



## *Banqueting Menu*

### **STARTER**

- ❖ Smoked beef carpaccio with pickled onion & caper salsa, rocket & parmesan shavings.....**R92**
- ❖ Salmon trout carpaccio with garlic aioli, avocado, pickled cucumber.....**R96**
- ❖ Roasted butternut & beetroot, on mixed leaves sprinkled with sunflower seeds, confit tomato, cucumber & mixed seeds.....**R71**
- ❖ Mediterranean caprese salad, basil pesto, balsamic reduction.....**R77**
- ❖ Smoked snoek phylo tartlet, apricot chutney, pickled lemon & dill.....**R84**

### **MAIN**

- ❖ Slow roasted pork belly glazed with soya, 7spice, sesame fine beans, potato fondant, honey soy glaze.....**R158**
- ❖ Beef fillet, potato gratin, sweet rainbow carrots, red wine jus.....**R220**
- ❖ Herb mustard rack of lamb, sweet potato & mint mash, fine beans, garlic roasted pearl onion.....**R264**
- ❖ Line fish, roast baby potato chiviche, beurre blanc.....**R166**

### **DESSERT**

- ❖ Red velvet slice, fresh berries, Cape Velvet Chantilly crème.....**R71**
- ❖ Lindt chocolate brownie, chocolate glaze, lemon cheesecake ice-cream.....**R83**
- ❖ Traditional malva pudding, amerula crème anglaise, hazel brittle, gooseberry compote.....**R79**

