



CONFERENCE MENUS WINTER 2020

ARRIVAL SNACKS

- All selections are served with seasonal whole fruits.
 - Please select two of the following options for arrival:
 - Freshly baked mini croissants served with sliced Emmental and smoked turkey shavings.
 - Freshly baked scones and assorted muffins served with cheese and homemade preserves.
 - Pain au chocolat, cocktail Danishes and fruit kebabs.
 - Yoghurt bowls with homemade toasted muesli and fresh fruit salad.
 - Jungle oats with maple syrup, chocolate chips and caramelised banana OR blueberry, toasted almonds & honey.
 - Fresh seasonal fruit smoothies
 - BBQ franks wrapped with smoked bacon.
 - Bacon and egg cocktail rolls.
 - Scrambled egg with bacon and cheddar OR Mushroom, feta & chives.
 - Beef & mustard chipolatas wrapped with pastry.
 - Mini quiches filled with spinach, caramelised onions & gorgonzola OR Bacon, leek & Dijon mustard.
 - Mini Pancake stacks with cherry tomato & bacon.
 - Filled croissant – choose one filling [Brie cheese & fig preserve | Smoked salmon, avo and cream cheese | Cheddar/ham/ tomato].
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MID MORNING BREAK | MID-AFTERNOON BREAK

- All selections are served with seasonal whole fruits.
- Please select one of the following options for a tea break:
 - Assorted pastries including filled vol-u-vents, sausage rolls and chicken tarts
 - Gourmet sandwiches on rye and sunseed bread, fillings to include Chicken mayo, Roast beef & mustard and Cheddar & pickle
 - Soup of the day with chilli cheese straws and freshly baked rolls
 - Mini pizza slices | Vegetable spring rolls | Bobotie tarts
 - Assorted dips and warm pita bread served with Spanokopita and Caprese salad skewers.
 - Selection of homemade biscuits, fresh fruit skewers and doughnuts
 - Biltong | Nuts | Droë wors | Dried Fruit

WINTER BUFFET OPTION A

MAIN COURSE

- Linefish baked in a creamy herb sauce with a mash potato topping.
- Lamb shank cannelloni.
- Chicken Korma with ground almonds.
- Basmati rice.
- Steamed vegetables.
- Roasted butternut salad with lentils, avo and feta.
- Rocket salad with pinenuts, sundried tomato & cucumber ribbons.

DESSERT COURSE

- Chocolate mousse and brownie sundae.
 - Apple & blueberry almond pudding with custard.
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WINTER BUFFET OPTION B

MAIN COURSE

- Oxtail with red wine and vegetables.
- Chicken Biryani.
- Glazed pork cutlets with caramelised pear.
- Mashed potato & chive cakes.
- Roasted baby marrow and carrots.
- Greek salad with garlic croutons.
- Spicy couscous, lemon & chickpea salad.

DESSERT COURSE

- Cranberry & white chocolate baked cheesecake.
- Tiramisu jars with Kahlua syrup.

WINTER PLATED OPTION A

Guest to select their preference and order with the waiter:

MAIN COURSE

Basil Pesto Kingklip served on a bed of stir-fried vegetables and noodles, served with a sour crème sauce.

OR

Rogan Josh lamb curry served with basmati rice and seasonal vegetables. Accompanied by sambals and poppadoms.

DESSERT COURSE

Vanilla crème brule with fresh strawberries.

OR

Poached pear strudel served with custard gelato.

WINTER PLATED OPTION B

Guest to select their preference and order with the waiter:

MAIN COURSE

Honey mustard grilled chicken thighs served on a bed of garlic mash potatoes with seasonal vegetables.

OR

Beef fillet medallions served with a potato rosti, seasonal vegetables and a sherry mushroom sauce.

DESSERT COURSE

Pistachio nut Pavlova with crème Chantilly topped with fresh fruit.

OR

Warm Chocolate fondants with vanilla ice cream and chocolate ganache.