



PLATED DINNER MENU

These set dinner selector menus have been designed to give you maximum flexibility. Please indicate your preferred choice.

COLD STARTER 1 R60

- Smoked seafood timbale with roasted garlic and dill cream
- Cold slow - baked salmon served with seasonal leaves, herbs and naartjie marinade
- Smoked free range chicken breast on lentil and roasted vegetables, topped with fresh herbs
- Smoked salmon rosettes with a variety of fresh lettuce and dill
- Roasted Mediterranean vegetables, buffalo mozzarella al pesto and marinated cherry tomatoes
- Sweet chilli prawns, marinated with ginger with citrus salad and cocktail sauce

COLD STARTER 2 R76

- Duo of fresh salmon and hake fillets with apple walnut salad drizzled with tangy orange salsa
- Prawn and seafood terrine on watercress and leeks with a creamy grain mustard dressing
- Marinated chicken strips on a bed of Thai noodles, vegetable and spicy peanut dressing

HOT ENTREE R48

- Classic seafood chowder
- South African samp and bean potage simmered with coriander foam
- Cape Malay style grilled vegetables presented in a phyllo triangle
- Stuffed giant black mushroom, Italian bean hot-pot and pecorino cheese gratin

- Trio of West Indian vegetable kebabs, Manchurian, samoosas and pakoras
- Pan seared medallion of Cape salmon on a bed of green vegetables with a creamy dill salsa
- Grilled calamari steak presented with sautéed baby spinach and red pepper coulis
- Baked sesame crusted line fish and baby prawns flavoured with a lime and cream sauce
- Tandoori grilled prawns with coriander foam

MAIN COURSE R104

- Oregano and garlic roast chicken supreme on a light balsamic honey jus
- Grilled Cape salmon on Asian greens with orange coriander glaze
- Breast of free-range chicken stuffed with chicken mince, black beans and sage
- Tandoori grilled South Indian coast line fish fillet with lemon coriander foam

MAIN COURSE 2 R127

- Medallions of beef with stroganoff sauce and peppered potatoe cake
- Oven roasted chicken supreme
- Ostrich fillet with dried fruit and wild mushroom ragout
- Grilled veal fillet on porcini mushroom risotto and chive cream sauce
- Cuban Mojo spiced New York beef rib with bone marrow jus 250g
- Petit medallions of Natal Midland beef served with pepper cream sauce 160g
- Seared fillet of beef with mustard thyme crust 160g
- Medallion of herb crusted lamb on ratatouille with a rosemary jus
- Rational oven baked whole shank of lamb with thyme and garlic



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MAIN COURSE R145

- Karoo rack of lamb and a shrimp stuffed free range fillet of chicken with wild mushroom ragout
- Cuban style roasted chicken crown with a citrus grilled tiger prawn on a rosemary skewer with sautéed diamond vegetables
- Coastal trio of linefish with coriander and sesame crusted catch of the day.
- Petite fillet of beef, with a mustard glaze and duck with orange sauce

DESSERT 1 R66

- Freshly baked cinnamon carrot cake with cream cheese icing
- Berry tower with chocolate sponge, fresh cream and dark chocolate
- Variety of sweet treats served to the centre of the table:
- Duo of dark and light chocolate mousse served in a chocolate cone with a seasonal fruit garnish

DESSERT 2 R71

- Mississippi mud pudding topped with ganache
- Wild berry cream cheese cake served with seasonal berries
- Delicate mango cheesecake served with a fruit coulis
- Lemon and mascarpone cheesecake with fruit
- Warm chocolate volcano with medallions of vanilla ice-cream
- ICC special black forest gateau
- Warm apple fudge



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VEGETARIAN OPTIONS

STARTERS

- Spicy vegetables simmered in coconut curry sauce, wrapped in a savoury pastry
- Vegetable crepes with a light cheese sauce
- Spinach and mushroom quiche
- Filled eggplant with vegetable cous cous
- Mixed bean soup
- Kadhi (Chilli bites in yoghurt sauce)
- Curried vegetable potage
- Roasted bell pepper tart
- Stuffed wild mushrooms with cheese bake
- Cajun vegetable stir-fry presented in a phyllo triangle
- Roasted pumpkin tartlet with basil pesto
- Indian vegetarian snacks (Peas cacheore, mixed vegetable pakoras and potato samosas)

MAIN COURSE

- Vegetable Wellington
- Wild mushroom and spinach tart with roasted peppers and pecorino
- Vegetable filled bell peppers served with tomato sauce
- Baked vegetable gateaux with eggplant, baby marrow and peppers
- Roasted butternut tart with sundried tomato, basil pesto and feta
- Mushroom and bean ragout vol-au-vent
- Lentil and bell pepper flan
- Thai style vegetable curry
- Asian spiced vegetable lupine with apricot glaze
- Mexican lentil pancake with fresh coriander
- Vegetable roulade with Moroccan spicy salsa
- Baked moussaka
- Vegetable lasagna
- Vegetable and pulse curry
- Vegetable biryani with dhal