

Harvest Table

served as harvest style sharing platters

Meaty Fillers

Potpies

Spinach & Feta, Chicken & Leek, Pulled Lamb & Vegetables

Biltong Cheesecake

Biltong Cheesecake | caramelised Onion | Walnut crumble

Moroccan Kebabs

Moroccan spiced Chicken Kebab | Turkish Apricots | Red Onion | Coriander cream

Charcuterie

Artisanal Meats & Plankie Steak, | slow roasted Balsamic Cherry Tomatoes, | Mustards, | Brandman Aioli,

Dips & Mezze

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

Marinated Olives & Olive Tapenade | Parmesan & Panko Aubergine rounds |

Pickled Lebanese Cucumber | Roasted Vine Tomatoes

Artisan Bread

Flatbreads | Ciabatta | Baguette | Cheese straws

Salads & Greens

Sweet Potato Salad

Roasted Sweet Potato & Sweet Corn shards | Lemon & Garlic Crème Fraîche | Spring Onion | Coriander

Roasted Pear Salad

Roasted Pear | Greens | Walnuts | Goats Cheese | Pear & Mustard vinaigrette

Butternut & Beetroot

Rocket & Watercress | roasted Butternut | confit Beetroot | Feta & Pumpkin seeds | Orange Blossom dressing

Finale

Sweet Bites

platter of small bites to satisfy the sweet tooth

Chocolate Brownies | Macarons | Panna Cotta with Berry coulis, Lemon Tartlet | Pecan slices | Meringue

Harvest Table Options

Menu only available during standard lunch or dinner service times

Chosen selection served as sharing platters for the group

Menu Price – R430 per person

Minimum of 20 people

Excludes all drinks

Service Fee of 12% will be added to the final bill for groups of more than 10 guests

summer 2023 (valid for Oct23-May24)