

THE
POLO
CLUB

Menu Portfolio - 2011

We are a chef based business and would love to tailor make a menu to suite your taste and budget. My team and I have a passion for food and we strive for excellence. We at all times source only the best local ingredients, to bring you superb dishes with fresh flavours and great character.

Please keep in mind that fruit and vegetables are seasonal therefore certain produce might not be available or have to be purchased at a premium.

Our ocean resources are being depleted; therefore please understand if we do not purchase certain species.

Please use set-menu's as guidelines.

There will be a 10% service charge levied to all parties of eight or more guests.

Please feel free to contact us with any queries or to set up a meeting.

Thank you kindly.

Dewald Hurter, Executive Chef

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Canapés

Parma Ham and Melon Skewers

Tomato Tartlets with Parmesan and Basil Pesto

Five Spice Venison Spring Rolls with Apricot Chutney

Seared Sesame Crusted Tuna on Skewer with Ginger and Wasabi Mayonnaise

Vine Tomato and Lamb Rump Sositias on Rosemary Sticks with Rocket Pesto

Shot glass of Melon Gazpacho with Coriander

Rare Roast Beef with Emmenthaler and Balsamic Onion

Prawn Crystal Wraps with Lemongrass and Nuoc Cham Dipping Sauce

Duck Crystal Wraps with Lemongrass and Nuoc Cham Dipping Sauce

Mini Salmon, Dill and Cream Cheese Quiches

Mini Leek and Camembert Quiches

Scottish Salmon on Risotto Nero with Saffron Rouille

Mini Brie Quiche with Onion Marmelade

Salmon Roulade, Avocado Mousse on Rye

Roast Mediterranean Vegetables on Bruscheta with Basil Pesto

Roast Mediterranean Vegetable Skewers

Lemon and Ginger Chicken Skewers

Vine Tomato, Basil and Bocconcino Skewers

Rare Roast Beef Rocket and Sun Dried Tomato

Grilled Beef Fillet with Salsa Verde Croutes, Onion Marmalade

Prawn Tempura with Sweet Chilli

Bowl Food/Canapés

Asian Beef Salad with Baby Leaves

Chicken Fried with Cashew Nut on Stir Fry

Butternut Ravioli with Sunflower Seed Pesto

Creamy Zucchini and Pistachio Risotto

Watermelon, Danish Feta, Rocket and Peppermint Dressing

Waldorf Salad

Midnight Snack

Asian Beef Salad with Baby Leaves

Chicken Fried with Cashew Nut on Stir Fry

Steak Roll with Emmenthaler, Rocket and Caramelized Onion

Lamb Burger with Grilled Peppers, Zucchini, Aubergine and Tzatziki

Creamy Chicken Prego Creamy Beef Prego

Penne Alfredo with Mushroom and Ham

Dessert Canapés

Chocolate Truffles

Dark and White Chocolate Coated Strawberries

Mini Pavlova with Fresh Fruit and Chantilly Cream

Hazelnut, Fudge Chocolate Brownies

Mini Cheesecake

Mini Milktart

Chocolate Coated Strawberries

Nougat Ice Cream on a Stick

Turkish Delight Ice Cream on a Stick

Chocolate Brownies

Nougat

Macaroons

Turkish Delight

Assorted Candy

White Chocolate Mousse Tartlets

Mini Fruit Tartlets

Marshmallows

Valrhona Chocolate Buttons

Breakfast Canapés

Orange Juice and Champagne

Martini Glasses with Muesli, Yoghurt and Berry Coulis

Poached Quail Egg on Rye with Hollandaise and Lumpfish Caviar

Cream Cheese and Salmon Roulade on Crostini

Mini Fruit Tartlets

Biscotti

Mini French Toast with Bacon and Fried Banana

Boiled Egg with Chicken, Tomato and Lemon Thyme Filling

Fruit Skewers

Mini Croissants with Cream and Preserve

Fruit Platters

Mini Muffins, Cream and Preserve

Breakfast

Martini Glasses with Muesli, Nuts, yoghurt and Berry Coulis

Selection of Muffins with Preserves and Cream

Fresh Fruit Platters

Spinach and Feta Quiche with Nutmeg and Lemon Thyme

Potato, Leek and Bacon Quiche with Caramelized Onion and Emmenthaler

Roast Mediterranean Quiche with Mozzarella

Poached Egg with Lemon Thyme Hollandaise on Smoked Salmon, Wilted Spinach and Toast Round

