

Function Venues

PRUE LEITH RESTAURANT

- Seats up to 60 guests comfortably
- Includes arrival reception in the garden or covered patio

Cost:

Lunch: No Venue Hire

Dinner: No Venue hire for groups larger than 35

R4 500 for groups smaller than 35

PRUE LEITH GARDENS

- Seats up to 100 guests, will include the hire of a Bedouin tent

Cost:

Lunch or Dinner: R20 000 and includes stretch tent (Bedouin) hire, round tables and chairs linen (white).

LECTURE Rooms 1 & 2

- Seating for up to 160 guests or be divided for smaller groups. Capacity depends on seating format.
- Ideal for conferences, cocktail functions, product launches and award ceremonies.
- Includes audiovisual equipment
- Use of the adjoining training kitchen for culinary demonstrations can be arranged at extra cost depending on availability.

Cost:

Lunch or Dinner functions: Venue hire R10 000.00 (120 guests) and includes round tables and chairs.

Conferencing: Half and Full day packages will apply. No venue hire when the conference day package is selected.

Function Menus

Menus are compiled to create a balance of dishes and flavours that suit different price ranges.

We are happy to accommodate changes, but please ask the guidance of the restaurant manager or chef to ensure a balanced selection is made. When swapping dishes between set menus the cost of the most expensive menu will apply.

Please note that the following surcharge is applicable for additional menu choices:

Starter and Dessert: R30 per person

Main Course: R55 per person

All function menus include a selection of homemade breads, butter and spreads served to the table.

Groups larger than 20 will be required to choose menu options from the Academy function menus.

Groups smaller than 20 will be required to choose a set menu from the Prue Leith's a la carte menu.

Special dietary requirements must be confirmed with final numbers. Halaal and Kosher meals can be arranged and supplied at additional cost.

Summer Plated Set Menus

September to April

SUMMER PLATED MENU

@ R315.00

AMUSE-BOUCHES

Rye blinis with smoked trout, crème fraîche, dill and salmon roe

STARTERS

BEETROOT CARPACCIO (V)

Belnori, chèvre, raspberries and basil with raspberry dressing

Or

PEAS AND HAM

Prosciutto ribbons with pea mouse, mange tout, petit pois, mint and pecorino dressing, garlic bruschetta

MAIN COURSE

FREE RANGE CHICKEN BREAST FILLED WITH THYME (N)

Roast sweet corn, corn bread, Portobello mushroom caps, mange tout and velouté

Or

STEAK EGG AND CHIPS

Grass-fed beef filled, smoky polenta chips, sautéed spinach and asparagus, deep fried egg yolk and red wine jus

DESSERT

HONEY AND BERRY MOUSSE

Berry sorbet, seasonal berries, lace sugar, pistachio nuts and berry coulis

Or

PASSION FRUIT TART

Sesame crumble, meringue, coulis and verbena crème

FRIANDISE

Vanilla Madeleines, strawberry pâte de fruit

(V) Vegetarian, (N) – Contains Nuts

Please ask your waiter for suitable wine suggestions

SUMMER PLATED MENU

@ R345.00

AMUSE-BOUCHES

Devilled quail's egg with crisp pancetta, salmon roe & pea tendrils

STARTERS

WATERMELON, PICKLE AND BASIL SALAD (V)

Watermelon, homemade pickled onions, celery, basil leaves and basil crème fraîche
Or

BILTONG CARPACCIO

Coriander cured grass fed beef fillet thinly sliced, Dalewood Huguenot cheese crumbs, celery and rooibos dressing

MAIN COURSES

TOGARASHI CRUSTED RAINBOW TROUT (N)

Miso roasted pumpkin, stir fried bok choy with sesame and preserved lemon dressing

Or

GRASS FED BEEF TWO WAYS

Rosemary roasted fillet, braised short rib ravioli, asparagus, caramelised spring onion and bone marrow vinaigrette

DESSERTS

MACAROON ICE CREAM SANDWICH (N)

Raspberries, cocoa nibs, beetroot, chocolate

Or

DECONSTRUCTED CASSATA (N)

