



Plated One

STARTER

GUACOMOLE AND CAPRESE MELANGE

*Cumin infused Guacamole
Mozzarella/Tomato Jam/Fresh
Basil/Gratinated Cheese Focaccia
Crouton/Fresh Garden Sprouts*

MAIN COURSE

CHICKEN BERNAISE

*Citrus Butternut filled Chicken Supreme/
Oven dried Tomato/Sauteed Baby
Spinach/Herbed Hollandaise/Straw
Potato/Beetroot Sprouts*

DESSERT

SHARING PLATTER PER TABLE

*Flamed Lemon Meringue
Baklava Cheesecake topped with Syrup
dipped Phyllo and glazed Hazelnuts
Chocolate Tiramisu Squares*



STARTER

CHERMOULA CHICKEN TOWER

*Chermoula Coated Chicken Strips/Mexican
Tomato Salsa/Sesame Cucumber/Tortilla
Spear/Beetroot Sprouts*

MAIN COURSE

BEEF FILLET BORDELAISE

*Chargrilled Beef Fillet/Butternut
Puree/Moroccan Vegetable
Ratatouille/Bone-Marrow Jus/Carrot and
Potato Spiers*

DESSERT

CHOCOLATE MOUSSE SPHERES

*Ginger and Orange Chocolate Mousse
Dome in a Sweet Pastry Shell/Berry
Coulis/Chocolate Shard/Cinnamon Soil*



Plated Three

MENU

STARTER

SMOKED CHICKEN ROUND

*Mélange of Smoked Chicken/Pepperdew
/ Celery/Lime Zest Yoghurt on a bed of
fresh garden Sprouts/Mango Puree*

MAIN COURSE

PARMESAN AND HERB KINGKLIP

*Herbed Baked Kingklip /Silky Lemon
Hollandaise/ Dukah Spiced Potato
Barrels/Vegetable Tagine Casserole
/Charred/Lemon*

DESSERT

COOKIES AND CREAM GATEAUX

*Sacher torte/White layered Chocolate
Mousse/Cinnamon Soil/Passionfruit
Coulis/Fudge Crumble*



STARTER

TRIO OF SALMON

*Salmon Rosette /Horseradish Cream
Cheese/ Red Caviar*

*Lemon Cured Salmon with Lime Wasabi
Cream*

Barrel of Smoke Salmon Terrine

MAIN COURSE

ROASTED LAMB RACK

*Rosemary and Garlic Marinated
Lamb/Creamy Potato
Gratin/Mediterranean Herbed
Jus/Scattered Buttered Baby
Vegetable/Fresh Sprouts*

DESSERT

CHOCOLATE NOSTALGIA

*Rich Chocolate Mousse/Biscuit
Crumble/Dark Chocolate Ganache/Fresh
Berry Jus*



Plated Five

MENU

STARTER

CREAMED BLUE CHEESE BARREL SALAD

Grilled Baby Marrow Barrels/Creamed Blue Cheese/Watercress and fresh Herbs/Poached Vanilla Pear

MAIN COURSE

ZESTY GINGER BEEF FILLET AND CHICKEN DUO

Cumin, Feta and Rustic Pumkin stuffed Deboned Chicken Thigh/Lemon and Ginger Coated Beef Fillet/Sauteed Baby Vegetable/Cranberry Jus

DESSERT

TRIO OF DESSERTS

*Mocha and Hazelnut Crème Brule
Homemade Chocolate Mousse Jars
Glazed Apple Mousse Domes*