Poached Egg with Hollandaise on Crispy Bacon and Toast Round with Grilled Tomato

Salami, Mushroom and Smoked Mozzarella Frittata

Tomato, Basil, Mozzarella and Rocket Frittata

Smoked Salmon, Cream Cheese and Dill Omelette

Cheddar Cheese and Mushroom Omelette

Gypsy Ham, Cheddar and Tomato Omelette

Two Eggs, Bacon, Pork Sausage, Grilled Tomato, Sautéed Mushroom

One Egg, Bacon, Grilled Tomato

Breakfast Pizza with Egg, Bacon, Tomato and Mushroom

French Toast, Cinnamon, Mascarpone and Honey

French Toast, Bacon, Fried Banana, Cinnamon and Honey

Cafe Starter

Garlic and Herb Pizza Bread

Pan Fried Chicken Livers with Garlic, Chilli, Sherry and Cream

Calamari Tubes with Garlic and parsley Butter

Beef Carpaccio with Rocket and Parmesan, Caper Salsa

(Lunch only)

Cafe Mains

Grilled Rump, Mushroom Sauce and Shoestring Fries

Grilled Rump, Pepper Sauce and Mash

Grilled Hake with Lemon Butter and Shoestring Fries

Steak Roll with Emmenthaler, Rocket and Caramelized Onion with Shoestring Fries

Lamb Burger with Grilled Peppers, Zucchini, Aubergine, Tzatziki and Shoestring Fries

Creamy Chicken Prego with Shoestring Fries

Creamy Beef Prego with Shoestring Fries

Penne Alfredo with Mushroom and Ham

Creamy Salmon, Cream Cheese and Dill Linguini

(Lunch only)

Breads

Kaiser Rolls

Soft Dinner Rolls

Ciabatta

Onion and Herb Bread

Baguettes

Basket with Bread Selection

Butters/Pates

Garlic and Herb Butter

Parsley Butter

Biltong Butter

Cream Cheese and Chives

Chicken Pate

Duck Pate

Chicken Liver Pate

Snoek Pate

Starters Vegetarian

Sautéed Asparagus with Poached Egg and Lemon Thyme Hollandaise

Butternut Ravioli with Burnt Sage Butter, Galliano, Mascarpone and Amoretti Biscuit

Asian Vegetable Spring Rolls with Sweet Chilli

Starters Seafood

Calamari Tubes with Garlic and Chorizo Filling, White Wine, Lemon Thyme Butter

Calamari Tubes with Garlic, Parsley, White Wine and Lemon

Seared Sesame Crusted Tuna on Tomato and Cucumber Concasse with Wasabi Mayonnaise

Char Sui Prawn Crystal Wraps with Coriander and Nuoc Cham Dipping Sauce

Trio of Seared Scallop, Scottish Salmon and Mussel Filled Calamari

Lemon Thyme Poached Crayfish Tail on Tomato, Cucumber and Celery Concasse with Aioli

Individual Smoked Salmon Terine with Peppers and Peppadew Dressing

Prawn Tempura on Vietnamese Salad with Deep Fried Angel Hair Noodles

Starters Meat, Chicken

Breaded Chicken Livers with Red Onion, Garlic, Chilli and Red Wine Juss

Venison Spring Rolls with Dates, Five Spice and Apricot and Ginger Chutney

Char Sui Duck Crystal Wraps with Coriander and Nuoc Cham Dipping Sauce

Rare Roast Lamb Rump on Grilled Mediterranean Vegetables with Basil Pesto

Beef Carpaccio with Rocket, Parmesan and Caper Salsa

Trio of Oven Roast Tomato and Basil Soup, Lamb and Rosemary Pie and Oven Baked Aubergine and Mozzarella

Soup

French Country Soup with Fennel, Nutmeg and Parsley Pastry Sticks

Oven Roast Tomato Soup with Oregano, Smoked Paprika and Parmesan Croutons

Asian Chicken Consommé with Angel Hair Noodles, Star Anise, Ginger, Coriander and Julienned Asian Vegetables

