

The Gourmet Chef

Weddings & Harvest Table

Canapés (passed by waiters)

Smoked aubergine, zucchini, leek & cream cheese crepe roulade

Roasted vine tomato tartlets, goat's cheese, basil pesto

Spanakopita, baby spinach, ricotta, feta, golden phyllo, pistachio

Rare roast beef sirloin, whole grain mustard herb crust, roasted vine tomatoes, basil pesto aioli

Mediterranean chicken fillet kebabs, red onion, sweet peppers, smoked paprika lemon basting

Charred nectarines, bocconcini, basil skewers

Rare roast sirloin, mushroom roses, horseradish crème fraiche

Smoked salmon trout, blinis, lemon, chive crème fraiche

Harvest table

Artisanal bread display

sour dough | ciabatta | baguette | salted grissini | rosemary | garlic focaccia | assorted cocktail rolls
aged balsamic | extra virgin olive oil | herb whipped butter

A selection of fine local and international cheeses, grapes, fresh figs, preserves, salted gourmet nuts,
luxury crackers | Water biscuits

Rustic Wooden Charcuterie Boards

Rooibos smoked chicken | rare pepper fillet | Italian salami | | pickles | Parma ham | marinated
olives | biltong & droëwors

Pates & Dips

truffle mushroom & cream cheese pate | whipped herb feta | roasted butternut hummus | sundried
tomato tapenade | tzatziki | brandy chicken liver pate | smoked snoek pate

Wood fired Italian vegetables, balsamic, fresh herbs, basil aioli

Hot smoked salmon sides, honey mustard glaze, dill crème fraiche

Tiger prawn cocktail, avocado, crimson micro leaves, smoked paprika mayo

Chargrilled asparagus, wild rocket, marinated artichokes, lemon dressing

Strawberry, sweet melon, burrata, watercress, citrus vinaigrette

Baked figs, camembert, rosemary, honey, pistachio crumble

Beef fillet carpaccio, wild rocket, marinated mushrooms, truffle aioli, shaved parmesan

Charred pineapple carpaccio, Danish feta, rocket, toasted almonds, passionfruit dressing

The Gourmet Chef

Something sweet

Berry pavlova, cheesecake filling, berry compote

Chocolate brownies, salted caramel, pistachio

Berry tartlets, vanilla crème anglaise

Mini milk tarts

Chocolate eclairs