheese mash
Steamed Greens tossed with garlic and lemon
Roasted tomato on the vine

Dessert

Chocolate Petit Plate per person:
White Panecotta with Passionfruit Coulis served in tiny shooter glasses
Double chocolate ice cream served in tiny bowls
Decedent chocolate mousse in phyllo pastry cups
Slice of Chocolate brownie with a Belgium truffle topping

Additional options include – Drinks on arrival, Canapés, Sorbet Course, Cheeseboard or a Cheese and Chocolate Platter to end the meal.