



AVIANTO

*a village made in heaven*

## AVIANTO PLATED MENU OPTIONS 2012



### Plated Menu

#### OPTION 1 – PLATED MENU: R195.00 P.P. INCL. VAT

1 STARTER – PLATED  
1 MAIN COURSE – PLATED  
1 DESSERT – PLATED

#### OPTION 2 – PLATED MENU: R280.00 P.P. INCL. VAT

1 STARTER – PLATED  
2 MAIN CHOICE COURSE – PLATED  
1 DESSERT – PLATED

#### OPTION 3 – PLATED MENU: R320.00 P.P. INCL. VAT

2 CHOICE STARTER – PLATED  
2 CHOICE MAIN COURSE – PLATED  
PLATED TO 1 DESSERT

#### OPTION 4 – PLATED MENU: R365.00 P.P. INCL. VAT

2 CHOICE STARTER – PLATED  
2 CHOICE MAIN COURSE – PLATED  
2 CHOICE DESSERT – PLATED

#### OPTION 5 – PLATED MENU: R450.00 P.P. INCL. VAT

2 CHOICE STARTER – PLATED  
3 CHOICE MAIN COURSE – PLATED  
2 CHOICE DESSERT – PLATED

#### OPTION 6 – PLATED MENU: R540.00 P.P. INCL. VAT

3 CHOICE STARTER – PLATED  
3 CHOICE MAIN COURSE – PLATED  
3 CHOICE DESSERTS – PLATED

# PLATED MENU

## PLATED OPTION 1

CHOOSE 1 OF  
THE FOLLOWING

## PLATED OPTION 2

CHOOSE 1 OF  
THE FOLLOWING

## PLATED OPTION 3

CHOOSE 1 OF  
THE FOLLOWING

## PLATED OPTION 4

CHOOSE 2 OF  
THE FOLLOWING

## PLATED OPTION 5

CHOOSE 2 OF  
THE FOLLOWING

## PLATED OPTION 6

CHOOSE 3 OF  
THE FOLLOWING

### PLATED STARTER SELECTION

#### HOT STARTERS:

- ? Thai Fish cakes served with an Asian salad and spicy capsicum aioli
- ? Chicken Galantine: Chicken stuffed with Thyme and Pistachio nuts served with Cauliflower and Truffle Puree
- ? Baked baby Aubergine stuffed with Ratatouille and Parmesan cheese served with polenta and Napolitano sauce
- ? Lemon tea smoked Norwegian Salmon with Chinese Barley salad
- ? Braised Pork shoulder served with warm Waldorf salad and tomato marmalade
- ? Warm Duck breast salad served with orange segments, caramelized pearl onions and chilly dressing
- ? Oxtail open Ravioli: Braised Oxtail with Cannellini Beans layered with homemade pasta served with braising jus

#### COLD STARTERS:

- ? Smoked Cured Beef served with Balsamic Marinated Strawberries
- ? Smoked Salmon Parcels filled with Tomato and marinated Chickpeas served with Herb and Corn Salad
- ? Salmon Trout tar-tar served with toasted Brioche and Caper vinaigrette
- ? Asian Barbeque Chicken served with Lentil and Coriander Salad
- ? Smoked Chicken and Marinated Fennel Gelee served with a Tomato and Caper Berry Vinaigrette
- ? Springbok Carpaccio: Biltong sliced marinated Carpaccio with Parmesan shavings served with a Coriander seed Crouton

*All choices include fresh bread rolls*

#### SOUPS:

- ? Portabello and Button Mushroom Crème served with toasted Walnuts
- ? Carrot and Corn served with a poached Oyster and a dash of cream
- ? Seafood Chowder served with a Cheddar twist
- ? Prawn bisque with a spicy sun dried Tomato Grissini
- ? Roasted Tomato and Basil served with a dollop of Crème Frisch
- ? Spiced Butternut with a Vanilla Bean Crème and fragrant Crouton
- ? Confit Leek with tempura Potato and Feta Dumplings

#### OPTIONAL SORBET –PALATE CLEANSER R12.00

*Please speak to the chef for the perfect choice to accompany your menu selection*

