

A photograph of a white bowl filled with a creamy, yellowish food, possibly a dip or a salad, with a silver fork resting in it. The bowl is placed on a light-colored wooden surface. The image is faded and serves as a background for the top half of the page.

STIR^{food}

A large, light gray decorative floral motif, resembling a stylized peacock tail or a fan of leaves, centered on the page and spanning across the middle and bottom sections.

CANAPES & BOWL FOOD MENU

LAURENT
LOURENSFORD
ANNO 1700

CANAPES & BOWL FOOD MENU

COLD CANAPES
R15 – R25 per canape

Lemon & black pepper shortbread with gorgonzola mousse, green fig & walnut praline

Prawn BLT – Bacon baby cos lettuce cherry tomato & smoked chipotle emulsion

Hot smoked lourensford trout cornet with a roasted citrus & fennel dressing

Beef bresola served en croute with ratatouille & goats cheese mousse

Smoked springbok wrapped around biltong mousse, red wine reduction

Summer melon marinated in vodka served on a crystal pick coated with minted sugar (V)

Parmesan & rosemary shortbread with herbed feta, slow roasted cherry tomato & basil pesto (V)

Coronation chicken salad served on a poppadom with pineapple & coriander salsa

Tuna ceviche tacos with wasabi guacamole

Smoked snoek pate served on brioche, prickly pear salsa and rooibos reduction

Cauliflower panna cotta with blue cheese, pear and grossini

Mini Yorkshire pudding with rare roast beef, horseradish and rocket

Gazpacho shots

Beetroot cured salmon and fennel salad spoons

Smoked venison and biltong pate on wonton crisp with apple

Confit tomato & olive tartlet on rosemary puff pastry with brûléed feta (V)

CANAPES & BOWL FOOD MENU

HOT CANAPES
R15 – R25 per canape

Smoked bobotie samosa with a home made chutney

Braised oxtail "croquettes" served with port wine gravy

Mozambican tiger prawn served with a peri-peri mayonnaise

Traditional "boerewors" with maize and chakalaka

Beef Kofta with flatbread, yoghurt dressing and salsa

Line fish goujons with tartare sauce served in mini jam jars

Potato & onion bhaji with chickpea flour & masala refreshed with a cucumber raita (V)

Pork & prawn wontons enhanced with Chinese 5 spice, served with Thai dipping sauce

goats cheese spinach, butternut squash, toasted pumpkin seed croquette

Beetroot and gorgonzola arancini

Latin american empanadas with salsa verde

Wild mushroom arancini with champagne sabayon

Teriyaki beef fillet crisp wonton with wasabi aioli

Pecking duck spring rolls with Asian dipping sauce

Beef polenta fries with chipotle mayo

Confit pork belly with pork crackling & apple sauce

Thai fish cakes with a refreshing dipping sauce

Mini corndogs with mustard and ketchup

CANAPES & BOWL FOOD MENU

BOWL FOOD R35 – R50 per item

Argentinian surf & turf – Patagonian calamari & chargrilled picanha steak, chimichurri

Braised shortrib with roasted baby potatoes and bean salad

Fish and chips served with tartar sauce

Classic margherita flatbreads with buffalo mozzarella, plum tomatoes and fresh basil

Wild mushroom risotto with seared beef fillet and fresh rocket
Chicken & cashew nut stir fry on noodles with a spiced coconut curry sauce

Asian seafood noodle broth

Butter chicken with steamed rice and poppadoms

Soup of the day with home made bread roll

Mexican beef and black bean tacos

Southern fried chicken popcorn with ranch dressing and ruby coleslaw

Seared tuna with Asian slaw salad

Roasted vegetable and goats cheese tartlet with basil pesto dressing (V)