

## OPTION 3

PER PERSON R330

### STARTERS

#### ROSA TOMATO AND FETA TART

drizzled with extra virgin olive oil and balsamic glaze

#### OPEN SANDWICH CROUTON

topped with orange scented cottage cheese and grilled duck breast medallion

#### SMOKED SALMON AND LEMON RIND BITES

set on lightly toasted bread rounds with lemon essence cream cheese

#### THAI PRAWN SPRING ROLL

served with sweet chilli, cilantro and soy dipping sauce

### MAINS

#### GRILLED BEEF SATAY

spiced with Cajun and served with hint of lemon grass

#### PASTA SHELLS

napped with napolitana with hints of basil, olive and feta cheese

#### FRENCH TRIM LAMB CHOP

marinated with lemon and thyme and sprinkled with maldon salt

#### TANDOORI CHICKEN SKEWER

marinated over night served with hints of fresh coriander

### DESSERT

#### WHITE CHOCOLATE MOUSSE

served in tulip biscuit baskets with strawberry syrup

#### TRADITIONAL MILK TARTLET

fragrant with cinnamon and vanilla pod

## OPTION 4

PER PERSON R375

### STARTERS

#### ASSORTMENT OF SUSHI

served with all the traditional condiments

#### STUFFED FALKLANDS CALAMARI

drizzled with lime tartare served in mini spoons

#### ROASTED VEGETABLE VOL AU VENT

dashed with pesto and topped with Danish feta

#### VEGETABLE SPRING ROLLS

accompanied by Thai lime and sweet chilli sauce

#### PARMA HAM AND MELON SKEWER

skewered with fresh basil and drizzled with olive oil and balsamic glaze

### MAINS

#### LOBSTER THERMIDOR

Served in mini bowls with portobello mushrooms, parmesan, and emmentaler cheese set on basmati rice

#### PASTA

served with creamy mushroom, ham, and thyme sauce

#### PAN SEARED BEEF FILLET

served with crisp Cajun roasted potatoes and BBQ green peppercorn sauce

#### LEMON AND ROSEMARY CHICKEN SATAY

served with natural jus

### DESSERT

#### ASSORTMENT OF CHOCOLATE TRUFFLES

#### MINI TRADITIONAL MALVA PUDDING

served with vanilla crème anglaise