

## **BUFFET TO THE TABLE MENU**

*Prices are per person, ex VAT, hiring and staff*

### **COLD CANAPES**

*Priced between R15-R30*

Lemon & black pepper shortbread with gorgonzola mousse, green fig & walnut praline(V)

Savoury panna cotta – corn //beetroot // cauliflower(V)

Parmesan & rosemary shortbread with herbed feta, slow roasted cherry tomato & basil pesto(V)

Seasonal fruit gazpacho with flavour pearls(V)

Linefish ceviche tacos with wasabi guacamole

Smoked snoek pate served on mossbolletjie, papaya salsa and rooibos reduction

Gin cured trout with fennel salad & citrus foam

Coronation chicken pancake with pineapple & coriander salsa

Beef bresaola served en croute with ratatouille & goats cheese mousse

Yorkshire pudding with rare roast beef, horseradish and rocket

Teriyaki beef fillet crisp wonton with kimchi



# STIR *food*

## **HOT CANAPES**

*Priced between R15-R30*

Smoked potato & pea samosa(V)

Polenta fries & roasted red pepper sauce(V)

Potato & onion bhaji with chickpea flour & masala refreshed with a cucumber raita(V)

Arancini – pea & mint(V) // exotic mushroom(V) // mussel & chorizo

Mozambican tiger prawn served with chilli & lime mayonnaise

Chargrilled Sriracha prawn with gazpacho dressing & salsa

Pork & prawn wontons enhanced with Chinese 5 spice, served with Asian dipping sauce

Confit pork belly with pork crackling & apple gel

Smoked Bobotie samosa & homemade chutney

Braised oxtail croquettes served with port wine gravy

Beef Kofta with flatbread, yoghurt dressing & salsa

Beef with café au lait sauce & pomme puree

## **BRAAI STATION**

Cape Malay chicken sosatie & coconut curry sauce

'Plankievleis' – dry aged rump sliced & served with 'trufflenaise', Asian dipping sauce & chimichurri

Salted lamb riblets & yoghurt dressing

Skewers - Asian fish // Vegetable & haloumi(V)



# STIR *food*

## STARTERS

*Priced between R70-R100*

Bread to the table - a selection of artisan baked bread served with butter, Balsamic & olive oil (V)

Ricotta & fine herb gnocchi with minted spring peas(V)

Textures of beetroot, goats cheese mousse & micro leaf salad(V)

Cauliflower soup with red wine poached pear, toasted walnuts & gorgonzola, poured tableside(V)

Roast butternut, feta & caramelized onion tartlet with rocket & cherry tomato salad(V)

Chargrilled vegetables with tabbouleh salad & labneh (V)

Pan seared trout with dill new potatoes, asparagus, watercress, crème fraiche & horseradish dressing

Lightly smoked snoek & West Coast mussels with Cape Malay emulsion & baby leaf salad

Cured trout with textures of beetroot & baby leaf salad

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

Chargrilled Peri Peri chicken salad with mango, ginger & red onion with lime dressing

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

Chicken Caesar – baby cos, Parmesan, free range egg & anchovy dressing

Smoked springbok carpaccio & tartare with kimchi salad

Szechuan pepper beef fillet carpaccio with wasabi emulsion & Asian slaw salad



# STIR *food*

## **BUFFET MAIN COURSE**

*(Choose two proteins)*

Braised lamb served in Greek lemon & oregano gravy

Deboned Moroccan leg of lamb served with yoghurt dressing

Chargrilled whole sirloin served with roasted plum tomatoes, wild rocket, crushed olive & caper dressing (fillet supplement R50pp)

Chicken curry – Thai // Indian // Cape Malay *(vegetarian option available)*

Whole baked linefish stuffed with lemon, herbs & garlic

Pan seared linefish, mussels & prawns in a Bouillabaise sauce

Deboned free range chicken stuffed with spinach & ricotta in a neopolitan tomato sauce

Braised beef shortrib with Bourbon sauce

Slow roasted pork belly & crackling apple, ginger & chilli

ACCOMPANIED BY  
*(Choose three)*

Duck fat roasted potatoes

Steamed savoury rice

Rosemary roasted baby potatoes

Seasonal vegetables in herb butter

Maple glazed sweet potatoes



# STIR *food*

Honey-glazed root vegetables

Mediterranean roast vegetables with rocket

Broccolini & fine beans with flaked almonds & slow roast cherry tomatoes

Seasonal garden salad

Israeli cous cous salad with roast butternut, spinach, roasted peppers & feta

## PLATED DESSERT

Buchu & white chocolate parfait, macerated dried fruit, rooibos & lemon gel

Spiced apple crumble cake, salted caramel & vanilla ice cream

Cardamom panna cotta with Noble late apricots, coconut crumble & gooseberries

Chocolate passion – chocolate cake, passionfruit parfait & chocolate mousse

Malva pudding with Amarula anglaise & melktert ice cream

“Dom Pedro” – espresso & whisky semi freddo, chocolate & tuille

Citrus Assiette – parfait, lemon cake & curd, citrus foam

Strawberries & cream – cheesecake, meringue & biscuit

Coconut & lime panna cotta, tropical fruit salsa, passionfruit gel & Macadamia nut crumble



# STIR *food*

## CANAPE DESSERTS

Crème brulee – Rooibos // Citrus // Chocolate & mint // Vanilla bean

Lemon meringue pots

'Springbokkie' – peppermint liqueur jelly topped with Amarula mousse and peppermint crisp shavings

Classic tiramisu

Baked cheesecakes with berry compote

Chocolate & orange mousse & candied orange zest

Malva puddings with crème anglaise

Apple crumble cake with cinnamon spiced mascarpone

Peppermint crisp pots

Chocolate custard, salted caramel & brownie crumb

Coconut & lime panna cotta with passionfruit gel

Eaton mess – meringue, chantilly and berries

Decadent chocolate brownie

Pecan pie bars with brandy cream

Mini Dom Pedro – coffee & whiskey semifreddo

Ice cream & sorbet - flavours on request