

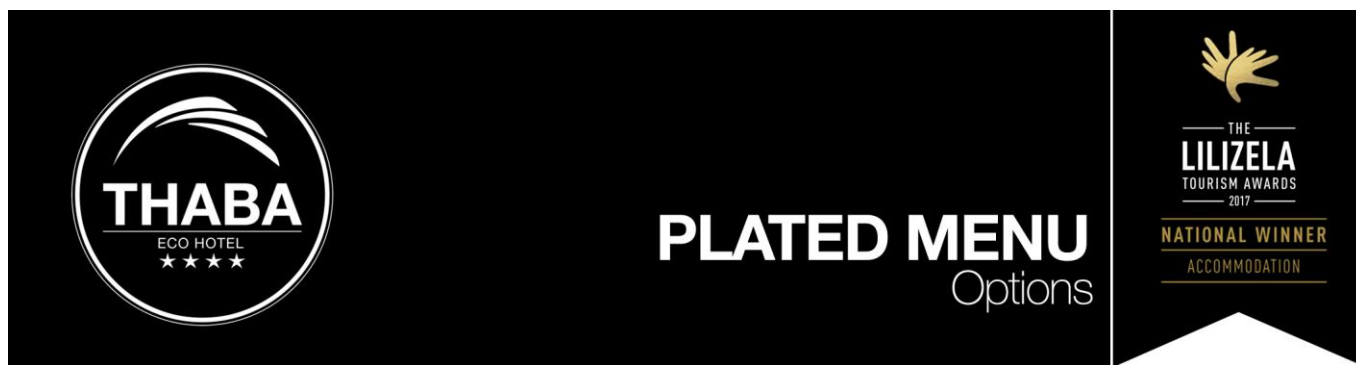
**PLEASE NOTE: TICK THE BOXES ON THE SIDE OF THE DISH TO MARK YOUR SELECTION**

#### STARTERS

- Asian Citrus Duck breast** R105 pp  
Orange, soya and sesame grilled sliced duck breast served on a crunchy Asian slaw with marinated shitake mushrooms and crispy fried wontons.
- Tropical Chicken Salad** R95 pp  
Flame grilled chicken breast nestled on pineapple and coriander salad complimented with an orange marinated fanned avocado topped with a light Cape Malay dressing.
- Char-Grilled Chicken Caesar** R95 pp  
Classically dressed baby cos lettuce served with a fan of char-grilled chicken, bruschetta croutons with shaved parmesan and an orange gremolata.
- Bang-Bang Chicken** R95 pp  
Home-smoked chicken breast with a fresh salad of spring onion, Asian shoots, carrot, mint and celery with honey, sesame and soy dressing.
- Tomato Tarte Tartan (V)** R90 pp  
Sun-blushed roasted vine tomatoes encased with puff pastry topped with crumbled goat's feta, infused with a balsamic reduction served on wild rocket
- Asparagus Slow Style** R95 pp  
Steamed asparagus, wild rocket and blood orange salad topped with a poached egg and hollandaise sauce.
- Taste Explosion** R95 pp  
Gorgonzola, poached pear and candied walnut salad all entwined with rocket and watercress drizzled with fig syrup.
- Duck Spring Rolls** R105 pp  
Mango, chilli and coriander-infused duck spring rolls served with an Asian dip.
- Salmon Timbale St Tropez** R135 pp  
Smoked Scottish Salmon timbale filled with prawn and avocado topped with mango pearls and salad shoots with a crisp crouton and dressed with a mango-infused balsamic glaze and a poached prawn.
- Avocado Ritz** R135 pp  
Fanned avocado topped with blanched Mozambican prawns drizzled with a South Sea Island sauce.
- Tenderloin Carpaccio** R115 pp  
Wafer thin slices of cured beef fillet infused with a basil pesto, topped with Reggiano Parmesan, baby rocket and crushed black pepper.
- Seared Scottish Salmon** R155 pp  
Seared Scottish Salmon nestled on a pillow of Asian greens napped with a sweet chilli crème fraiche, complimented with sweet potato chips.
- Buffalo Caprese** R95 pp  
Fresh buffalo mozzarella cheese accompanied by rosa tomatoes entwined with rocket drizzled with fresh pesto and teased with a balsamic glaze.
- Mushroom Mania (V)** R95 pp  
Exotic tofu pockets filled with sautéed Asian mushrooms set on wok-fried Pak Choy, flavoured with Sichuan pepper and seared limes topped with a sweet chilli crème fraiche.

