



**conference menu selector**

**starters** – please choose one option

- ◇ free chicken ragout fin with capers in phyllo pastry
- ◇ butternut soup with fresh home baked bread
- ◇ italian fish cakes with organic garden greens and saffron/chilly/garlic mayonnaise
- ◇ beef carpaccio with rocket, pecorino, olive oil and balsamic vinegar
- ◇ summer salad with organic garden greens, confit tomatoes, roasted pumpkin seeds and goat's cheese
- ◇ smoked salmon salad with capers, watercress, peccorino and mustard seed dressing

**main courses** – please choose one option

- ◇ braised springbok shank, caramelized onion mash potato and red wine jus
- ◇ grilled chicken breast, roasted crushed potatoes with olive and tomato salsa
- ◇ panfried linefish with crispy potato summer salad served with sauce vierge
- ◇ grilled sirloin steak with potato roesti, courgette ribbons and spicy white wine sauce
- ◇ roasted lamb shoulder roulette with sweet potato and thyme, garlic jus

**vegetarian options** – please choose one option if required

- ◇ grilled field mushroom stuffed with courgette, feta and caramelized onion
- ◇ home made fettuccine with slow roasted tomato sauce, basil pesto and parmesan

**desserts** – please choose one options

◇ seasonal fruit platter with hazelnut ice cream

◇ malva pudding with crème anglaise

◇ vanilla pod crème brulee

◇ trio of sorbets

◇ chocolate brownies with vanilla ice cream