



JEUNE AFRIQUE
@

PARC FERMÉ
RESTAURANT

BANQUETING AND CONFERENCING

2021

FINGER LUNCH *Menu*

R360 per person

(Minimum 10 pax)

Select 4 Cold | 4 Hot | 3 dessert

ARRIVAL

Smoked salmon and cream
Cheese bruschetta
Chicken caesar salad bowl
Thai beef salad wrap
Tandoori prawn cocktail
Confit tomato and feta tart (V)
Grilled pita bread with shredded chicken and pineapple

MID MORNING

Beef and prawn stir fry noodles bowl with soya sauce
Lamb mafe bowl served with pap
Mini cheese burger
Mini bobotie pie
Seafood vol au vent
Leeks and wild mushroom vol au vent (V)
Mauritian chicken curry bowl with basmati rice

DESSERT

Chocolate and berries
Tart
Lemon meringue
Carrot cake (N)
Vanilla cheesecake

(V) - Vegetarian

(N) - Nuts

(G) - Gluten Free

**halaal & kosher on special request*

FINGER BREAKFAST *Menu*

COLD SELECTION

Croissant filled with smoked salmon & cream cheese

Fresh fruit skewer (V) (G)

Shot of muesli, fruit salad and berry compote (N)

Assorted pastries

Mini spinach and cheddar quiche (V)

Cheese board with preserves (V)

English muffin sandwich with rocket leaves, pastrami, tomato and gherkin (V)

SELECT 4 COLD

R375 per person

HOT SELECTION

Parc ferme breakfast wrap with bacon, scrambled egg and cheddar cheese

Breakfast egg muffin with tomato, onion, bacon and cheese

French toast stick with bacon

Chicken and flapjack slider

Roti rolled with masala egg (V)

Pork sausage puff with creamy mustard

Mini croissant filled with herb scrambled egg and cheese (V)

SELECT 5 HOT

R425 per person

(Minimum 10 pax)

(V) - Vegetarian

(N) - Nuts

(G) - Gluten Free

**halaal & kosher on special request*

PLATED BREAKFAST *Menu*

R325 per person

(Minimum 10 pax)

STARTER

Tea / coffee / fruit juice / water

MAIN COURSE

Scrambled eggs with chives

Beef or pork sausages

Crispy streaky bacon

Grilled tomato

Hash brown

Button mushroom with spinach and parmesan cheese

BASKETS

Mini mixed danish, muffins, croissant, brown and white toast served with assorted preserves

BAVERAGES

Selection of teas, freshly brewed filter coffee, fresh fruit juices

(V) - Vegetarian

(N) - Nuts

(G) - Gluten Free

**halaal & kosher on special request*

PLATED LUNCH & DINNER *Menu*

(Minimum 10 pax)

(3 COURSE) R475 per person

(4 COURSE) R550 per person

STARTER

Mezze Platter:

- Mini pita bread filled with grilled aubergines and hummus
- Pockets of parma ham with goat cheese
- Chicken terrine with pistachio
- Prawn cocktail served with poppadum basket

Deep fried Japanese Prawn Tempura served with mixed leaves, avocado and a sweet soy chilly dressing

Tomato, basil and goat cheese tarte tatin with rocket leaves and balsamic reduction (V)

Tuna tartare with chilled avocado soup

Home made chicken alfredo & mushroom ravioli

Per peri chicken livers

Seafood bouillabaisse

SOUP

Curried cauliflower soup with a touch of coconut cream and fresh coriander (V)

