



RESTAURANT • HOTEL • CONFERENCING



## 2 Course Conference Menu

*Please choose between either Starters and Mains or Mains and Desserts to be served*

### Starters

Watermelon marinated in Mirin accompanied by homemade ricotta, chilli infused honey finished off with Parma-ham crisp

Or

Lentils roll Grilled baby marrow and eggplant set upon a tomato sauce and finished with mozzarella cheese

or

Tandoori spiced chicken, pickled red onion, cucumber ribbons dehydrated tomatoes and finished with a mint and yoghurt dressing

### Mains

Lemon and herbed roast chicken breast set upon warm orzo salad finished with a butternut and chili puree

or

Beef stir-fry with noodles, mixed vegetable strips and fresh ginger

or

Pan seared line fish accompanied with warm cous cous salad spicy mixed fruit and fennel compote, chickpea puree and finished with a caper butter

### Desserts

Summer berry pudding, mixed berry gel, frozen white chocolate mousse, passion fruit and honeycomb ice cream

or

Rooibos infused Crème brulee

or

Fresh fruit Platter