



## MENU

### OPTION 1

#### CANAPES

CHOOSE FROM THE FOLLOWING SELECTION OF CANAPES.

RECOMMENDED AMOUNT IS BETWEEN 3 - 8 CANAPES PER PERSON.

- PERI PERI CHICKEN SKEWERS
- PERI PERI KING PRAWN
- LAMB KOFTAS WITH A YOGHURT AND MINT RAITA
- SMOKED SNOEK PATE ON CROSTINI (SNOEK IS A FISH SIMILAR TO MACKEREL)
- MINI PAP DUMPLINGS AND CHAKALAKA (VEGAN, GLUTEN FREE, DAIRY FREE)
- MOZZARELLA, TOMATO AND BASIL SKEWERS (VEGETARIAN)
- SPINACH AND FETA BITES (VEGETARIAN)
- CHILLI BITES (THESE ARE A BIT LIKE PAKORAS)
- PAP AND CHEESE CROQUETTES
- MINI BRUSHETTA (VEGAN)
- MINI MOZZARELLA, PARMA HAM & BASIL
- SMASHED AVOCADO WITH A HINT OF CHILLI AND LIME SERVED ON CROSTINI (VEGAN)

£5 FOR 3 PER HEAD

£13 FOR 8 PER HEAD.



## MENU

### SHARING BOARDS

CHOOSE FROM THE FOLLOWING SELECTION OF BOARDS AND SALADS.

RECOMMENDATION WOULD BE BETWEEN 3- 5 BOARDS PER TABLE PLUS A MINIMUM OF 3 SALADS.

- SLOW ROASTED SHISANYAMA SPICED PORK SERVED IN AN ARTISAN BRIOCHE WITH BABY GEM LETTUCE, CHEESE AND GARLIC ROASTED MAYO.·
- ESPETADA BEEF BRISKET, SLOW ROASTED SERVED IN AN ARTISAN BRIOCHE WITH A HORSERADISH CREAM, BABY GEM LETTUCE AND CHEESE.·
- WINGS IN ANY OF THE FOLLOWING MARINADES:- PERI PERI, JERK, BOKKIE RUB. (GF)·
- PAP DUMPLINGS AND CHAKALAKA. (VEGAN, GF, DF)·
- MINI BUNNYCHOW'S SERVED IN AN ARTISAN BREAD HOLLOWED AND FILLED WITH YOUR CHOICE OF CURRY.  
CURRIES:-
- DURBAN CHICKEN CURRY WITH POTATO AND RED PEPPER (HOT)
- MINCE BEEF AND MRS BALLS (MED)
- CHICKPEA, SWEET POTATO AND CAULIFLOWER (MED) (VEGAN)

ALL BUNNYCHOWS ARE SERVED WITH GREAT TASTE AWARD WINNING CHILLI CARROT SAMBAL, CHILLI BEET SLAW AND A YOGHURT AND CORIANDER SAUCE.·

- CHILLI HALLOUMI MUSHROOM AND RED PEPPER SKEWERS·
- CHICKEN TIKKA SKEWERS·
- LAMB SOSATIES. TENDER PIECES OF LAMB MARINATED IN A CAPE MALAY MARINADE SKEWERED WITH RED ONION AND APRICOT.·
- MAC N CHEESE A CREAMY DECADENT SAUCE MADE WITH REAL BUTTER, WHOLE MILK AND 2 CHEESES. CAN BE TOPPED WITH
- PANCETTA AND SAGE
- PORCINI MUSHROOM AND BLACK TRUFFLE



## MENU

### SALADS

CHOOSE 3 OF THE FOLLOWING FOR EACH TABLE TO ACCOMPANY THE BOARDS.

- WATERMELON, FETA AND MINT SALAD
- MEDITERRANEAN ROASTED VEGETABLE COUS COUS
- MIXED SALAD
- HOMEMADE POTATO SALAD (THIS CONTAINS EGG)
- TRADITIONAL RICE

### DESSERTS

CHOOSE FROM A 3 DESSERTS. A SELECTION WILL BE BROUGHT TO EACH TABLE GIVING 3 DESSERTS PER PERSON. EACH DESSERT WILL BE PRESENTED AS AN INDIVIDUAL DESSERT.

- AMARULA CHEESECAKE
- WHITE CHOCOLATE AND PASSIONFRUIT CHEESECAKE
- CHOCOLATE BROWNIE
- SALTED CARAMEL CHOUX BUN
- ETON MESS
- ENGLISH TRIFLE
- PROSECCO AND BERRY FRUIT JELLIES
- PEPPERMINT CRISP TART

3 BOARDS, PLUS SIDES, PLUS DESSERTS £33 PER HEAD.

5 BOARDS, PLUS SIDE, PLUS DESSERTS £48 PER HEAD.



## MENU

### EVENING FOOD

### GRAZING TABLE

A TABLE LADEN WITH AN ASSORTMENT OF CHEESES, CHARCUTERIE, ANTIPASTI, ARTISAN BREADS, CRACKERS, DRIED FRUITS, NUTS, BERRIES, GRAPES, CRUDITES, DIPS SUCH AS HUMOUS TZATZIKI, OLIVES.