Prawn Bisque with Spanish Paprika and Saffron Rouille Croutes

Classic Bouillabaisse with Calamari, Prawn, Mussel and Line Fish

Creamy Chicken and Portobello Mushroom Soup with its own Ravioli

Boerre Sop with Beef Brisket, Barley, Carrot, Celery, Tomato and Parsley

Cauliflower and Smoked Salmon Soup

Garden Pea Soup with Smoked Salmon

Creamy Asparagus Soup with Puff Pastry Twirls

Split Pea Soup with Smoked Eisbein

Oak Smoked Potato and Leek Soup

Oxtail and Tomato Soup with Barley

Salads

Rocket, Parmesan and Sun Dried Tomato Salad with a Basil Caesar Dressing

Dukha Butternut Salad with a Herb Dressing, Feta, Sunflower and Pumpkin Seed

Classic Greek Salad with Roma Tomato, Feta, Olives, Cucumber and Red Onion

Oven Roast Mediterranean Vegetable Salad with Chick Peas and Basil Pesto

Caprese Salad with Smoked Mozzarella, Roma Tomato, Fresh Basil and Balsamic Glaze

Salad of Vine Tomato, Rocket, Red Onion, Basil and Bocconcini with Balsamic Glaze

Blue Cheese Salad with Red Wine and Cinnamon Poached Pear, Oven Roast Beetroot

Grilled Calamari Tubes on Rocket with Capers and Dill Dressing

Fish

Seared Scottish Salmon on Parsnip Mash with Poached Egg and Lemon Thyme Hollandaise

Seared Sesame Crusted Tuna, Wasabi Risotto and Soy Glaze

Scottish Salmon with a Carrot and Soy Emulsion, Celeriac Mash, Vegetables en Papillotte

Grilled Line Fish on Parsley Mash with Wholegrain Mustard Sauce

*Lemon Grass and Ginger Poached Sea Bass on Angel hair Noodles, Oyster Mushroom and Bok Choi in Star
Anise Chicken Consommé*

Seared Scottish Salmon with Teriyaki Sauce on Stir Fried Julienne Vegetable and Coriander

Dorado Steak on Lemon and Thyme Risotto with Red Wine Glace

Chicken

Creamy Chicken and Zucchini Risotto with Pistachio

Lemon and Rosemary Roast Chicken on Caponata with Chorizo and Red Wine Sauce

*Crumbed Chicken Breast with a Parma Ham and Emmenthaler Filling, Mushroom Risotto and Artichoke
Sauce*

Chicken Galantine with Drunken Pecorino and Portobello, Potato Rosti and Marsala Sauce

Rolled Chicken Breast with Prawn and Red Thai Sauce, Jasmine Rice and Stir Fry Vegetables

Lamb

*Red Wine and Rosemary Braised Shoulder of Lamb on Brown Onion Barley, Wilted Spinach, Sun Dried
Tomato and its Own Sauce*

*Red Wine, Rosemary and Mint Lamb Shank on Oak Smoked Potato Mash with Braised Balsamic Onion
Sauce*

Leg of Lamb Cutlets Braised in Garlic and White Wine with Potato Daphinoise and its own Sauce

Coffee and Cumin Roast Saddle of Lamb with Sundried Tomato, Olive, Grilled Aubergine and Basil Pesto

*Trio of Lamb: Rare Roast Lamb Rump on Aubergine Caviar, Rosemary Lamb Pie and Braised Shoulder on
Parsley Mash*

Beef

Fillet Medallion with a Herb Crust on Potato Rösti, Asparagus and Red Wine Juss

Fillet Medallion on Potato Rösti, Wilted Spinach and Foie Gras Sauce

Fillet Medallion with a Snail Crust on Madumbi Rösti with Red Wine Sauce

Grilled Fillet on Mash with a Madagascan Pepper Sauce

Grilled Fillet on Braised Oxtail, Potato Daphinoise and its own Sauce

Aged Rump on Braised Brisket with Wilted Spinach, Red Onion, Tomato and its own Sauce

Grilled Rump on Parsley Mash with Aged Cheddar, Bacon and Portobello Sauce

Whole Roast Sirloin with Braised Onion Juss and Parsley Potato

Classic Veal Osso Bucco with Risotto Milanese

Red Wine Braised Oxtail with Pickling Onion, Mushroom and Potato Mash

Pork

Grilled Pork Loin Cutlet with Braised Onion on Vegetable Ragu with Fennel Seed Pesto

