

TWO CHEFS

CATERING

Please note that all prices are excluding of VAT, Rentals, Chefs and Travelling

EXCLUSIVE MENU @ R630pp

Bread Course served on the table

Thyme and Brie mousse served with a crispy Oregano Crostini, Bacon and hazelnut crumble, Olive oil ice-cream, Balsamic pearls and a Gremolata

Amouse Bouche

Beetroot Carpaccio – Pickled beetroot, honey glazed rainbow beetroot, orange gel, dehydrated onions, parsley and mint oil and micro greens

Starter

Ponzu and ginger ceviche Tuna served with avocado purée, wasabi foam, radish, crisp Asian slaw, Tapioca crisp and peashoots

Palette Cleanser

Apple and Lime Pastille

Main Course

Slow roasted lamb roulade served on a bed of wilted greens, baby corn and exotic mushrooms accompanied with a sweet potato stack, pickled fennel and red onion and served with a Togarashi yoghurt sauce

Dessert

Dark chocolate terrine served with passionfruit curd, pistachio tuille, meringue shards and Yuzu gel

**All prices are excluding VAT, chefs, rentals, traveling and subject to change*

**Dietary requirements to be confirmed 14 days prior to day of event*

**More options of each course available*

** T's & C's apply*

TWO CHEFS™

Mulderbosch vineyards, Polkadraai Road, Vlottenburg, Stellenbosch, 7604, SA
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