BLUE GUM COUNTRY ESTATE

CONFERENCE MENUS 2023

2 COURSE GOURMET R275 pp | 3 COURSE GOURMET R 350 pp

Gourmet Starters

Tikka Chicken on a Cucumber Salad with Homemade Barbeque Sauce, Herbed Oil and a Yoghurt Raita	R85.00
Caramelised Onion & Bluecheese Tartlet with Homemade Tomato Chutney and Seasonal Fresh Rocket	R90.00
Aubergine, Chorizo & Tomato Gruyere Cheese Stack with Red Pepper Coulli and a Sherry Vinegarette	R95.00
Smoked Salmon Salad with Rocket, Mango, Toasted Cashew Nuts, Avocado and a Lemon Poppyseed Dressing	R120.00
Mushroom, Spinach & Feta Ravioli with Toasted Pinenuts, Brown Butter Sage and Gruyere Cheese Shavings	R90.00
Goats Cheese and Beetroot Salad with Yellow Pepper Essence, Rosa Tomato and Toasted Seeds	R90.00
Duck Springrolls with a Coriander, Chilli & Soy Dipping Sauce and a Sweet Wine Foam	R90.00

Gourmet Main Meals

Beef Fillet served on a Potato Fondant with Roasted Beetroot, Honey glazed Pumpkin with a Red Wine Jus and Crispy Onion Rings	R195.00
Marinated Grilled Chicken Breast with Herbed Potato Gnocci, Seasonal Panfried Vegetables and a Mushroom Sauce	R160.00
Fresh Linefish served with a Parsley and Watercress Mash, Baby Vegetables and a Lemon Cream Sauce	R180.00
Roasted Duck Breast with a Creamy Mushroom Risotto, Toasted Pinenuts and an Orange Sauce	R195.00
Honey Mustard Roasted Pork Fillet served with a Vanilla Mash and Steamed Greens	R120.00
Loin of Lamb served with a Parsnip & Sweet Potato Puree, Seasonal Vegetables and a Red Wine Strawberry Minted Sauce	R180.00

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Gourmet Desserts

Citrus Crepés with a Creme Patisserie, Berry Compote, Orange Segments, Pineapple Crisps and Vanilla Ice Cream	R70.00
Vanilla & Orange Baked Cheesecake with Raspberry Mint Sauce, Almond Tuille Biscuit and Chantilly Cream	R70.00
Dark Chocolate Brownie with Homemade Cinnamon Ice Cream, Brandy Snap Crisp and Salted Caramel	R65.00
Poached Pear and Nectarines with a Passion Fruit and Tequila Syrup served with a Homemade Sorbet	R90.00
Vanilla Pannacotta with a Mixed Berry Sauce and Toasted Pistachio Nuts	R70.00
Citrus Sponge Cake served with Vanilla Ice Cream	R75.00

Other Group MEAL Ideas

BAR SNACKS
HARVEST TABLE
BREAD/ ROOSTERKOEK & BUTTER
VEGETABLE SOUP & BREAD
BUDGET BRAAI (Build a Burger OR Boerierolls)
GOURMET BRAAI (2 Meats, 2 Salads, Potatoes & Sweetcorn)
BUDGET DESSERT (Malva Pudding OR Chocolate Brownie)
GOURMET DESSERT (Pavlova OR Cheesecake)
BUDGET MEAL (Lasagna | Cottage Pie | Chicken Pie)