

# Menu for the Night

## WELCOME DRINK

Wild Passion Mocktail

## ASSORTED CANAPES

Smoked Salmon Canapés  
Cherry Tomato Canapés  
Prawn & Mango Canapés

## APPETIZER

Chilled Boston Lobster Medallion in Mango, Asparagus  
& Avocado  
Enhanced with Balsamic Dressing

## SOUP

Light Cream Shitake Mushroom Touch of Smoked  
Powder  
Served with Country Style Bread

## MAINS

Oven Baked French Cut Lamb Rack serve with Whole  
Garlic Red Wine Sauce, Roasted Potato, Beetroot  
Macedoine & Seasonal Vegetables

## OR

Marinated Fresh Chicken Leg with Sauteed Mushroom  
Topped with Gratinated Cheese with Cream of Black  
Pepper Sauce served Roasted Potato, Beetroot  
Macedoine & Seasonal Vegetables

## SWEET FINALE

Mango Mirror Cake with Fresh Fruit & Strawberry  
Sauce  
Chocolate Pralines

## BEVERAGES

Freshly Brewed Coffee and Fine Selection of Teas  
Soft Drinks & Juices  
Free flow of House Wine (Red & White)

*\*All seafood items in this menu are from sustainable sources*

# Menu for the Night (Vegetarian)

## WELCOME DRINK

Wild Passion Mocktail

## ASSORTED CANAPES

Cucumber and Dill Canapés

Cherry Tomato Canapés

Cheese Cracker Canapés

## APPETIZER

Baby Spinach with Asparagus, Avocado and Mango

Enhanced with Balsamic Dressing

## SOUP

Light Cream Shitake Mushroom Touch of Smoked Powder

Served with Country Style Bread

## MAINS

Oven Baked Eggplant, Yellow & Green Zucchini, Tomato & Shitake Mushroom in Basil Tomato Sauce

Served Roasted Potato, Beetroot Macedoine & Seasonal Vegetables

## SWEET FINALE

Mango Mirror Cake with Fresh Fruit & Strawberry Sauce

Chocolate Pralines

## BEVERAGES

Freshly Brewed Coffee and Fine Selection of Teas

Soft Drinks & Juices

Free flow of House Wine (Red & White)

*\*All seafood items in this menu are from sustainable sources*