



PLATED MENU

PLATED STARTER

Curried chicken mayo with a tiaan of mango, coriander and red onion salsa, accompanied with mixed lettuce, and cream cheese quenelle

MAIN COURSE

Traditional Beef Wellington on a red wine jus

Roasted turned potatoes

Creamed garlic spinach

Pumpkin fritters

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COOKIES & CREAM PLATED DESSERT

Chocolate cookies made with dark roasted cocoa, chopped into a creamy, fluffy white chocolate flavoured mousse and poured over a moist layer of Sacher-torte, garnished with cocoa cookie crumble.

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Bread rolls and butter