

# IRIS MENU

**TO START.....** Choose **one** of the following (Plated per person to the table)

GRILLED PRAWNS	With coriander & chilli served with butter lettuce
LAYERS OF PLUM TOMATOS, PEPPERS, GRILLED AUBERGINE & GOAT'S CHEESE	Served with a herb oil (v)
SLOW COOKED ASIAN BEEF SALAD	With grated beetroot carrot, spring onion, cucumber and shallow fried spinach
COURGETTE BRIE & BASIL SOUP	With a feta crostini & extra virgin olive oil (v)
SALT & PEPPER FRIED CALAMARI	With a seafood aioli
CHICKEN TERIYAKI PARSLEY SALAD	With spring onion and sesame seeds
HOME-MADE PARMESAN FISH CAKE	With roast tomato aioli and watercress
ROQUEFORT, TOMATO & SWEET ONION TARTLET	With a rocket salad & balsamic reduction (v)
STICKY PORK BELLY KEBAB	With a Thai salad
SMOKED CHICKEN SALAD	With oven dried tomato and parmesan shavings
CREAMY CAULIFLOWER AND POTATO SOUP	With a blue cheese garlic bread (v)
SPINACH, OLIVE & FETA PARCEL	With a cucumber salad and yoghurt dressing (v)
GRILLED FIELD MUSHROOM	Topped with tomato, spinach, parmesan, mixed herbs, julienne of peppers & a Neapolitan sauce (v)
ARTICHOKE & MIXED MARROW TART	With peppadews & feta (v)
GRILLED CHICKEN CAESAR SALAD SKEWERS	With parmesan, crispy bacon and garlic croutons

**OR**

**CHOOSE THREE CANAPES' FROM THE ATTACHED CANAPE MENU  
THESE WILL BE ON PLATTERS SERVED IN THE GARDEN AS SNACKS  
OR TO THE TABLE AS YOUR STARTERS**

(All the above served with fresh bread rolls & butter)

**FOR MAIN COURSE.....** Choose **two** of the following

AGED RUMP	With a mustard crust
CRISPY BELLY OF PORK	Served with a soy, coriander, chilli & ginger dressing
BREASTS OF FREE-RANGE CHICKEN TAE-MARIE	Filled with wild mushrooms <b>OR</b> spinach & feta and served with a creamy poultry sauce
HONEY AND MUSTARD KESSLER	With mozzarella cheese
GRILLED GARLIC AND PARSLEY LINE FISH	With a fresh herb butter
TENDER BUTTER CHICKEN	With yoghurt, chilli, cumin & lemon
CLASSIC BEEF CASSEROLE	With baby onions, carrot & mushroom
THINLY SLICED GAMMON	Layered with a Thai salad
TENDER MUTTON CURRY	With fresh tomatoes, spices and topped with desiccated coconut
MOROCCAN CHICKEN BREAST	With lemon, ginger, honey, cumin and flaked almonds
ROAST CHICKEN LEG QUARTERS	Served with a creamy mushroom <b>OR</b> a lemon & thyme sauce
MUTTON <b>OR</b> CHICKEN BREYANI	With masala style rice with saffron
TRADITIONAL NATAL CHICKEN CURRY	With cinnamon, cardamom and coriander
VEGETABLE BOLOGNAISE	With fettuccine and parmesan (V)

And **five** of the following

POTATO WEDGES	With rosemary and olive oil
CLASSIC RICE PILAF	With onion and saffron
LYONAIS POTATOES	With parsley and fried onion
BABY GREEN PEAS	With cherry tomatoes and red onion
PROVENCAL VEGETABLES	With fresh herbs
BROCCOLI & CAULIFLOWER	With a creamy cheese sauce
NEW BABY POTATOES	With fresh chopped parsley & mustard butter
GEMSQUASH HALVES	With butter and black pepper

STEAMED BASMATI RICE	With braised onions, jeera and mustard seeds
OVEN ROAST BUTTERNUT	With peppadews & parsley
CREAMED COURGETTES	With cumin
HERB MASHED POTATOES	With garlic & cream
CREAMED SPINACH	With creamy coconut cream and sesame seeds
SAVOURY RICE	With petit pois, grated carrot and onions
CREAMED SAMP	With butter
TRADITIONAL GREEK PLATTER	Classic & chunky with feta, olives, tomatoes and cucumber
CHICKEN CAESAR PASTA SALAD	With an anchovy mayonnaise
BROCCOLI AND CRISPY BACON SALAD	With parmesan, red onion and herb croutons
CAJUN CHICKEN SALAD	With corn grape tomatoes, mixed peppers and a creamy Cajun dressing
MOROCCAN AUBERGINE SALAD	With feta & cherry tomato's
CLASSIC POTATO SALAD	With egg and parsley
ROAST BEETROOT ONION & FETA SALAD	With traditional chutney
TRADITIONAL COLESLAW	With carrots, cabbage, onion and mayo
SPICY PASTA SALAD	With curry cream sauce and chicken

