

Menu



VENTURESCAPES
EVENTS

GALA DINNER MENU

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CANAPE SELECTION | ANY CHOICE OF 4 CANAPES

VEGETARIAN

Wild Mushroom Risotto Bon Bon with Parmesan Custard
Cumin-roasted Carrot Hummus, Pickled Courgette on Bruschetta with Semi-dried Tomatoes
Slow-Roast Tomato & Bocconcini Tartlets, with Salsa Verde & Basil Mayo
Baby Spinach and Cream Cheese Wonton, with a Yoghurt Chutney Dip
Red Onion & Coriander Falafels with a Beetroot and Tahini Dip
Caramelized Baby Onion Tart with Parmesan and Thyme Dressing
Beetroot and Thyme Tarte Tatin with Goats Cheese Mousse
Butternut Arancini, with a Parmesan Custard
Beetroot and Feta Arancini, topped with Goat's Cheese Custard
Spinach and Feta Spanakopita with Tzatziki
Goat's Cheese Bon Bon and Avo Mousse Cone, topped with Roasted Black Sesame Seeds

BEEF

Seared Beef, Mushroom Custard on a Brioche Croute with Semi-Dried Tomato
Shaved Beef Fillet on Thyme and Garlic Bruschetta with Truffle Mayo and Red Onion Marmalade
Braised Beef Croquette, Mustard, and Parmesan Custard with Pickled Mustard Seeds
Crispy Potato Fondant, topped with Seared Beef, Semi-dried Tomato & Truffle Aioli

CHICKEN

Crispy Korean Chicken on a Ginger & Sesame Wonton with Gochujang Dressing
Zataar-spiced Chicken Skewer with Red Onion and Fennel Dip
Crispy Kataifi, Quail Egg, White Bean & Roasted Garlic Hummus with Semi-Dried Tomato

FISH & SEAFOOD

Crispy Panko Prawns with a Spicy Coriander Aioli
Sesame Brioche Prawn Toast, served with Sriracha and a Sweet Indonesian Dressing
Seared Tuna on a Wonton with Miso Cream, Fresh Cucumber & Pickled Ginger
Prawn Mousse, Avocado, Edamame and Soy Dressing on Sesame Cracker
Salmon Trout Tataki, Miso Mayo, Ponzu Gel and Fresh Radish on Crispy Wonton Pastry
Smoked Trout on Buttermilk Blini with a Dill Crème Fraiche
Prawn Ceviche on Seeded Crostini with Lime and Ponzu Dressing and Apple Crisps
Seared Tuna on a Cauliflower Rosti, topped with Yuzu Mayo, Ponzu Gel and Apple Crisps



STARTER SELECTION | ANY CHOICE OF ONE STARTER

(R195,00 ex VAT PP Surcharge for a choice of starter on the night)

Pickled Cauliflower, Feta Mousse and Carrot Ribbon Salad, served with Crispy Leek, Rosa Tomatoes
& Ciabatta Croute

Seared Trout Tataki, Avocado Mousse, Miso Cream Cheese, Fresh Radish, Soya Dressing,
with Garlic & Thyme Croute

Buffalo Mozzarella / Burrata, with Sliced Roma Tomatoes, Slow-Roast Rosa Tomatoes, Fresh Pea, Edamame
Beans, Basil Oil, Sweet Potato Crisps and Crisp Basil

Beetroot Cured Salmon, Pickled Beetroot, Edamame Puree, Gremolata and Baby Leaf Salad

Goat's Cheese Bon Bon, served with Artichokes, Petit Pois, Baby Leaves, Roasted Rosa Tomatoes, Potato
Crisp Shards and a Herb Dressing

Oven-Roasted Balsamic Beetroot, Goats Cheese Mousse, Burnt Sage and Balsamic Dressing, Puff Pastry
Shards and Baby Leaf Salad

Pear, Walnut Brittle & Baby Leaf Salad, served with Shaved Parmesan, Herb Dressing and Sriracha Aioli

Cold-Smoked Trout, served with Crème Fraiche Mousse, Pickled Baby Beets, Sliced Radish, Basil Oil,
Parmesan Crisps and a Pea Shoot Salad

Springbok Carpaccio with Shaved Parmesan, Pickled Wild Mushrooms, Macadamia Nut Dust, Truffle Oil and
Wild Rocket, served with Ciabatta Shards

MAIN COURSE SELECTION | ANY CHOICE OF ONE MAIN

(R295,00 ex VAT PP Surcharge for a choice of starter on the night)

Beef Fillet, served with Garlic & Thyme Potato Fondant, Cauliflower Puree, Seasonal Greens, Sweet Potato
Crisps, Semi-dried Tomatoes and a Truffle & Black Pepper Café Au Lait Jus

Confit-spiced Lamb Shoulder, Grilled Wild Mushrooms, Soft Polenta Tian, Rosemary Jus,
Wilted Spinach and Seasonal Greens

Pan-fried Line Fish, Fondant Potatoes, Seasonal Greens, Edamame, Slow-Roasted Baby Tomatoes, Pea
Sprout Salad and a Parsley Velouté

Slow-roast Beef Brisket Phyllo Parcel, served with a Crushed Baby Potato Stack, Butternut and Sage Puree,
with Seasonal Vegetables

Asian-spiced Confit Duck Legs, Phyllo-encrusted Pomme Puree, Baby Onion Fondants, Seasonal Greens, and
an Armagnac Jus

Pepper-crusting Springbok Loin, Cranberry Jus, a Pomme Puree Phyllo Stack, Charred Tenderstem Broccoli,
Sweet Baby Beets and Wild Mushrooms



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MAIN COURSE | VEGETARIAN OPTIONS

Sweetcorn Risotto with Roasted Sweetcorn, Baby Spinach, Charred Tenderstem Broccoli, Thyme Foam, Parmesan Shards, and Micro Herbs

Creamy Wild Mushroom Linguini Pasta, with Wilted Baby Spinach, Roasted Baby Tomatoes, Crispy Onions, and Shaved Parmesan

Slow-Roast Aubergine, Roast Tomato and Red Onion Tian, served with Baby Potato Fondants, Cauliflower Puree and Salsa Verde

Gorgonzola Gnocchi, Charred Tenderstem Broccoli, Wilted Spinach, Baby Peas, Shaved Parmesan & Crispy Onions

DESSERT SELECTION | ANY CHOICE OF ONE DESSERT

(R195,00 ex VAT PP Surcharge for a choice of starter on the night)

Eton Mess – Meringue, Berries, Passion Fruit Curd, Berry Coulis, Almond Cake, and a Chantilly Cream

Strawberry Tart with Vanilla Bean Mascarpone, Almond Crumb, Raspberry Gel, and a Crème Anglaise

Chocolate Mess – Dark Chocolate Mousse, with Pecan Torte Shards, Basil Syrup, Fresh Berries and a Vanilla Mascarpone

Lemon Posset with Berry Coulis, Seasonal Berries, and a Vanilla Crumble

Decadent Dark Chocolate Fondant, with Berry Mascarpone, Vanilla Crème Anglaise and Seasonal Berries

The Opera Tart – Layers of Almond Biscuit, Chocolate Ganache and Coffee Butter Cream, served with a Berry Cream, Seasonal Berries and Meringue Dust

The Trio – Dark Chocolate Torte | Vanilla, Berry, and Elderflower Catalan | Citrus and Burnt Meringue Torte all served with Meringue Shards, Seasonal Berries and a Passionfruit Gel

*Please note that we are Strictly Halal Certified



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