

PLATED DINNER...

The price doesn't include any cutlery, crockery or glassware. These can be hired separately either from us or the client can use their own supplier. A run function fee of R1200 applies and includes a function coordinator and a chef. Menus can be tailor made to suit your needs. Waiters mandatory for this type of function. We recommend 1 waiter for every 10 people

OPTION ONE – R225 Per Person

STARTER...

On the table: Artisan bread with spreads
And
Chicken, feta and peppadew salad
OR
Shrimp cocktail

MAIN...

Bacon wrapped chicken with a creamy sweet chilli sauce served with potato croquettes and mixed vegetables
OR
Grilled sirloin served on a bed of parmesan mashed potato drizzled with a pepper sauce and served with mixed roasted vegetables
OR
Pork belly with crackling and a side of cider sauce served with risotto and mixed roasted veggies

DESSERT...

Baked cheesecake

OPTION TWO – R275 Per Person

STARTER...

On the table: Artisan bread with spreads and pates
And
Caprese salad
OR
Smoked salmon tower

MAIN...

Whole baby chicken stuffed with lemon and thyme mushrooms with a creamy lemon sauce and mixed vegetables
OR
Slow cooked oxtail in a red wine sauce served on a bed of mashed potato, with mixed roasted vegetables
OR
Pork steak served on a bed of blue cheese sauce with rosemary mashed pumpkin and wilted spinach

DESSERT...

Amarula flavoured tiramisu

OPTION THREE – R325 Per Person

STARTER...

On the table: Artisan breads and antipasto boards
And
Springbok carpaccio
OR
Creamy garlic prawns

Palate cleanser

MAIN...

Lamb shanks on a bed of creamy mashed potato served with mixed roasted vegetables
OR
Grilled beef fillet topped with a three-cheese sauce, fanned avocado and biltong dust served with carrot tater tats and mixed vegetables
OR
Oven baked Norwegian salmon fillets drizzled with lemon and garlic salt, served with a creamy lemon butter sauce, fluffy brown basmati and grilled asparagus

Palate cleanser

DESSERT...

Coffee panna-cotta