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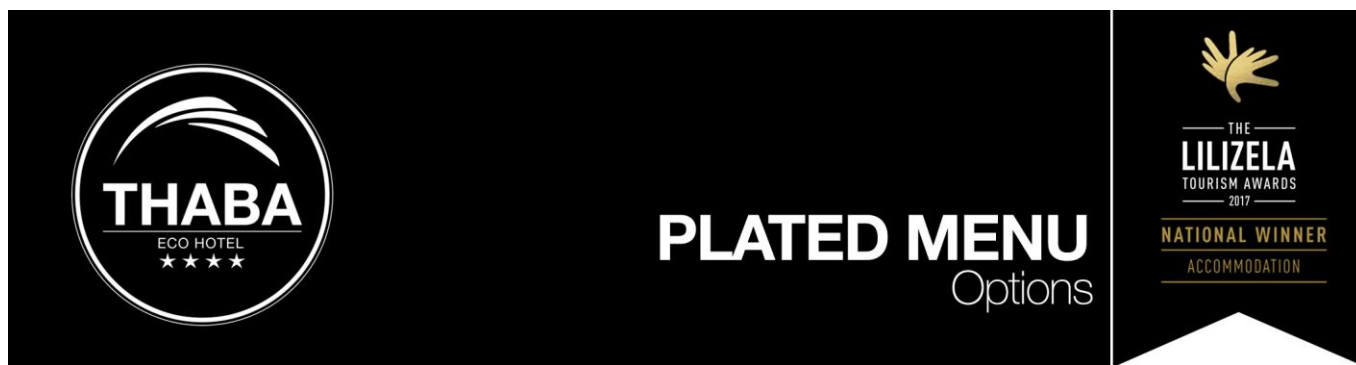
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#### MAIN COURSES

- Tournedos of Beef** R195 pp  
Tournedos of fillet oven roasted with a barrel roasted potatoes, ratatouille and parmesan baked baby marrow with a shallot infused burgundy jus.
- Shimeji Fillet** R195 pp  
Oven-roasted fillet of beef topped with a Shimeji ragout served with a mélange of baby vegetables and a mustard seed mash.
- Bordelaise Fillet** R195 pp  
Fillet with pan-seared marrow, duchess potatoes, asparagus and a baked butternut disc served with a bordelaise sauce.
- Deconstructed Beef Wellington** R190 pp  
Seared tenderloin nestled on wilted baby spinach topped with a latticed pastry dome served with herb roasted barrel potatoes and pearl vegetables with a Madagascan peppercorn sauce.
- Karoo Duo** R185 pp  
A combination of beef tenderloin and a Karoo lamb cutlet on a mustard seed mash, fresh asparagus and caramelized butternut complimented with a burgundy sauce.
- Free Range Chicken Combo** R205 pp  
Free-range chicken breast filled with Alaskan crab served with potato galette & wok fried vegetables, and a teriyaki sauce.
- Lamb Shank** R215 pp  
Braised shank of Karoo lamb on garlic dauphinoise potatoes accompanied by roasted garlic husks and a harissa jus.
- Filled Free Range Chicken** R205 pp  
Breast fillet of free-range chicken draped with mango, coriander and pine nut mousse, roasted and presented on ratatouille with a reduced tomato cream sauce.
- Duck Ala Orange** R205 pp  
Breast of duck confit in the traditional French manner, served with sautéed potatoes, cognac flamed wild mushrooms and orange sauce.
- Surf and Turf** R225 pp  
Fillet marinated in a basil pesto, fired and topped with grilled prawns, served with a mustard-seed mash and flash fried Italian vegetables and a wild mushroom sauce.
- Scottish Salmon** R245 pp  
Char-grilled Scottish Salmon served on a horseradish-infused mash with a pea puree and scorched vine tomatoes.
- Lamb Rack** R215 pp  
Rosemary and olive crusted lamb rack served with fondant potato, green asparagus and pearl carrots with a spearmint truffle jus.
- Seared Salmon** R245 pp  
Pomegranate marinated seared Scottish Salmon with a cilantro salsa served with wasabi mash and springtime baby vegetables.

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#### DESSERTS

- Death by Chocolate** R105 pp  
A chocolate opera topped with a chocolate crème and pecan nuts.
- Lemon Tart** R95 pp  
A lemon tart accompanied by a raspberry ganache finished with summer berries and a strawberry cream.
- American Baked Cheesecake** R95 pp  
Baked cheesecake served on a strawberry paste with crumbled red velvet and raspberry macaroon.
- Pineapple Crème Brule** R95 pp  
A shortcrust encased succulent pineapple infused crème Brule served with a raspberry mousse and marinated summer fruits.
- Vanilla Panna Cotta** R85 pp  
An Italian panna cotta infused with Madagascar vanilla on a base of pistachio sponge embraced by a vanilla thuille surrounded by a raspberry gel and summer berries.
- Dulce Caramel and Chocolate Tart** R95 pp  
A sweet caramel centre topped by a Belgium chocolate ganache encased with a golden sweet pastry set on a caramel, passionfruit and chocolate gel finished with roasted macadamia nuts.
- Tropical Crème Brule** R95 pp  
Pastry encrusted pineapple brule topped with torched Demerara sugar surrounded by pipping's of berry-infused Chantilly cream and fresh marinated berries.
- Passionfruit Cheesecake** R 95 pp  
A mango-flavoured cheesecake topped with a passionfruit jelly, garnished with a lemon macaroon, accompanied by coconut meringue discs on a whipped Chantilly cream, dotted with a passion gel.
- Rose Paradise** R105 pp  
French dusted rose-scented cocktail macaroons embraced with a delicate lychee mousse and lychees with a raspberry gel and rose petals.
- Cheesecake Heaven** R 95 pp  
A strawberry cheesecake slice topped with a strawberry jelly, nestled on a mixed berry paste, served with crunchy red velvet dusted meringues, raspberry cream cheese mousse and a French macaroon.
- Cherry Chocolate Slice** R95 pp  
Dark chocolate slice with a cherry jelly filling set on a Belgium chocolate ganache dotted with a berry gel and fresh berries.

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