

AVIANTO

Let's Celebrate

3 COURSE PLATED MENU

(1 x Set Starter, 1 x Set Main and 1 x Set Dessert)

STARTERS

(CHOOSE 1)

SMOKED CURED BEEF

Served with Balsamic Marinated Strawberries

SPICED TOMATO SOUP

Served with Tian of Marinated Plum Tomatoes, Feta & Basil Pesto

ASIAN BARBEQUE CHICKEN

Served with Lentil & Coriander Salad

SPRINGBOK CARPACCIO

Biltong Sliced Marinated Carpaccio with Parmesan Shavings served with a Coriander Seed Crouton

DUO OF FRANSCHHOEK SALMON TROUT

Served with a Sesame Cracker and a Grapefruit & Watercress Salad

CRISPY SEARED ASIAN STYLE SALMON

Served with a Rice Noodle Salad topped with Basil, Coriander & Mint, and dressed with a Citrus, Soy & Paw-Paw Salsa

SMOKED DUCK BREAST AND WATERCRESS SALAD

Cumberland Sauce and an Apple & Red Wine Chutney

CAPRESE SALAD

Pesto Marinated Tomatoes Slices, Buffalo Mozzarella, Kalamata Olives, Deep Fried Capers, Balsamic Glaze

THAI SPICED FISH CAKE

Served with a Soft Poached Egg & Asian Style Salad

CHICKEN GALANTINE

Chicken stuffed with Thyme & Pistachio Nuts served with a Cauliflower & Truffle Puree

OPEN CREAMED SPINACH & PARMESAN TARTLET

Served on Sesame Infused Mash Potatoes & Savoury Meringue

LEMON TEA SMOKED NORWEGIAN SALMON

With a Chinese Barley Salad

BRAISED PORK SHOULDER

Served with a warm Waldorf Salad & Tomato Marmalade

OXTAIL OPEN RAVIOLI

Braised Oxtail with Cannellini Beans Layered with Homemade Pasta served with Braising Jus

CONTINUED...

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MAIN COURSE

(CHOOSE 1)

MEAT

ROASTED BEEF FILLET

Thyme Rubbed Beef Fillet, Yorkshire Pudding, Gem Squash Puree, Wholegrain Mustard Jus

BEEF FILLET

Beetroot and Pomegranate Marinated Beef Fillet, Classic Fondant Potato, Beetroot Syrup, Beef Jus

BRAISED PORK SHOULDER

Stuffed with Pork & Coriander Farce, Creamed Pearl Barley Risotto, Pork Braising Jus

BRAISED LAMB SHANK

Lamb Shank served on a Parmesan Mash, Seasonal Veg & a Rich Red Wine & Rosemary Jus

CHICKEN

CHICKEN FILLET 'STEAK'

Roast Chicken Fillet, Oyster Mushroom, Creamy Leek Ragout, Roasted Parisienne Potatoes

OVEN ROASTED STUFFED CHICKEN BREAST

Chicken Breast stuffed with Thyme & Almond Farce, Onion Mash & Sherry Jus

GRILLED OSTRICH FILLET WITH PISTACHIO CRUST

Chiffonade Vegetables, Crisp Coriander Potato Rosti, Light Mushroom Foam, Coriander Oil & a Port Reduction

FISH

CITRUS GLAZED SALMON

Grilled Scottish Salmon, Citrus Marinade, Bean, Pickled Mushroom & Corn Salad, Vanilla Cured Salmon

CAPE MALAY LINE FISH

Line Fish Prepared in a Mild Salsa Spice with a Potato & Fish Cake, Lentil Dahl

SCOTTISH SALMON FILLET TOPPED

With Sun-Dried Tomato & Herb Crust Warm Cumin Potatoes, Fresh Broccoli Florets and Parmesan Cream

PAN-FRIED CURRY CRUSTED KINGKLIP

Grilled Pineapple & Banana, Indonesian Style Vegetables, Basmati Rice and Fruit Curry Sauce

VEGETARIAN

VEGETABLE & LENTIL CURRY IN COCONUT MILK

With a Poppadum, Steamed Basmati Rice & Paw- Paw Salsa

BUTTERNUT OPEN RAVIOLI

Roasted Butternut, Feta & Toasted Pine Nuts, Cream Cheese, Homemade Pasta, Butternut & Parmesan Cream Sauce

MUSHROOM TIAN

Tian of Marinated Mushroom, Hummus, Danish Feta, Crisp Onion, Artichoke Puree & Truffle Foam

CONTINUED...

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DESSERT

(CHOOSE 1)

CHOCOLATE PUDDING

TBaked Chocolate Pudding, Strawberry Frozen Yoghurt and Nachtmusik

BAKED BLUEBERRY CHEESECAKE

Sour Morello Cherries, Cherry Compote and Lemon Shortbread

TRADITIONAL MILK TART

Cinnamon Ice Cream and Seasonal Berries

STUDY OF CHOCOLATE

Warm Chocolate Brownie, Frangelico & Chocolate Mousse and Chocolate

HAZELNUT PRALINE ICE CREAM

Seasonal Fruits with a Lemon & Lime Sorbet

ALL MENUS INCLUDE

Freshly Baked Bread Rolls & Herbed Butter

Selection of Tea or Filter Coffee & Biscotti

All Main Courses are served with Seasonal Roast Vegetables

CHOOSE

A Starter, Mains, and Dessert



420pp

MIN GUEST NUMBERS

10+ pax



ADDITIONAL CHOICES

Add a choice of ANY STARTER	80pp
Add a choice of VEGETARIAN MAIN	85pp
Add a choice of ANY MEAT/ POULTRY/ FISH MAIN	130pp
Add a choice of DESSERT	65pp