



M E N U

starter

Mushroom and Parmesan arancini with spicy tomato relish

Butternut squash gnocchi with roasted butternut cubes, burnt sage butter, deep fried sage parmesan shavings

Pancetta, Parmesan and baby string beans wrapped in buttery puff pastry with a silky Dijon hollandaise sauce

main

Beef fillet with carrot purée, charred onion petals, grilled vegetables, boulangère potatoes and red wine and rosemary jus

Orange glazed Norwegian salmon with sautéed wild mushrooms pea purée and buttered charred broccolini

Char grilled lamb chops served with roasted butternut cubes cauliflower purée, fondant potatoes and a red wine jus

dessert

Decadent chocolate lava cake served with fresh seasonal berries, berry compote and vanilla bean ice cream

Passion fruit panna cotta served with granadilla sorbet and granadilla coulis

Chocolate 3 way, chocolate sponge, dark chocolate mousse serve with chocolate ice cream and caramel sauce



M E N U

starter

Oxtail Croquettes with Herb Yoghurt & Microgreens

Confit Duck Spring Rolls with Tangy Plum Sauce & Micro Herbs

Charred Seasonal Vegetables with Chickpea Purée, Lemon Dressing & Toasted Seeds (*Vegetarian*)

main

Five-Spice Pan-Seared Duck Breast with Beetroot & Plum Purée, served with Grilled Green Vegetables

Sweet & Sticky Beef Short Rib with Fragrant Coconut & Sesame Jasmine Rice, served with Baby Bok Choy

Grilled Baby Carrots & Slow-Roasted Onions with Red Harissa Rice, Sautéed Halloumi, Lemon Saffron Yoghurt, Fresh Herbs & Toasted Nuts (*Vegetarian*)

dessert

Light & Fluffy Pineapple Delight with Toasted Coconut, Fresh Seasonal Berries & Passion Fruit Coulis

Grilled Stone Fruit with Fresh Seasonal Berries, Crushed Nut Praline & Vanilla Bean Ice Cream



M E N U

starter

Soup of the Day: Biltong & Black Pepper

Roasted Seasonal Squash with Chickpea Purée, Balsamic
Mushroom Sauce, Brussels Sprouts & Crushed Almonds

main

Line Fish of the Day, served with Coconut, Lemon & Dill
Cream Sauce, Grilled Green Vegetable Medley, finished with
Parsley & Coriander Oil

Sun-Dried Tomato & Butternut Risotto with Roasted Butternut
Cubes, Roasted Red Pepper, Herb Oil & Parmesan

dessert

Sticky Toffee Pudding served with Fresh Seasonal Berries,
Caramel Toffee Sauce, Citrus Cream Cheese & Vanilla Bean
Ice Cream

Deconstructed Caramel Cheesecake with Sablé Crumb,
Candied Popcorn, Chocolate Chips & Decadent Chocolate
Ice Cream



BUFFET MENU SELECTION

Plated Starter (choose one)

Soup of the Day: Biltong & Black Pepper

Deep-Fried Mac & Cheese Croquettes with Blue Cheese Sauce, Salsa Verde & Fresh Italian Parsley

Salmon Mousse Tartlet with Microgreens & Soy-Citrus Glaze

Salmon, Avocado & Cucumber Salad with Orange Segments, finished with a Honey, Chilli & Orange Dressing

Tempura Prawns with Roasted Vine Tomatoes, served on Baby Spinach with a Silky Prawn Bisque

Café de Paris Butter-Roasted Bone Marrow & Pulled Lamb Shoulder with Onion Soubise, Pickled Mustard Seeds, Fresh Parsley, Sauce Vierge & Toasted Sourdough

Roasted Seasonal Squash with Chickpea Purée, Balsamic Mushroom Sauce, Brussels Sprouts & Crushed Almonds (Vegetarian)

Oxtail Croquettes with Herb Yoghurt & Micro Herbs

Confit Duck Spring Rolls with Tangy Plum Sauce & Microgreens

Grilled Leek & Miso Risotto with Crispy Leeks, Sage Oil & Parmesan (Vegetarian)



Mains — Meats (buffet)

Butter Chicken with creamy coconut sauce
Mozambican-flavoured chicken thighs
Roast lemon & thyme chicken flavoured with cracked black pepper
Traditional Slow-Cooked Hardbody Chicken
Pan-Seared Line Fish Porchetta with Pecorino Sauce
French-Style Red Wine–Braised Beef Short Rib
Italian Slow-Braised Beef Oxtail
Slow-Roasted Pulled Lamb Shoulder
Chimichurri Lamb Chops
Sticky Barbecue Pork Loin Chops

Carbohydrates (buffet choose two)

Fragrant Jasmine Rice
Savory Pilaf Rice
Potato Dauphinois
Grilled Pumpkin Boats
Creamy Samp (Liamara Style)
Slow-Cooked Samp & Beans
Creamy Pap (Liamara Style)
Liamara steamed bread
Duck Fat–Roasted Baby Potatoes with Parmesan



Salads & Vegetables (buffet choose four)

Green Vegetable Medley with Coriander Dressing

Fresh roasted mediterranean vegetables

Honey roasted carrots on a bed of blitzed ricotta

Roasted pumpkin boat with pumpkin seeds

Butternut Squash Salad with Rocket, Walnuts & Parmesan

Balsamic Tomato & Stone Fruit Salad with Rocket & Cream Cheese

Baby Spinach & Grilled Pear Salad with Gorgonzola, Walnuts & Cranberries, finished with Balsamic Dressing

Sweetcorn with Feta, Coriander & Parmesan

Greek Salad with Feta, Rosa Tomatoes, Cucumber, Avocado, Olives, Tuna, Green Fig Preserve & Honey Mustard Dressing

Butternut & Sweet Potato Dauphinois

Roasted Beetroot & Butternut Salad with Rocket, Red Onion, Mozzarella & Seeds

Plated desserts (choose one)

Berry Panna Cotta served with Fresh Seasonal Berries & Berry Coulis

Light & Fluffy Pineapple Delight with Passion Fruit Coulis

Sticky Toffee Pudding with Fresh Berries, Caramel Toffee Sauce, Citrus Cream Cheese & Vanilla Bean Ice Cream

Citrus Infused Malva Pudding & Vanilla Infused Custard

Deconstructed Caramel Cheesecake with Sablé Crumb, Candied Popcorn, Chocolate Chips & Chocolate Ice Cream

Grilled Stone Fruit with Fresh Berries, Nut Praline & Vanilla Bean Ice Cream

Deconstructed Berry Cheesecake with Berry Coulis, Short crust Crumb & Fresh Berries, served with Strawberry Ice Cream

Decadent Chocolate Lava Cake with Fresh Berries, Blueberry Compote & Vanilla Bean Ice Cream

Passion Fruit Panna Cotta with Granadilla Sorbet & Granadilla Coulis

Trio of cheesecakes served with fresh berries & ice cream