



SAMPLE – FORMAL PLATED MENU

ON ARRIVAL

Sparkling wine and orange juice

AMUSE-BOUCHE

Mushroom macaroon filled with creamy smoked snoek, rolled in black sesame seeds served with a fresh dill sprig

STARTER

Creamy asparagus, leek minty mousse drizzled with lemon sauce and served with micro herbs and edible flowers

MAIN COURSE

Ocean trout fillet with fresh coriander and lime cream served on chargrilled prawn, avocado, teardrop tomato and fresh watercress salad

DESSERT

Cinnamon white Muscadel pears with Rooibos meringue complimented with a red Muscadel shot

COFFEE / TEA IS SERVED

AVAILABLE DRINKS

Red and white wine from our selection
Variety of sodas, red grape juice and filtered water