

FYNBOS

Harvest Table

Sensational harvest style eating to celebrate the special occasion in opulence

Meaty Fillers

Selection of Potpies
Spinach & Feta, Chicken & Leek, Pulled Lamb & Vegetables
Smoked Chicken and Spinach Quiche
Buttery crust filled with smoked Chicken, Spinach and Cheesy Egg Custard
Rump Kebabs
Succulent Rump, skewered with Red Onion and Peppers, grilled to perfection
Charcuterie board
Artisanal Meats, seared Sirloin, slow roasted Balsamic Cherry Tomatoes, Mustards, Aioli, Rocket & Capers

Take a Dip

Salsa Verde
Pumpkin, Feta and toasted Pumpkin Seeds
Chicken Liver Pate
Smoked Snoek Pate

Mezze Flavour

Marinated Olives & Olive Tapenade
Parmesan & Panko Aubergine rounds
Pickled Lebanese Cucumber
Roasted Vine Tomatoes

Artisan Bread

Olive & Rosemary Breadsticks, Ciabatta, Baguette & Cheese straws

Salads & Greens

Sweet Potato Salad
Roasted Sweet Potato and Sweet Corn shards with Lemon and Garlic Crème Fraiche, Spring Onion and Coriander
Caponata Salad
Roasted Aubergine and Red Onion tossed with Olives, exotic Tomatoes, fresh Basil and Croutons with an Anchovy and Lemon dressing
Butternut and Beetroot
Rocket and Watercress with roasted Butternut and confit Beetroot, tossed with Feta and Pumpkin seeds, with an Orange Blossom dressing

Sweet Finale

Frivolity Tray
A selection of small bites to satisfy the sweet tooth, Chocolate Brownies, Macarons, Panna Cotta with Berry coulis, Nougat, Turkish Delight, Pecan slices

Menu Price - R380 per person | Minimum of 20 people | Excludes Coffee, Tea and other Drinks
Includes venue hire for the exclusive use of the Garden Room for a minimum 20 guests if required
Excludes Service Fee - 12% will be added for groups of more than 10