Grilled Ginger Glazed Pork Fillet on Asian Vegetables with a Ginger and Soy Sauce

Confit Pork Belly on African Risotto with Sage Sauce

Vegetarian

Asparagus and Pistachio Risotto

Tomato, Danish Feta and Sweet Basil Risotto

Butternut Ravioli with Burnt Sage Butter, Galliano, Amoretti Biscuit and Mascarpone

Stir Fried Peppers, Butternut, Mushroom, Red Onion, Ginger on Udon Noodles with Oyster Sauce, Star Anise and Cinnamon

Feast to the Table

Whole Roast Sirloin with Gremolada

Classic Osso Bucco with Veal Shin

Slow Roast Lamb Shoulder with Red Wine and Rosemary

Coffee and Cumin Roast Lamb Saddle

Confit Rolled Pork Belly with Sage

Selection of Lamb, Beef or Chicken Curries (Vidalo, Korma, Rogan Josh)

Deboned Pork Neck, Slow Roasted with Ginger Glaze

Prawn, Calamari, Mussel and Line Fish with Smoked Paprika in a Stew

Whole Grilled Line Fish with Lemon Butter

Chicken Gallontine with Smoked Mozzarella and Brown Mushroom

Side Dishes

New Potatoes in Parsley Butter

Potato Daphinoise

Shoestring Fries

Potato Rösti

Mashed Potato

Parsley Mashed Potato

Parmesan Mashed Potato

Sautéed Seasonal Vegetables with Parsley and Butter

Dukha Butternut

Fine Bean Bundles Wrapped in Bacon

Dessert

Barley Malt Panna Cotta with Shortbread, Toffee and Chocolate Sauce

Vanilla Panna Cotta with Fresh Fruit and Berry Coulis

Fresh Fruit Pavlova with Chantilly Cream and Crème Anglaise

Orange Blossom Crème Brule with Butterscotch Ice Cream

Cardamom Crème Brûlée, Star Anise Parfait and Cinnamon Roast Pineapple

Milk Chocolate Mousse on Caramelized Pear

Chocolate Fondant with Mascarpone Ice Cream and Hazelnut

Dark Chocolate Fudge Brownies with Vanilla Bean Ice Cream and Crème Anglaise

Cakes

Cheesecake

Carrot Cake with Cream Cheese Icing

Chocolate Mousse Cake

Lindt Chocolate Torte

Cheese Board

Selection of Local Cheeses, Preserves and Biscuits

Set Menus

Breakfast Menu 1

Orange Juice and Champagne

Martini Glasses with Muesli, Yoghurt and Berry Coulis

Fruit Platters

Mini Muffins, Cream and Preserve

Spinach and Feta Quiche with Nutmeg and Lemon Thyme

Potato, Leek and Bacon Quiche with Caramelized Onion and Emmenthaler

Roast Mediterranean Quiche with Mozzarella

Poached Egg with Lemon Thyme Hollandaise on Smoked Salmon, Wilted Spinach and Toast Round

Poached Egg with Hollandaise on Crispy Bacon and Toast Round with Grilled Tomato

Salami, Mushroom and Smoked Mozzarella Frittata

Tomato, Basil, Mozzarella and Rocket Frittata

Smoked Salmon, Cream Cheese and Dill Omelette

Cheddar Cheese and Mushroom Omelette

Gypsy Ham, Cheddar and Tomato Omelette

Two Eggs, Bacon, Pork Sausage, Grilled Tomato, Sautéed Mushroom

One Egg, Bacon, Grilled Tomato

Breakfast Pizza with Egg, Bacon, Tomato and Mushroom

French Toast, Cinnamon, Mascarpone and Honey

French Toast, Bacon, Fried Banana, Cinnamon and Honey

(Selection of three of above)

Coffee and Tea

Breakfast Menu 2

Martini Glasses with Muesli, Yoghurt and Berry Coulis

Fruit Platters

Spinach and Feta Quiche with Nutmeg and Lemon Thyme

Potato, Leek and Bacon Quiche with Caramelized Onion and Emmenthaler

Roast Mediterranean Quiche with Mozzarella

Poached Egg with Lemon Thyme Hollandaise on Smoked Salmon, Wilted Spinach and Toast Round

