



Platinum Package @ R435 pp (Excl. VAT)

Canapes

Braai station –

Feta and preserved lemon stuffed calamari tubes
Wild mushroom kebabs with thyme butter
Tomato, mozzarella and rocket pesto ciabatta “braibroodjies” with apricot chutney
Harissa marinated beef and bell pepper kebabs with tzatziki Thai
style chicken kebabs with curried watermelon chutney

Add whole prawns @ R40 pp surcharge (2 per person)

Starters

Apple and lemon glazed pork belly served with a star anise infused crème fraiche, confit sweet potato in a sage butter and topped with crackling and a cider and bacon reduction

Main course

Roasted garlic and rosemary rubbed Springbok loin served with a slow roasted deboned Oxtail Torchon on a honey roasted carrot and parsley puree with spinach and potato dumplings, Salfrino vegetables and a Port jus

Dessert

Gianduja Bavarois topped with salted caramel, citrus elderflower syrup, charred mango and roasted hazelnuts



Diamond Package @ R475 pp (Excluding VAT)

Canapes: Harvest table

Artisan charcuterie and cheese selection, served with a selection of mustards and pickles –
Coppa, Parma Ham, Mortadella, Salami
Camembert, Blue tower, mature cheddar cheese, goats' cheese and herb truffles
Beef biltong, droewors and Chilli
bites
Dried fruits and preserves
Served with freshly baked ciabattas, focaccias and seed loaves

Starters (Choose one Starter only)

Beetroot cured Norwegian salmon served with an aromatic pickled apple, fennel crème and accompanied by a citrus dressing, pea shoots and beetroot crisps

Or

Chimichurri basted beef tataki served with crispy sweet potato cubes, fried chorizo and accompanied by a sundried tomato and rocket salad

Main course (Choose one Main course only)

Duo of seared beef fillet and pan roasted springbok loin served with truffle infused mashed potatoes, roasted baby beets, honey glazed butternut and parsnips and rosemary jus

Or

Seafood trio of tempura prawn, garlic and lemon buttered line fish and pickled yellow tail served on butternut infused pommes puree, wilted baby spinach, slow roasted tomatoes and fennel cream

Dessert (Choose one Dessert option)

Rose and pistachio infused baked chocolate pots served with rose petal and raspberry gel and toasted almond praline served with raspberry meringue, milk chocolate ice cream and a passion fruit sabayon

Or

Strawberry curd Pana-cotta served with a vanilla bean shortbread, fresh strawberries, lime sorbet and a white chocolate and rosewater crumble

TWO CHEFS™

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