



Conference Lunch

Starters

Mussels Semillon

Fresh black mussels simmered in Bloemendal Semillon and topped with a lime and coriander salsa

Bowl 'O Prawns

Baby Prawns Lightly Dusted in Seasoned Flour, Deep Fried and served with a variety of Sauces.

Brie and Pancetta

Brie and pancetta wrapped in phyllo and served with cranberries.

Greek Salad

Salad Base with Calamata Olives and Feta

Mediterranean Salad

Salad Base with Roasted Peppers, Grilled Aubergine, Croutons and an Olive and Feta Meze Mix.

Mains

Calamari Strips

Calamari steak strips lightly crumbed and served with a side salad, chips and sauce tartar.

Chicken Schnitzel

Lightly crumbed and topped with a champignon sauce. Served with side salad and chips.

Carne a'la Crème

Slivers of Rump pan-fried in olive oil and garlic with mushrooms and simmered in a merlot reduction and cream. Served with homemade bread.

Chicken Campagnolla

Slivers of chicken breasts marinated in olive oil lemon and garlic sautéed with portabella mushrooms and fresh chilies in a cream sauce.

Roasted Butternut and Leek Lasagna

Made with homemade lasagna Verdi and layered with Black Olive, Cape Salute and Drunken Pecorino Cheeses.

Desserts

Sticky Toffee Pudding:

A hot toffee pudding served with vanilla ice-cream or cream.

Ice cream and hot fudge sauce

Full cream ice cream served with a homemade fudge sauce.