Poached Egg with Hollandaise on Crispy Bacon and Toast Round with Grilled Tomato

Salami, Mushroom and Smoked Mozzarella Frittata

Tomato, Basil, Mozzarella and Rocket Frittata

Smoked Salmon, Cream Cheese and Dill Omelette

Cheddar Cheese and Mushroom Omelette

Gypsy Ham, Cheddar and Tomato Omelette

Two Eggs, Bacon, Pork Sausage, Grilled Tomato, Sautéed Mushroom

One Egg, Bacon, Grilled Tomato

Breakfast Pizza with Egg, Bacon, Tomato and Mushroom

French Toast, Cinnamon, Mascarpone and Honey

French Toast, Bacon, Fried Banana, Cinnamon and Honey

(Selection of three of above)

Coffee and Tea

Breakfast Menu 3

Orange Juice and Champagne

Spinach and Feta Quiche with Nutmeg and Lemon Thyme

Potato, Leek and Bacon Quiche with Caramelized Onion and Emmenthaler

Roast Mediterranean Quiche with Mozzarella

Poached Egg with Lemon Thyme Hollandaise on Smoked Salmon, Wilted Spinach and Toast Round

Poached Egg with Hollandaise on Crispy Bacon and Toast Round with Grilled Tomato

Salami, Mushroom and Smoked Mozzarella Frittata

Tomato, Basil, Mozzarella and Rocket Frittata

Smoked Salmon, Cream Cheese and Dill Omelette

Cheddar Cheese and Mushroom Omelette

Gypsy Ham, Cheddar and Tomato Omelette

Two Eggs, Bacon, Pork Sausage, Grilled Tomato, Sautéed Mushroom

One Egg, Bacon, Grilled Tomato

Breakfast Pizza with Egg, Bacon, Tomato and Mushroom

French Toast, Cinnamon, Mascarpone and Honey

French Toast, Bacon, Fried Banana, Cinnamon and Honey

(Selection of three of above)

Coffee and Tea

Breakfast Menu 4

Spinach and Feta Quiche with Nutmeg and Lemon Thyme

Potato, Leek and Bacon Quiche with Caramelized Onion and Emmenthaler

Roast Mediterranean Quiche with Mozzarella

Poached Egg with Lemon Thyme Hollandaise on Smoked Salmon, Wilted Spinach and Toast Round

Poached Egg with Hollandaise on Crispy Bacon and Toast Round with Grilled Tomato

Salami, Mushroom and Smoked Mozzarella Frittata

Tomato, Basil, Mozzarella and Rocket Frittata

Smoked Salmon, Cream Cheese and Dill Omelette

Cheddar Cheese and Mushroom Omelette

Gypsy Ham, Cheddar and Tomato Omelette

Two Eggs, Bacon, Pork Sausage, Grilled Tomato, Sautéed Mushroom

One Egg, Bacon, Grilled Tomato

Breakfast Pizza with Egg, Bacon, Tomato and Mushroom

French Toast, Cinnamon, Mascarpone and Honey

French Toast, Bacon, Fried Banana, Cinnamon and Honey

(Selection of three of above)

Coffee and Tea

Lunch Menu 1

Garlic and Herb Pizza Bread

or

Beef Carpaccio with Rocket and Parmesan, Caper Salsa

Creamy Chicken Prego with Shoestring Fries

or

Penne Alfredo with Mushroom and Ham

or

Creamy Salmon, Cream Cheese and Dill Linguini

Lunch Menu 2

Garlic and Herb Pizza Bread

Pan Fried Chicken Livers with Garlic, Chilli, Sherry and Cream

Calamari Tubes with Garlic and parsley Butter

Beef Carpaccio with Rocket and Parmesan, Caper Salsa

Dukha Butternut Salad with a Herb Dressing, Feta, Sunflower and Pumpkin Seed

Classic Greek Salad with Roma Tomato, Feta, Olives, Cucumber and Red Onion

Grilled Rump, Mushroom Sauce and Shoestring Fries

Grilled Rump, Pepper Sauce and Mash

Classic Veal Osso Bucco with Risotto Milanese

Grilled Hake with Lemon Butter and Shoestring Fries

Steak Roll with Emmenthaler, Rocket and Caramelized Onion with Shoestring Fries

Lamb Burger with Grilled Peppers, Zucchini, Aubergine, Tzatziki and Shoestring Fries