Spicy chicken broth with sesame oil and deep-fried wonton filled with chicken

Nigerian pepper soup with goat

(V) - Vegetarian

(N) - Nuts

(G) - Gluten Free

**halaal & kosher on special request*

PLATED LUNCH & DINNER *Menu*

MAINS

Beef fillet with creamy polenta, sauteed asparagus, wild mushroom and port jus
Crusted seared salmon with nuts and herbs, served with stir fry soba noodles, broccoli and exotic
Mushroom & teriyaki sauce
Stuffed chicken breast with goats cheese, apricot & spinach, served with roast vegetable couscous
And honey mustard sauce
Spicy lamb curry on the bone, served with steamed rice and sambals
Vegetable and thyme wellington with sweet potato puree (V)
King / queen prawns
Traditional mauritian chicken curry

DESSERTS

Chocolate parfait with pistachio nuts (N)
Crème brûlée
Chocolate fondant with vanilla ice cream
Orange coconut flan

(V) - Vegetarian (N) - Nuts (G) - Gluten Free

HIGH TEA *Menu*

(Minimum 10 pax)

R295 per person

SWEET

Freshly baked scones with chantilly cream and assorted jams

Assorted mini cupcakes

Mini lemon meringues

Mini baked cheesecake

Chocolate cookies

SAVOURY

Finger sandwiches with smoked salmon, cream cheese and cucumber

Croissant filled with chicken mayo

Mini vegetable quiches with feta cheese (V)

Mini chicken & mushroom pies

Wok fried chicken and sweet chilli wrap

BEVERAGES

Selection of teas

Freshly brewed coffee (N)

(V) - Vegetarian

(N) - Nuts

(G) - Gluten Free

**halaal & kosher on special request*

PARC FERMÉ
RESTAURANT

Canapés

(Minimum 20 pax)

(CHOICE OF 5 HOT / 5 COLD) R375 per person

(CHOICE OF 6 HOT / 6 COLD) R425 per person

COLD

Tuna and avocado tartare served on a spoon
Feta, sweetcorn and zucchini tacos (V)
Chicken vol au vent with goats cheese
Tandoori prawn cocktail
Mini pita bread filled with teriyaki beef
Confit tomato and feta tart (V)
Watermelon, parma ham and blue cheese vinaigrette (V)
Wild mushroom, parmesan and thyme bruschetta (V)
Smoked salmon roulade with cream cheese & chives served on crostini
Rolled pancake with spicy chicken, bean sprout and fresh coriander

HOT

Prawn tempura with sweet chilli mayonnaise
Mini boerewors with tomato and onion relish
Beef with suya spices on bamboo skewers
Peri peri chicken wings
Spiced lamb meat balls with coriander and yoghurt
Mini burger with emmental cheese and gherkin
Vegetables bhajis with tomato and coriander dip (V)
Mini chicken bunny chow
Duck spring roll with teriyaki sauce
Leek and mushroom tart with goats cheese cream (V)

(V) - Vegetarian

(N) - Nuts

(G) - Gluten Free

**halaal & kosher on special request*



PARC FERMÉ
RESTAURANT

Something Decadent

R60 per person

Chocolate parfait with pistachio nuts (N)

Mini lemon meringues

Crème brûlée

Chocolate and berry tartlet

Cherry panna cotta

Caramel cheese cake

Mini tiramisu shot

Chocolate brownie with bailey mousse (N)

(V) - Vegetarian

(N) - Nuts

(G) - Gluten Free

**halaal & kosher on special request*



PARC FERMÉ
RESTAURANT

Bowls

R60 per bowl

Wok fried noodles with chicken & prawn noodles and soya sauce

Seafood pie

Spicy lamb curry served with steamed rice

Braised oxtail with couscous

Oven baked potato gnocchi with sautéed spinach, roast butternut (V)

Mauritian chicken curry with jasmine rice

Poached kingklip in coconut cream and served with bokchoy

Red beef stew with jollof rice

(V) - Vegetarian

(N) - Nuts

(G) - Gluten Free

**halaal & kosher on special request*



Cheese Platter

(Serves 8) R460 per person

Selection of local cheeses, preserved figs
and savoury biscuits

(V) - Vegetarian

(N) - Nuts

(G) - Gluten Free

**halaal & kosher on special request*