

LAURENT LOURENSFORD



# THREE-COURSE PLATED MEAL R250 – R350

COLD CANAPES R15 – R25 per canape

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 yokshire 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





#### HOT CANAPES R15 – R25 per canapé

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 seeds croquette

Beetroot and gorgonzola arancini

Wild mushroom arancini with champagne sabayon

Basil pesto and parmesan arancini

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





### BRAAI STATION R15 – R30 per item

Cape malay spiced chicken skewers served on black slate platters with coconut curry sauce

"Plankievleis" dry aged rump served on wooden platters with dijonnaise, Asian dipping sauce and chimichurri with chili & lime

Harissa-spiced Karoo lamb cutlets drizzled with a refreshing tzatziki sauce

"Roosterkoek" – Traditional breads prepared on the fire and served with preserves, grated cheddar cheese, biltong and snoek paté

#### **CHARCUTERIE STATION**

Artisan cold cuts – parma ham, salami Toscana accompanied by grilled artichokes, oven dried tomatoes, marinated olives & peppers, a selection of patés and terrine with rustic ciabatta and sourdough loaves for guests to help themselves to R80pp

#### BREADS TO THE TABLE

A selection of artisan baked bread rolls with chilli and lime, dukkah and marmite butter, olive oil and balsamic

R25 pp





#### STARTERS - CHOOSE ONE

Lightly smoked lourensford trout with dill new potatoes, asparagus, watercress, crème fraîche and horseradish dressing

Smoked springbok carpaccio, fresh greens, beetroot puree & red wine reduction

Classic caprese salad with buffalo mozzarella & plum tomatoes

Thai fish & prawn cakes served with a refreshing coriander salad & lemongrass sauce

Cream of asparagus soup served with cured Lourensford trout, parmesan croutes and pea shoots

Lightly spiced smoked snoek tian, served with cape malay emulsion, baby leaves, avocado puree, pineapple samosa & chilli oil

Cauliflower soup with red wine poached pear, toasted walnuts and gorgonzola

Szechuan pepper beef fillet carpaccio with wasabi emulsion and asian slaw salad

Roast butternut and sage tartlet with and fresh rocket & feta salad

Dhukkah spiced carpaccio of beef, served with a olive oil aioli, herb salad & parmesan shavings

Ricotta and herb gnocchi with minted spring peas

Chicken liver parfait with pear relish, refreshed with a simple green salad & toasted brioche

Lourensford trout three ways – seared trout served with lemon aioli, cold smoked trout & pickled cucumber salad with potted trout paté

Tian provençal – char-grilled peppers, courgettes, aubergines & red onion topped with goats cheese & served with sauce gazpacho & basil oil (V)

Crispy fried sweet and sour pork belly with black beans and tortilla crisps

Chargrilled peri-peri chicken with mango, ginger & red onion mixed through organic baby leaf salad with a lime dressing

Asian tuna tartare served with wasabi guacamole, spring onion salad & wonton crisps





#### PLATED MAIN COURSES - CHOOSE ONE

Pan seared kingklip with parmesan, herb & lemon crust, crushed new potatoes, sautéed summer vegetables enhanced with a passion fruit beurre blanc

Karoo rack of lamb & shank croquettes served with caponata, crispy duck fat potato dice & pomegranate jus

Grilled chicken supreme with truffled mushroom duxelle, pomme puree, spinach & mange tout, sauce soubise

Potato gnocchi with a rich gorgonzola sauce refreshed by an apple & walnut salad

Pan-roasted beef fillet served with braised beef shin on baby vegetables tossed in a herb butter, pomme fondant & red wine jus

Pork assiette – loin chop, pulled shoulder, confit belly, smoked mash potato, cumin spiced parsnip & carrot, cider & sage sauce

Steak & chips – 300g dry aged rump, rib-eye or sirloin steak char grilled served medium with sauce béarnaise, slow roasted plum tomatoes & watercress, fries served to the table

Butternut & sage ravioli with a butternut fondue, fresh rocket, pine nuts & parmesan shavings

Confit duck leg & breast with crispy dice of sweet potato, lentils, plum puree & duck essence

Seared fillet of kudu, served with beetroot puree, parsnip chips, wilted watercress & slow roasted springbok shin enhanced with a juniper jus





#### DESSERT - CHOOSE ONE

Chocolate torte with marmalade & mint ice cream

Rooibos crème brûlée, served with white chocolate & buchu parfait finished with macerated dried fruit in muscadel

Dark chocolate, passionfruit mille feuille finished with a raspberry & white chocolate ice cream

Vanilla panacotta served with macerated strawberries finished with chocolate almond soil

Decadent chocolate fondant with fresh summer berries and Madagascan vanilla bean ice cream

Vanilla and apple crumble cake with salted caramel and praline parfait

Chocolate milk stout cake with salted caramel whiskey sauce and Amarula ice cream

Malva pudding with vanilla crème anglaise, apricot compote and hazelnut ice cream

Lemon meringue, white chocolate mousse and seasonal berries

Apple Assiette – Toffee pudding cake, poached apples, granny smith ice cream





#### CANAPE DESSERTS - SUBSTITUTE PLATED WITH THREE OPTIONS

Madagascan vanilla bean crème brûlée

Miniature lemon meringues

Three layered chocolate mousse served in shot glasses

Springbokkie – peppermint liqueur jelly topped with amarula mousse and peppermint crisp shavings

Traditional tiramisu served in a glass jar

Miniature baked cheesecakes with berry compote

Freshly churned strawberry frozen yoghurt with basil infused strawberries

Chocolate pot with fresh berries and lavender cream

Mini malva puddings with crème anglaise

Apple crumble cake with cinnamon spiced mascarpone

Peanut butter banana crème pie with peanut brittle and caramel sauce in mini jars

Vanilla panna cotta with berry compote

Gooey chocolate brownies

Eaton mess – meringue, chantilly and berries

Chocolate and salted caramel tortes

Lemon curd cream and fresh strawberry tarts

Mini pavlovas with fresh cream and seasonal fruit