Creamy Chicken Prego with Shoestring Fries

Creamy Beef Prego with Shoestring Fries

Penne Alfredo with Mushroom and Ham

Creamy Salmon, Cream Cheese and Dill Linguini

(Selection of one starter and one main)

Lunch Menu 3

Garlic and Herb Focaccia

Pan Fried Chicken Livers with Garlic, Chilli, Sherry and Cream

Calamari Tubes with Garlic and parsley Butter

Beef Carpaccio with Rocket and Parmesan, Caper Salsa

Dukha Butternut Salad with a Herb Dressing, Feta, Sunflower and Pumpkin Seed

Classic Greek Salad with Roma Tomato, Feta, Olives, Cucumber and Red Onion

Grilled Rump, Mushroom Sauce and Shoestring Fries

Grilled Rump, Pepper Sauce and Mash

Classic Veal Osso Bucco with Risotto Milanese

Grilled Hake with Lemon Butter and Shoestring Fries

Steak Roll with Emmenthaler, Rocket and Caramelized Onion with Shoestring Fries

Lamb Burger with Grilled Peppers, Zucchini, Aubergine, Tzatziki and Shoestring Fries

Creamy Chicken Prego with Shoestring Fries

Creamy Beef Prego with Shoestring Fries

Penne Alfredo with Mushroom and Ham

Creamy Salmon, Cream Cheese and Dill Linguini

(Selection of one starter and one main)

Dark Chocolate Fudge Brownies with Vanilla Bean Ice Cream and Crème Anglaise

Barley Malt Panna Cotta with Shortbread, Toffee and Chocolate Sauce

(Selection of one Dessert)

Pizza Menu1

Rocket, Parmesan and Sun Dried Tomato Salad with a Basil Caesar Dressing

Dukha Butternut Salad with a Herb Dressing, Feta, Sunflower and Pumpkin Seed

Classic Greek Salad with Roma Tomato, Feta, Olives, Cucumber and Red Onion

Caprese Salad with Smoked Mozzarella, Roma Tomato, Fresh Basil and Balsamic Glaze

(Choice of Two Salads)

Margherita

Regina

Ham, Mushrooms

Quattro Stagioni

Artichokes, Ham, Olives, Mushrooms

Parma Ham

Parma Ham, Rocket, Parmesan Shavings

Favorita

Bacon, Avocado, Feta

Continente

Bacon, Feta, Onion, Spinach

Milanese

Salami, Olives, Feta

Arrosoto

Chicken, Mushrooms, Red & Yellow Peppers

Bella Donna

Rocket, Avocado, Peppadew, Feta

(Selection of four Pizza's)

Braai Menu 1

Roosterbrood

Rocket, Parmesan and Sun Dried Tomato Salad with a Basil Caesar Dressing

Dukha Butternut Salad with a Herb Dressing, Feta, Sunflower and Pumpkin Seed

Classic Greek Salad with Roma Tomato, Feta, Olives, Cucumber and Red Onion

Caprese Salad with Smoked Mozzarella, Roma Tomato, Fresh Basil and Balsamic Glaze

(Choice of Two Salads)

Whole Fillet on the Fire

Lamb Potjiekos with Rosemary, Cumin, Portobello and New Potato

Lemon and Herb Chicken "Flatties"

(All of the above.)

New Potatoes in Parsley Butter

Miellie Pap and Tomato Relish

Cous-Cous

Sautéed Seasonal Vegetables with Parsley and Butter

Dukha Butternut

Fine Bean Bundles Wrapped in Bacon

(Selection of two)

Vanilla Panna Cotta with Fresh Fruit and Berry Coulis

or

Fresh Fruit Pavlova with Chantilly Cream and Crème Anglaise

Banquet Menu 1

Basket with Bread Selection, Butter

*Red Wine and Rosemary Braised Shoulder of Lamb on Brown Onion Barley, Wilted Spinach, Sun Dried
Tomato and its Own Sauce*

or

Grilled Line Fish on Parsley Mash with Wholegrain Mustard Sauce

or

Fillet Medallion with a Herb Crust on Potato Rosti, Asparagus and Red Wine Juss

(Select one)

Barley Malt Panna Cotta with Shortbread, Toffee and Chocolate Sauce

or

Fresh Fruit Pavlova with Chantilly Cream and Crème Anglaise

or

Orange Blossom Crème Brûlée with Butterscotch Ice Cream

(Select one)

