



harvest menu one

R195.00 pp [min 20]

Seasonal fruit platters

Shavings of assorted cold meats

Cape cheese wedges including Brie, Cheddar & Gorgonzola served with pickles, preserves & crackers

Freshly baked croissants & muffins accompanied by farm fresh butter & preserves

Sesame seed chicken salad with honey mustard dressing

Slightly spiced sweet potato & pomegranate salad with pumpkin seeds & ricotta

Bacon and leek flan

Bottomless filter coffee & selected tea's



harvest menu two

R215.00 pp [min 20]

Seasonal fruit platters

Shavings of assorted cured and smoked meats

Cape cheese wedges including Brie, Cheddar & Gorgonzola served with pickles, preserves & crackers

Freshly baked Danish pastries, croissants & muffins accompanied by farm fresh butter & preserves

Roasted black mushrooms topped with spinach & gorgonzola cheese & wrapped in golden phyllo pastry

Mozzarella rounds between tomato slices topped with slivers of ripe avo [seasonal], sprinkled with toasted pine nuts, served with balsamic vinaigrette

Smoked salmon roulade served with marinated cucumber salad

Roasted butternut, sage & pecan quiche

Bottomless filter coffee & selected tea's