



Lavender Plated Menu

Starters

Fish and Shellfish Options

A Trio of Tastes to include

a Marinated Chicken, Avocado, Cous Cous and chargrilled Pimento Salad Tower drizzled with a Raspberry Vinaigrette, Panko Prawn and a Cream of Tomato Soup Sip

Or

A Phyllo Moneybag

filled with Sauté Prawns on Stir Fried Vegetables set on Sauce Hollandaise

Or

Classic Avocado "Ritz" served with Sauce Mari Rose

Or

Gravlax and Grilled Scallops,

Micro Green Salad with an Avocado Salsa, Pancetta Crisps and Mango Coulis Dressing

Or

Seared Schezwan Peppered Tuna with a Sweet Teriyaki Glaze

Or

Cherry Wood Smoked Salmon Tartare accompanied by a Lime Crème Fraiche



Meat Options

Beef Carpaccio

garnished with Fresh Basil, Grated Parmesan, Sliced Mushrooms and
Marinated Peppers

drizzled with an Olive Oil and Balsamic Dressing accompanied by a
Cuplette of Sherried Tomato Soup

Or

A Biltong, Brinjal, Roasted Butternut, Marinated Pepper and Lowveld
Avocado Salad Tower

topped with Cape Goats Cheese accompanied by a Warm Babotie
Springroll

set on Mrs. Balls Fruit Chutney

Or

Ostrich Carpaccio

with an Avocado and Paw Paw Tower

Or

A Fresh Mexican Chilli Con Carne Soup
accompanied by Tortilla Chips and Guacamole

Or

A Spring Duck Breast Salad

with Mixed Greens, Orange Segments, Fresh Green Asparagus and
Walnuts

drizzled with an Oriental Dressing

Or

A Decadent Slice of Foie Gras

served with Homemade Melba, Cumquat Jam and Maldon Salt

Or

Lightly Spiced Chicken, Lowveld Avocado and Cucumber Rice Paper
Rolls with Plum Sauce



Vegetarian Options

A Quartet of Black Mushroom, Grilled Halloumi, Basil and Roast Peppers

set on a Peppered Tomato Coulis topped with Rocket and Roast Sunflower Seeds

Or

Wild Mushroom and Watercress Risotto

Or

A Salad Tower

Consisting of Mediterranean Roast Vegetables, Cous Cous and Avocado drizzled

with a Fig and Jalapeno Glaze accompanied by a Broad Bean and Mushroom Pate and Naan Bread

Or

A Buffalo Mozzarella, Avocado and Plum Tomato Caprese Salad drizzled with Salsa Verde

Or

A Mushroom Tart

with Foutina Cheese drizzled with a Truffle Oil

Or

A Duo of Homemade Soups

Zucchini and Parmesan Soup and a Roasted Red Pepper and Tomato Soup

accompanied by a Freshly Baked Artisan Bread

Or

French Onion Soup

with Melting Gruyere Toast

Starters accompanied by a Bread Basket



Plated Main Course

Meat Options

A Supreme of Chicken
stuffed with a Herb Farce set on a Carrot and Potato Dauphine served
with a Peppercorn Cream
accompanied by a Cuplette of Deboned Oxtail slow cooked in a Rich Jus

Or

Grilled Chicken Breast
filled with Thyme and Mushroom Farce served with a Sweet Potato and
Butternut Bake and steamed Asparagus napped with a rich Pinotage and
Marrow Bone reduction

Or

A Duo offering Grilled Fillet Medallion
set on a Red Onion Mash napped with a Thyme Pinotage Jus
accompanied by a Cuplette offering Angry Chicken, Lychee and Grape
Curry

Or

Fillet of Beef with Wild Mushroom Gratin,
Dauphinoise Potato, French Beans, Glazed Carrots and a Pinotage Sauce

Or

Seared Beef Fillet Medallion
marinated in Chilli, Ginger, Coriander, Crushed Nuts and Coconut set on
Potato and Green bean Dauphine served with Caramelized Red Cabbage
and Roasted Baby Onions

Or



Fish and Shellfish Options

Grilled Norwegian Salmon with a Parmesan and Herb Crust
set on Stir Fried Asian Greens and Noodles served with a Lime and Dill
Cream

Or

Chilean Salmon encrusted with Black Sesame Seeds and Honey
set on a Wasabi Mash and Poached Asparagus topped with a
Coriander and Chilli Butter Log
dressed with a Rocket and Chive Pesto

Or

Fresh Line Fish with Chilli, Lemon Grass and Coriander
served with a Red Pepper and Coconut Cream Sauce
accompanied by a Coriander, Almond and Mushroom Risotto

Vegetarian Options

An Oven Baked Mushroom, Mozzarella, Aubergine and Pepper Phyllo
Parcel

topped with Roasted Pine Nuts and Sesame Seeds served with a
Tomato, Basil and Chilli Sauce

Or

Caramelized Butternut, Feta and Sun Dried Tomato Lasagne
served with a Tomato and Italian Parsley Coulis

Or

Spinach, Walnut and Gruyere Cheese Mille Feuille
served with a Wild Mushroom and Cognac Sauce

Main Course accompanied by Seasonal Vegetables



Desserts

A Duo of Dark and Light Chocolate Mousse
garnished with Seasonal Fruits and Chocolate Shavings

Or

A Trio of Tastes

Vanilla Chai Crème Brulee, Espresso and Chocolate Profiterole
and Amaretto infused Fruit Spikes

Or

“Berry Romanoff”

A Medley of Fresh Berries, Double Cream and Vanilla Meringue
drizzled with a Rooibos Syrup

Or

A Mini Display

offering Amarula Infused Crème Brulee, an Apple and Raisin Parcel set
on Butterscotch

and an Seasonal Fruit Minestrone drizzled with Rooibos Syrup

Or

An Individual Malva Pudding

accompanied by a Vanilla Cream Totti Fruits and Macadamia Nougat

Or

Lemon Pannacotta

accompanied by Basil Ice Cream drizzled with a Blackberry Jus and
Honey Madeleines

Or

Caramelised Apple Tarte Tatin served with Italian Gelati

Or

Decadent Dark Chocolate Brownie

served with a Blood Orange Salad and Almond and Nut Brown Butter Ice
Cream

Or



Pear and Almond Tart
with Bailey's Irish Cream Infused Vanilla Sauce

Or

Chocolate Marquee
set on a Chilled Coffee Bean Sauce accompanied by a Frangipane
Wedge and Macadamia Nougat

Local Cheese and Biscuits
served with a Watermelon Marmalade

Filter Coffee and Tea Selection
