

Conference Lunch Set Menu

STARTERS

(Choose 1)

Warm goats cheese tartlet (V)

Served with soft herb and baby leaf salad, toasted walnuts and cocktail tomatoes

Brinjal tower (V)

Roasted Brinjal layered with basil, tomato, feta and onion marmalade

Rooibos glazed roast chicken salad

Crispy glass noodles and a sweet jalapeno, mango, coriander salad

Cape Malay style fish cakes

Complimented on a spinach and raisin salad with coconut dressing

Broccoli and Blue Cheese Soup (V)

Served with cauliflower pakhura and roasted pearl tomatoes

MAIN COURSE

(Choose 1)

Roasted vegetable tart tatin (V)

Crusted with mozzarella, and wilted greens

Kingklip fillets

Wrapped with smoked salmon, on vegetable ribbons, red pepper coulis

Breast of chicken

Wrapped with smoked ostrich and smoked mozzarella, belle pepper stir-fry with sweet mustard cream

Lavender glazed rump of lamb

Honey sauced vegetables, and parisienne potatoes

Herb crusted roast fillet of beef

With Porcini mushrooms, oxtail risotto, and merlot reduction

DESSERTS

(Choose 1)

Cheese Cake filled crepes

Topped with black cherries sauce and vanilla pod ice cream

Crème Brulee

With peppermintcrisp ice-cream and maraschino cherry

Sticky toffee pudding

With Rooibos crème anglaise and ginger ice cream

Potpourri of Fruit

In a sugar pastry basket, with honeyed-frozen yoghurt, and mint syrup

Nougat parfait

In a wafer cone, with grilled macerated peach and thyme syrup

Our chef has designed these pre-selected set menus to provide the perfect combination of taste, texture and colour.

Conference Lunch Menu 1

STARTER

Warm goats cheese tartlet (V)

Served with soft herb and baby leaf salad, toasted walnuts and cocktail tomatoes

MAIN COURSE

Lavender glazed rump of lamb,

Honey sauced vegetables, and parisienne potatoes

DESSERT

Nougat parfait,

In a wafer cone, with grilled macerated peach and thyme syrup

Conference Lunch Menu 2

STARTER

Brinjal tower (V)

Roasted Brinjal layered with basil, tomato, feta and onion marmalade

MAIN COURSE

Breast of chicken,

Wrapped with smoked ostrich and smoked mozzarella, belle pepper stir-fry with sweet mustard cream

DESSERT

Cheese Cake filled crepes

Topped with black cherries sauce and vanilla pod ice cream

Conference Lunch Menu 3

STARTER

Rooibos glazed roast chicken salad

Crispy glass noodles and a sweet jalapeno, mango, coriander salad

MAIN COURSE

Herb crusted roast fillet of beef,

With Porcini mushrooms, oxtail risotto, and merlot reduction

DESSERT

Potpourri of Fruit,

In a sugar pastry basket, with honeyed-frozen yoghurt, and mint syrup

Conference Lunch Menu 4

STARTER

Cape Malay style fish cakes

Complimented on a spinach and raisin salad with coconut dressing

MAIN COURSE

Kingklip fillets,

Wrapped with smoked salmon, on vegetable ribbons, red pepper coulis

DESSERT

Sticky toffee pudding

With Rooibos crème anglaise and ginger ice cream

Conference Lunch Menu 5

STARTER

Broccoli and Blue Cheese Soup (V)

Served with cauliflower pakhura and roasted pearl tomatoes

MAIN COURSE

Roasted vegetable tart tatin (V)

Crusted with mozzarella, and wilted greens

DESSERT

Crème Brulee

With peppermintcrisp ice-cream and maraschino cherry

Finger Fork Buffet

(served ONLY for groups of 40 and more)

COLD

Crudités with garlic and parsley mayonnaise
Large Cambrini Cheese with sweet chilli jam and water crackers
Asparagus and cheddar quiches
Caprese skewers
Parmesan and rosemary shortbread with artichoke and blue cheese

SANDWICHES

Grilled pitas with tomato, mozzarella and basil pesto
Baguettes with rare roast beef and mustard pickles
Croissants with smoked chicken mayonnaise

HOT

Mini beef burgers with tomato relish
Honey mustard glazed chicken drumsticks
Lamb Shishas with dukkha crust and tzatziki
Fish cakes with apple chutney
Deep fried mushroom and feta skewers
Shredded vegetable samoosas with sweet and sour dip

DESSERT

Berry compote tartlets
Éclairs with Amarula crème patisserie
Chocolate-coated meringues
Seasonal fruit skewers with mint dip