



**PLATED  
&  
TEA BREAKS**

# STARTERS

## SOUPS

### **Butternut Soup**

Simmered with a light vegetable stock and corn finished with coconut cream

### **French Onion Soup**

Rich dark onions, simmered in vegetable stock and garnished with a parmesan crouton

### **Asparagus Soup**

A creamy thick soup finished with toasted flaked almonds

### **Spicy Tomato Soup**

A rich, homemade Tomato broth complimented by celery and a touch of Tabasco and Worcester sauces.

## SALADS

### **Three Cheese, Avocado (or Pear) and Walnut Salad**

A trio of soft, hard and blue cheeses accompany a light green salad of rocket, lettuce and watercress, drizzled with a dressing of cider vinegar, honey and mustard

### **Smoked Chicken Salad**

A fresh garden salad adorned with strips of smoked chicken and wedges of melon, dressed with a light blue cheese dressing

### **Greek Salad and a Garlic Baguette**

A freshly made salad of diced onion, green peppers, tomato, cucumber, feta cheese and whole black olives presented on a bed of selected greens, drizzled with a balsamic reduction and lightly toasted garlic-rubbed baguette

### **Spinach and Feta Crepe**

Paper thin crepe filled with creamy spinach, feta cheese and a cheese and chive sauce, garnished with sprinkle of Paprika

### **Fresh Smoked Berg Trout**

Set on a light salad accompanied by crostini and edged by a chive Crème fraiche

### **Smoked Norwegian Salmon**

Rested on a potato blini smothered in a creamed cheese accompanied by a light salad garnish

### **Chef's Melange of Seafood**

A pink prawn cocktail dressed in a marie rose sauce and served with a selection of smoked fish individually sauced

# MAIN COURSE

## **Tender Fillet of Beef Selection**

Pan-fried and served with roasted shallots and doused with a rich, wild mushroom sauce. Accompanied by a skewer of roasted vegetables and potato wedges

Topped with a duxelle of mushroom and a puff pastry lid, served with grilled Aubergine, Rösti potatoes and accompanied by a rich, red wine gravy

## **Roast Leg of Karoo Lamb**

Thinly carved and plated with dark roasted peppers and topped with a rosemary and red wine gravy. Served with baby parsley potatoes and a skewer of roasted vegetables

## **Braised Oxtail**

A Champagne Sports Resort speciality. Served on a bed of garlic mashed Potato with, Mushrooms and Baby Onions

## **BREAST OF CHICKEN SELECTION**

### **Chicken with Wild Mushrooms**

Presented on wild mushrooms and complemented with a tomato and basil coulis, served with a fresh seasonal vegetable medley and glazed baby potatoes

### **Chicken Monza**

Grilled Chicken breast, Spinach and Feta, napped with an elegant Mushroom sauce served on a bed of linguine pasta and finished with Parmesan cheese

### **Stuffed Breast of Chicken**

With Spinach, Blue Cheese and Bacon Or Ham and Mature Cheddar, bathed in a creamy Wild Mushroom Sauce, served with a fresh seasonal vegetable medley and glazed baby potatoes

## **FISH SELECTION**

### **Sole Meunière**

Lightly dusted in flour and pan-fried in olive oil, topped with sprinkled parsley and served with baby potatoes and fresh greens

### **Seared Supreme of Norwegian Salmon**

Grilled and set on a bed of roasted Leeks, topped with Asparagus and Prawns, glazed with Lemon Butter-Caper Sauce

### **Pan Fried Berg Trout**

Whole de-boned fresh Berg trout, gently fried and served with roasted flaked almonds and a lemon-butter reduction, steamed baby potatoes and fresh greens

## **VEGETARIAN SELECTION**

Whole Baked Aubergine Basket, stuffed with a medley of braised green peppers, onions, tomato and finely diced aubergine with béchamel sauce

Whole Baked Butternut, filled with a brunoie ratatouille



## **DESSERTS**

### **FUDGE PICASSO**

A white chocolate mousse, loaded with chunks of home-made fudge and Amarula liqueur, painted with a fudge glaze and whirls of dark chocolate

### **AUSTRIAN CHOC MOUSSE**

A light fluffy chocolate mousse with orange liqueur and a hint of espresso, covered with a brilliant chocolate glaze and garnished with a thin chocolate shaving

### **ITALIAN TIRAMISU**

An Italian cheesecake made with fresh cream cheese and boudoir biscuits, soaked in espresso and brandy syrup, decorated with a rich coffee glaze and a chocolate coffee bean

### **CAPE MALVA PUDDING**

Traditional Cape Malay pudding made the traditional way using butter, fresh cream, apricots and a sticky toffee sauce.  
Serve with warm custard, whipped cream or a brandy butter sauce.

### **CRÈME CARAMEL**

Freshly prepared individual portions of baked custard crème caramel topped with a velvety smooth syrup

### **PAVLOVA**

A meringue base topped with seasonal fresh fruits and cream

### **CHEESE BOARD AND BISCUITS**

A plated selection of South African and imported cheeses and cheese biscuits with preserves  
(Surcharge of R25.00 per person)

# **SPECIALITY TEA BREAKS**

## **Freshly baked Scones served with the following toppings**

whipped cream, selection of three jams & cheese Fresh

Cinnamon Pancakes

Fresh Roasted Coffee and Decaffeinated Coffee and Gourmet Teas

Bottled Water

## **Gourmet Finger Sandwiches to Include:**

Cucumber, Roast Beef & Mustard, Tuna and Smoked Salmon Sandwiches

Selection of Home baked cookies

Fresh Roasted Coffee and Decaffeinated Coffee and Gourmet Teas

Bottled Water

## **Selection of home baked Muffins**

Bran, Blueberry, Choc-chip and caramel

## **Chocolate, Vanilla and Strawberry Ice Cream Cones**

Served with the Following Toppings

Hot Chocolate Sauce, Strawberry Sauce, Rainbow Sprinkles,

M&M's, Crushed Cookies, Nuts and Cherries

Fresh Roasted Coffee and Decaffeinated Coffee and Gourmet Teas

Bottled Water

## **HIGH TEA MENU FINGER SANDWICHES**

(On Brown and White Bread)

Egg Mayonnaise and Watercress

Smoked Salmon and Cucumber

Cured Ham and Seed Mustard

## **SAVOURY PASTRIES**

Salmon and leek quiche

Spinach and Feta Cheese Phyllo Parcels

Mushroom and Parmesan Bouchées

## **SWEET PASTRIES**

Fresh Fruit Tartlets

Scones with Strawberry Preserve, Whipped Cream and Cheese

Chocolate Caramel Squares

Fresh Fruit Kebabs with Chocolate Dip

## **TEAS AND INFUSIONS**

A Selection Of Teas & Freshly Brewed Filter Coffee