Banquet Menu 2

Choice of Five Canapés

Basket with Bread Selection, Butter

*Red Wine and Rosemary Braised Shoulder of Lamb on Brown Onion Barley, Wilted Spinach, Sun Dried
Tomato and its Own Sauce*

or

Grilled Line Fish on Parsley Mash with Wholegrain Mustard Sauce

or

Fillet Medallion with a Herb Crust on Potato Rosti, Asparagus and Red Wine Juss

(Select one)

Sautéed Seasonal Vegetables with Parsley and Butter

Barley Malt Panna Cotta with Shortbread, Toffee and Chocolate Sauce

or

Fresh Fruit Pavlova with Chantilly Cream and Crème Anglaise

or

Orange Blossom Crème Brûlée with Butterscotch Ice Cream

(Select one)

Banquet Menu 3

Choice of Five Canapés

Basket with Bread Selection, Butter and Cream Cheese

*Red Wine and Rosemary Braised Shoulder of Lamb on Brown Onion Barley, Wilted Spinach, Sun Dried
Tomato and its Own Sauce*

or

Grilled Line Fish on Parsley Mash with Wholegrain Mustard Sauce

or

Fillet Medallion with a Herb Crust on Potato Rösti, Asparagus and Red Wine Juss

(Select one)

Sautéed Seasonal Vegetables with Parsley and Butter

Barley Malt Panna Cotta with Shortbread, Toffee and Chocolate Sauce

or

Fresh Fruit Pavlova with Chantilly Cream and Crème Anglaise

or

Orange Blossom Crème Brûlée with Butterscotch Ice Cream

(Select one)

Cheese Platter, Preserves and Biscuit

Banquet Menu 4

Choice of Five Canapés

Basket with Bread Selection, Butter and Pate

Butternut Ravioli with Burnt Sage Butter, Galliano, Mascarpone and Amoretti Biscuit

or

French Country Soup with Fennel, Nutmeg and Parsley Pastry Sticks

or

Calamari Tubes with Garlic, Parsley, White Wine and Lemon

*Red Wine and Rosemary Braised Shoulder of Lamb on Brown Onion Barley, Wilted Spinach, Sun Dried
Tomato and its Own Sauce*

or

Grilled Line Fish on Parsley Mash with Wholegrain Mustard Sauce

or

Fillet Medallion with a Herb Crust on Potato Rösti, Asparagus and Red Wine Juss

(Select one)

Sautéed Seasonal Vegetables with Parsley and Butter

Barley Malt Panna Cotta with Shortbread, Toffee and Chocolate Sauce

or

Fresh Fruit Pavlova with Chantilly Cream and Crème Anglaise

or

Orange Blossom Crème Brule with Butterscotch Ice Cream

(Select one)

Cheese Platter, Preserves and Biscuit

Banquet Menu 5

Choice of Five Canapés

Basket with Bread Selection, Butter and Pate

Butternut Ravioli with Burnt Sage Butter, Galliano, Mascarpone and Amoretti Biscuit

or

French Country Soup with Fennel, Nutmeg and Parsley Pastry Sticks

or

Calamari Tubes with Garlic, Parsley, White Wine and Lemon

*Red Wine and Rosemary Braised Shoulder of Lamb on Brown Onion Barley, Wilted Spinach, Sun Dried
Tomato and its Own Sauce*

or

Grilled Line Fish on Parsley Mash with Wholegrain Mustard Sauce

or

Fillet Medallion with a Herb Crust on Potato Rösti, Asparagus and Red Wine Juss

(Select one)

Sautéed Seasonal Vegetables with Parsley and Butter

Dessert Canapés

Banquet Menu 6

Amuse Bouche

Cured Salmon Trout, Prawn, Lemon Thyme, Oven Roast Peppers in Terrine on Chilled Asparagus Soup

Caprese of Buffalo Mozzarella, Semi Dried Roma Tomato, Sweet Basil, Onion and Caper Concasse

Coffee and Cumin Roast Lamb Saddle, Oak Smoked Potato Puree, Aubergine and Foie Gras Juss

Slow Roasted Turkey Ballotine, Duck Farce, Star Anise, Assiette of Seasonal Vegetables and Foie Gras Sauce

Summer Berry and Champagne Gelee, Rose Mousse and Vanilla Bean Ice Cream