## MENU

### OPTION 2

#### DRINKS RECEPTION

#### GRAZING TABLE

A TABLE LADEN WITH AN ASSORTMENT OF CHEESES, CHARCUTERIE, ANTIPASTI, ARTISAN BREADS, CRACKERS, DRIED FRUITS, NUTS, BERRIES, GRAPES, CRUDITES, DIPS SUCH AS HUMOUS TZATZIKI, OLIVES.

FOR A 2M TABLE WHICH WILL FEED 60 PEOPLE £875.00  
WITH FLORISTRY AND TABLE STYLING ADDITIONAL £150.00.



## MENU

### SHARING BOARDS

CHOOSE FROM THE FOLLOWING SELECTION OF BOARDS AND SALADS.

RECOMMENDATION WOULD BE BETWEEN 3- 5 BOARDS PER TABLE PLUS A MINIMUM OF 3 SALADS.

- SLOW ROASTED SHISANYAMA SPICED PORK SERVED IN AN ARTISAN BRIOCHE WITH BABY GEM LETTUCE, CHEESE AND GARLIC ROASTED MAYO.·
- ESPETADA BEEF BRISKET, SLOW ROASTED SERVED IN AN ARTISAN BRIOCHE WITH A HORSERADISH CREAM, BABY GEM LETTUCE AND CHEESE.·
- WINGS IN ANY OF THE FOLLOWING MARINADES:- PERI PERI, JERK, BOKKIE RUB. (GF)·
- PAP DUMPLINGS AND CHAKALAKA. (VEGAN, GF, DF)·
- CHILLI HALLOUMI MUSHROOM AND RED PEPPER SKEWERS·
- CHICKEN TIKKA SKEWERS·
- LAMB SOSATIES. TENDER PIECES OF LAMB MARINATED IN A CAPE MALAY MARINADE SKEWERED WITH RED ONION AND APRICOT.·
- MAC N CHEESE A CREAMY DECADENT SAUCE MADE WITH REAL BUTTER, WHOLE MILK AND 2 CHEESES. CAN BE TOPPED WITH OR ON IT'S OWN:-
- PANCETTA AND SAGE
- PORCINI MUSHROOM AND BLACK TRUFFLE



## MENU

### SALADS

CHOOSE 3 OF THE FOLLOWING FOR EACH TABLE TO ACCOMPANY THE BOARDS.

- WATERMELON, FETA AND MINT SALAD
- MEDITERRANEAN ROASTED VEGETABLE COUS COUS
- MIXED SALAD
- HOMEMADE POTATO SALAD (THIS CONTAINS EGG)
- TRADITIONAL RICE

### DESSERTS

CHOOSE FROM A 3 DESSERTS. A SELECTION WILL BE BROUGHT TO EACH TABLE GIVING 3 DESSERTS PER PERSON. EACH DESSERT WILL BE PRESENTED AS AN INDIVIDUAL DESSERT.

- AMARULA CHEESECAKE
- WHITE CHOCOLATE AND PASSIONFRUIT CHEESECAKE
- CHOCOLATE BROWNIE
- SALTED CARAMEL CHOUX BUN
- ETON MESS
- ENGLISH TRIFLE
- PROSECCO AND BERRY FRUIT JELLIES
- PEPPERMINT CRISP TART

3 BOARDS, PLUS SIDES, PLUS DESSERTS £33 PER HEAD.

5 BOARDS, PLUS SIDE, PLUS DESSERTS £48 PER HEAD.



## MENU

### EVENING FOOD

### BUNNYCHOW

AN ARTISAN BREAD HOLLOWED AND FILLED WITH YOUR CHOICE OF CURRY.

- DURBAN CHICKEN CURRY WITH POTATO AND RED PEPPER (HOT)
- MINCE BEEF AND MRS BALLS (MED)
- CHICKPEA, SWEET POTATO AND CAULIFLOWER (MED) (VEGAN)

ALL BUNNYCHOWS ARE SERVED WITH GREAT TASTE AWARD WINNING CHILLI CARROT SAMBAL, CHILLI BEET SLAW AND A YOGHURT AND CORIANDER SAUCE.

RICE WILL ALSO BE AVAILABLE FOR THOSE WHO ARE GLUTEN FREE.

ALL SERVED FROM THE HORSEBOX WHERE GUESTS WILL COME UP TO ORDER.