

# gingergrape

food & events

## Fine Dining Dinner

### *Arrival Canapés*

Petit Crispy Chicken Cordon Bleu with Aioli  
Warm Melting Baby Camembert Tarts with Chilli Tomato Jam  
Avo Ritz Spoon with Tomato Caviar

### *Starters*

*Please select one starter. Served with a fresh sliced wood fired artisan bread with butter*

Warm Goats Cheese & Caramelized Red Onion in Phyllo topped with Fresh Mixed Greens, Parmesan Shavings and Fresh Basil  
Smoked Salmon & Cucumber Tian with Crème Fraîche served with a Gazpacho Shot, Dressed Herb Salad, Basil Oil & Red Pepper Caviar

Hot Feta & Slow Roast Tomato Spring Rolls on Piquant Olive Chutney with Dressed Cucumber Salad  
Aromatic Crab Cakes with Spicy Rémoulade, Celery Salad & Lemon Caviar  
Hot Crispy Tempura Prawns served on a Soy & Lemongrass Dressed Crispy Asian Salad

### *Main Course*

*Please select one main course.*

Peppered Roast Fillet with a Rich Merlot Jus served with a Mélange of Vegetables and Potato Rosti  
Chicken Marsala served on an Asparagus & Mushroom Risotto, topped with Fresh Parsley & Parmesan Salad  
Grilled Kingklip served on Creamed Potatoes & Sautéed Spinach with Cumin Honey Roast Butternut and Lemon Butter Sauce  
Herb Mustard Crusted Rack of Lamb served with Crispy Potato Croquettes and Rustic Roast Seasonal Vegetables

### *Plated Desserts*

*Please select one.*

Vanilla Pannacotta with Strawberry Caviar and Almond Wafer  
Chocolate & Hazelnut Pave served with Praline, Mascarpone, Chocolate Paint and Sesame Wafer  
Apple Duo: Apple Bavarois and Apple Sorbet, Blueberry Coulis, Apple Chips and Poppy Seed Tuilles  
Berry Jelly Terrine served with Raspberry Sorbet, Balsamic Paint & Black Pepper Caramel  
Trio of Crème Brûlée (Select Three Flavours): Lemongrass & Coconut, Rosewater, Vanilla, Coffee, Chocolate and Lemon & Basil  
Chocolate Cointreau Torte smothered in Dark Chocolate Ganache and served with Cream

### *Cheese Plate*

*Please select one*

Boursin with Onion Marmalade, Walnuts and Melba Toast  
Dutch Cumin Gouda with Quince Preserve and Savoury Biscuits  
French Brie with Whole Grape Preserve and Warm Toasted Baguette

### *Tea & Coffee*

Freshly plunged filter coffee and Twining teas served with chocolate friandise