

Nourri

Gourmet Menu

Welcome Drink

A refreshing introduction to the evening

Nibbles

Salted peanuts
Homemade hummus & guacamole
Nachos and crisps

Canapes

Honey melon and prosciutto
Mini cheese tartelettes

DINNER 1

Poached Pear

Champagne & saffron poached pear
topped with Roquefort and caramelized walnuts

Coq au Vin

Slowly braised chicken in a rich Burgundy wine
accompanied by carrots & button mushrooms
Creamy mashed potatoes

Crème Brûlée

A perfectly caramelized custard
Topped with zesty candied orange peel for a refreshing citrus finish.

DINNER 2

Red Pepper Velouté

Roasted red pepper & tomato velouté with basil oil

Roast pork

Thyme & honey roasted pork
Served with crispy golden roast potatoes
A medley of caramelized onions & seasonal root vegetables
Finished with apple-cider jus

Dark Chocolate Mousse

Dark velvet chocolate mousse
Served with a berry sorbet on a bed of dark chocolate soil

Nourri

DINNER 3

Leek & Fennel Tart Tatin

Puff pastry tart with caramelized leek and fennel
Finished with fresh thyme

Pan-Seared Trout

Locally sourced pan-seared trout
Lemon beurre & tender asparagus
Pomme Purée

Tangy Lemon Meringue

Lemon meringue tart & winter berries

DINNER 4

Spinach & Ricotta Ravioli

Homemade spinach & ricotta ravioli
Tossed in sage and wild garlic butter

Beef Wellington

Tender blushed beef fillet
Layered with mushroom duxelles encased in a crisp golden pastry
Juniper & red wine jus
Dauphinoise potatoes
Tender greens

After 8 Delight

Warm chocolate fondant cake
Vanilla bean ice cream & strawberries
Minted Cream

DINNER 5

Garlic Prawns

Garlic Prawns with mango and a zesty avocado mousse

Chicken Satay

Tender chicken satay skewers
Peanut butter sauce
Saffron-infused coconut Rice
Pickled cucumber

Coconut & Almond Panna Cotta

Coconut & toasted almond panna cotta
accompanied by a praline for an elegant finish