

Canapes on arrival

Starters

Tuna ceviche, tiger's milk, smashed avocado crispy onion and herbed crostini. Whole baked camembert cheese with truffle mushroom & balsamic onions served with Melba toast.

Ostrich tar tare, caper aioli, fig and olive tapenade, sweet potato crisps & parmesan crumb.

Baby spinach and ricotta ravioli served in a curried butternut sauce with charred tender stem broccoli

Mains

Roast herb crusted lamb rump, mashed potato, garlic puree and asparagus Curried kingklip fillet served with pesto cous cous, tahini yoghurt, chorizo and mushroom ragout

Chalmar beef fillet & prawns, gremolata butter, rustic fries Aubergine Milanzane served with Napolitano sauce, rocket, parmesan, and avocado

Desserts

Salted caramel cheese cake served with caramel popcorn Vanilla crème Brule with mixed berry compote and shortbread vanilla pod ice cream