## SOMETHING SWEET..... Choose **two** of the following

CLASSIC CRÈME BRULÉ	With a vanilla tuile
CLASSIC TIRAMISU	With chocolate shavings
BAKLAVA TARTLETS	With pistachio nuts, honey and all spice
PROFITEROLES	With fresh cream and chocolate coat
STRAWBERRY CHEESECAKE	With sour berry coulis
PEANUT BUTTER COOKIE CUPS	With chopped peanuts and a chocolate butter cream
MINI SUGAR FRUIT PIZZA	With fresh kiwi fruit, pineapple and berries
LEMON MERINGUE SLICES	With lemon zest
DYLAN'S BROWNIE BITES	With fresh cream and chocolate ganache
CHOCOLATE ORANGE CUPS	With fresh squeezed orange, whipped cream and frosted orange zest
NUTELLA PUFFS	With French pastry and icing sugar
ROCKY ROAD DONUTS	With mini marshmallows and walnuts
BITE SIZED APPLE PIES	With fresh cream and cinnamon
FRESH FRUIT KEBABS	With a mint and granadilla syrup
ESPRESSO & BAVARIAN CREAM MOUSSE GLASSES	With nutty chocolate brownie bits
MALVA PUDDING CAKES	With homemade custard
BAKED VANILLA CHEESECAKE SLICES	With chocolate sauce
COFFEE CAKE MUFFINS	With blueberries, walnuts and cinnamon
CLASSIC TIRAMISU CUPS	With chocolate shavings
PEPPERMINT MOUSSE GLASSES	With white chocolate, caramel, peppermint crisp and ginger biscuit

(served with 2 jugs of juice on the table or tea and coffee)

## CANAPÉS & SNACKS

### SOMETHING SAVOURY.....

Choose **three** of the following (Served on Platters) to replace the plated starter.

GAZPACHO SHOTS	With crispy pancetta
SPICY CHICKEN WRAPS	With avocado and rocket (H)
SKEWERED MOZZARELLA BALLS	With sundried tomato and basil leaves (V)(H)
HAKE TIKKI	With a lemon dressing
ROQUEFORT WITH PEACH	On garlic crostini (V)(H)
WASABI SHRIMP	With avocado (H)
CUCUMBER CANAPÉS	With whipped feta, sundried tomato and basil (V)(H)
BAKED BRIE	In phyllo pastry with honey and five spice
PRAWN & SHRIMP COCKTAIL	In a lettuce cup (H)
COCONUT CRUSTED CHICKEN	With a red Thai curry dip (H)
COURGETTE AND ARTICHOKE TART	With peppadews and feta (V)(H)
GRILLED CHICKEN CAESAR SALAD SKEWERS	With parmesan, crispy bacon and garlic croutons (H)
SPINACH, FETA AND OLIVE PHYLO PARCELS	With cucumber salad and a yoghurt dressing (V)(H)
PANNER CHILLI CIGARS	With veg Atchar and homemade chilli (V)(H)
COURGETTE BRIE & BASIL SOUP	With a feta crostini & extra virgin olive oil
PASSIONATE PRAWNS (EXTRA R10 PER HEAD)	With Lime & Sweet Chilli (H)
HOME MADE PARMESAN FISH COUJON	With a roast tomato aioli and watercress (H)
SALT AND PEPPER FRIED CALAMARI	With a seafood mayo (H)
ROQUEFORT, TOMATO & SWEET ONION TARTLET	With a rocket salad & balsamic reduction (V)(H)
CREAMY CAULIFLOWER AND POTATO SOUP	With a blue cheese garlic bread
MOROCCAN CHICKPEA CAKES	And an aubergine and yoghurt dip (V)(H)
SLICED BRIE	With red onion marmalade on bruschetta
CRISPY CROSTINI	Coconut & pea or sev chutney & mozzarella
CHICKEN, PINEAPPLE AND PANEER SKEWERS	With a basil pesto (H)
CAJUN CALAMARI SPOONS	Served with a seafood mayonnaise (H)
FRESH HOME-MADE SANDWICHES	Tell us what you want inside
DUCK & BEETROOT	On toasted ciabatta with orange & thyme marmalade
SWEETCORN AND CHEESE CHILLI BITES	With fresh chilli and coriander
HAMBURGER SLIDERS	With a pizza dip
ASSORTED SAMOOSAS	Spicy potato, mutton mince, sweetcorn & cheese, served with minted yoghurt
HOME MADE FISH RISOLLES	With Rouille and lemon (H)
TANDOORI LAMB SEEKH KEBAB	With a coriander mint raita (H)
POPADOMS	With potato chutney
GRAM DAHL IN PHYLLO PASTRY	With spring onion
GRILLED ASPARAGUS	With A Lemon Parsley Mayonnaise (V)(H)
CHORIZO & PRAWN SKEWERS	And Black Olives
CHINESE STICKY RIBLETS	With spring onion
SPINACH & FETA SPANAKOPITA	With raita (V)(H)
PURE LAMB MEAT BALLS	With mint, garlic, cumin & a fresh tomato sauce
SOUTHERN FRIED CHICKEN PIECES	With a Smokey BBQ sauce
FISH KEBABS	With Mediterranean style vegetables oven roasted (H)