

TASTEFUL TRENDS

CATERING

Fine Dining

Restaurant-quality dining, created exclusively for your guests. Perfect for intimate celebrations, executive dinners and luxury private events.

THREE COURSE	FOUR COURSE	CHEF'S TASTING
From R650 pp	From R750 pp	From R900 pp
Starter - Main - Dessert	Includes palate cleanser	Five-course chef's menu

Starters

Tomato & Goat's Cheese Tart

French puff pastry, slow-roasted tomato, whipped goat's cheese, fresh basil and balsamic glaze.

Wild Mushroom Vol-au-Vent

Buttery French pastry filled with sauteed wild mushrooms, garden herbs and a delicate Parmesan cream.

Smoked Salmon & Avocado

Smoked salmon, avocado mousse, cucumber ribbons, baby leaves and a bright citrus dressing.

Main Course

Slow-Braised Lamb Shank

Red wine and rosemary jus, creamy mashed potato and seasonal grilled vegetables.

Grilled Beef Rump

Chargrilled beef rump, rich red wine jus, garlic-herb mash and roasted seasonal vegetables.

Herb & Feta Stuffed Chicken Breast

Chicken breast filled with spinach, feta and herbs, served with creamy mash or roasted baby potatoes and seasonal vegetables.

Pan-Seared Salmon

Salmon fillet with lemon-butter sauce, crushed baby potatoes or creamy mash and grilled seasonal vegetables.

Desserts

Dark Chocolate Fondant

Warm chocolate centre, vanilla-bean ice cream and berry coulis.

Vanilla Creme Brulee

Classic baked vanilla custard with a caramelised sugar crust and fresh seasonal berries.

Baked Vanilla Cheesecake

Creamy baked cheesecake, berry compote and delicate biscuit crumb.

Four Course: a refreshing lemon & mint sorbet may be served between starter and main.
Five Course Chef's Tasting: includes a chef-selected amuse-bouche and additional curated course.

Menus may be tailored to the occasion and dietary requirements. Final selections are confirmed in advance of the event.