- ? Raspberry
- ? Passion fruit and Citrus Smoothie
- ? Pineapple and Coconut
- ? Camparri and Orange
- ? Strawberry and Wasabi Granite

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CHOOSE 1 OF THE FOLLOWING

## PLATED OPTION 3

CHOOSE 1 OF THE FOLLOWING

## PLATED OPTION 4

CHOOSE 2 OF THE FOLLOWING

## PLATED OPTION 5

CHOOSE 3 OF THE FOLLOWING

## PLATED OPTION 6

CHOOSE 3 OF THE FOLLOWING

### PLATED MAIN COURSE

#### MEAT:

- ? Roasted Beef Fillet – Thyme rubbed Beef Fillet, Yorkshire Pudding, Gem Squash Puree, Roast Vegetables and Wholegrain Mustard Jus
- ? Braised Lamb Shank served with soft Rosemary Polenta, Beer Batter Baby Marrow and Port Wine Jus
- ? Boneless Beef Short Rib served with Gnocchi , selection of Baby Vegetables and Red Wine Pan Gravy
- ? Herb Crusted Rack of Lamb served with Candied Sweet Potato, Sautéed Spinach and Mint Sauce
- ? Braised Pork Shoulder – Braised shoulder of Pork, stuffed with Pork and Coriander Farce, Creamed Pearl Barley Risotto , Pork Braising Jus

#### POULTRY:

- ? Roast Chicken Supreme, Oyster Mushroom, creamy Leek Ragout, roasted Parisienne Potatoes
- ? Chicken Ballontin with Sage and Onion stuffing served with Seasonal Vegetables, Spring Onion Mash and Brown Chicken Jus
- ? Tamarind glazed Chicken Breast served with Wasabi Potato Puree, Baby Vegetables and Sweet Chilli, Basil Sauce

#### FISH:

- ? Roasted Kingklip served with Sautéed Green Beans, Red Onion and Olives with a Lemon and Sweet Red Pepper Compote
- ? Chilli glazed Salmon served Sweet Potato Mash, Sugar Snap Peas and Red Pepper, Corn, Chilli Gazpacho
- ? Cape Malay Linefish – mild salsa spice, Potato and Fish Cake, Lentil Dahl

#### VEGETARIAN:

- ? Butternut Lasagne served with Béchamel and Napolitano sauce topped Parmesan cheese
- ? Tian of marinated Mushroom, Hummus, Danish Feta, Crisp Onion, Artichoke Puree, Truffle foam

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CHOOSE 2 OF  
THE FOLLOWING

## PLATED OPTION 6

CHOOSE 3 OF  
THE FOLLOWING

## PLATED DESSERT

- ~ Almond Pannacotta – toasted Almonds, Pineapple soup, Praline Biscuit
- ~ Ginger Brulee – candied Ginger, Macerated Berries
- ~ Apple pie – Cinnamon Ice Cream, Brandy Anglaise
- ~ Chocolate Pudding – Baked Chocolate pudding, Frozen Strawberry Yoghurt, Chocolate Nachtmuzik
- ~ Baked Blueberry Cheesecake – sour Morelo Cherries, Cherry compote, Lemon Shortbread
- ~ Chocochino Tiramisu – Chocolate and Coffee Italian Trifle, Chocolate shavings
- ~ Traditional Milk Tart – Cinnamon Ice Cream, Seasonal Berries
- ~ Study of Chocolate – Warm Chocolate Brownie, Frangelico and Chocolate Mousse, Chocolate Hazelnut Praline Ice Cream
- ~ Fresh Select Fruits – Seasonal fruits, Lemon and Lime sorbet

*We regret we do not provide Wedding Cakes*

**KIDDIES MENU:** As per Buffet Selection

**OPTIONAL EXTRAS:** As per Buffer Selection

Should you wish to forfeit a **PLATED** Dessert on any of the above Options and have **BUFFET DESSERT SELECTION** this will be at a cost of R40 per person for a choice of 3 **DESSERTS** off the Dessert Buffet Selection.

All menu prices are subject to change and availability