



CORPORATE YEAR END SET MENU SUITABLE FOR 10 TO 150 PAX

STARTERS (SERVED ON THE TABLE TO BE SHARED)

PEPPADEW AND CASHEW NUT SALAD

MARINATED BEEF CUBES

CREAMY CITRUS CRAB AND FISH CAKES

ARGENTINIAN MEAT AND POTATO CROQUETTE

PANFRIED GARLIC AND LEMON CALAMARI

MAIN COURSE SERVED INDIVIDUALLY

SIRLOIN

SHIITAKE MUSHROOMS, CREAMY SOY SAUCE, TOASTED PINE NUTS AND FRIED POLENTA ROUNDS

OR

LINEFISH

GRILLED, SERVED WITH BABY PRAWN NORMANDY SAUCE, SPRING ONION AND FETA COUS COUS, ROASTED BEETROOT, PEA PUREE.

OR

LAMB SHOULDER

ROLLED WITH RED ONION, THYME AND GARLIC, WILD MUSHROOM RISOTTO, RAINBOW CARROTS.

CALL FOR VEGETARIAN OPTIONS

DESSERT

PANNACOTTA:

VANILLA PANNA COTTA, PINEAPPLE, STRAWBERRY AND APPLE COMPOTE, BLACKBERRY REDUCTION, MANGO PUREE, LIME CURD, SORBET.

OR

CHEESE CAKE

VANILLA FRIDGE CHEESECAKE, ROOIBOS SPHERES, LIME CURD, BITTER ORANGE GEL, ROOIBOS SUGAR CHIPS.

R350 PER HEAD