Creamed ricotta, candied fruit, crystallized pistachio nuts and pistachio ice-cream

FRIANDISE

Strawberry pâte de fruit, Malakoff(N)

(V) Vegetarian, (N) – Contains Nuts

Please ask your waiter for suitable wine suggestions

SUMMER PLATED MENU

@ R395.00

AMUSE-BOUCHES

Prosciutto and prawn with spanspek juice sips and mint

STARTERS

DEVILLED QUAIL'S EGG SALAD

Beetroot, pancetta crisps, lumpfish roe, roasted beetroot, pea puree, chives and dill

Or

SMOKED TROUT AND CRÈME FRAÎCHE TERRINE

Avocado, radish and orange salsa, salmon roe

SOUP

ROASTED TOMATO SOUP (V)

Basil pesto profiteroles

MAIN COURSES

NIÇOISE STYLE FARMED MAURITIAN BASS

Pan roasted with fine green beans, potato puree, black olive jellies,
semi dried tomatoes, caper salsa, béarnaise

Or

SOUS VIDE LAMB LOIN AND CRISPY LAMB BELLY

Potato fondant, green asparagus, salsa verde and pinotage jus

DESSERTS

BLUEBERRY AND CHOCOLATE MOUSSE ENTREMET (N)

Blueberry parfait, white chocolate, milk chocolate and vanilla panna cotta,
biscotti crust, blueberry compote

Or

DARK CHOCOLATE TART

Mascarpone ice cream and salted butter caramels

FRIANDISE

Passion fruit and dark chocolate pralines, pistachio nougat (N)

(V) Vegetarian, (N) – Contains Nuts

Please ask your waiter for suitable wine suggestions

SUMMER TASTING MENU

Please allow three hours for this meal.

5 COURSES – R420.00

Paired with wine R535.00

7 COURSES – R555.00

Paired with wine R695.00

Tomato, strawberry and lemon salad - different textures of tomato, lemon and strawberries(V)

Scottish salmon gravadlax, salmon skin, roe, peas, radish, mint, pumpernickel, crème fraîche

Seared scallop, fried pork testino, orange, fennel bulb, yuzu, sesame

Pasta “alla Norma” – Ravioli filled with creamed ricotta and smoky aubergine, baked ricotta,
grilled aubergine, basil and tomato ragout (V)

Roasted Karoo lamb rack, pomegranates, pistachio, olives and apricot chopped salad,
rose vinegar pickled onion, chickpea puree (N)

Goat’s milk bûche, rocket, black figs, honey (V)

Macaroon ice cream sandwich, raspberries, cocoa nibs, beetroot chocolate (N)

(V) Vegetarian, (N) – Contains Nuts

Please ask your waiter for suitable wine suggestions

Winter Plated Set Menus

May to August

WINTER PLATED MENU

@ R315.00

AMUSE-BOUCHES

Peppadew tartlets with biltong, coriander seed and avocado salsa

STARTERS

PARSNIP AND APPLE SOUP (V)

Chives, brioche croutons and parsnip crisps

Or

ROASTED BONE MARROW

Served in the bone with radish, celery and capers, toast and a spicy salsa verde

MAIN COURSES

PAN ROASTED FARMED KOB

Mediterranean risotto; sundried tomato, black olives, capers and marjoram,
served with a preserved lemon beurre blanc

Or

DECONSTRUCTED BEEF WELLINGTON

Grass fed beef, mushroom caps, chicken liver pâté and homemade puff pastry, served with wilted Swiss chard,
turned root vegetables and Port jus

DESSERTS

TEA AND CAKE (N)

Chocolate mousse, hazelnut and salt and pepper caramel cake, chamomile jellies, chai tea ice-cream

Or

RUBY GRAPEFRUIT TART (N)

Almond and lemon cream, pimms jellies and grapefruit crèmeux

FRIANDISE

Lemon Madeleines, salted butter caramels

WINTER PLATED MENU

@ R345.00

AMUSE-BOUCHES

Beetroot crêpe roulades, filled with goat's cheese, basil and walnuts (V)(N)

STARTERS

ROASTED PUMPKIN AND LABNEH SALAD (N)(V)

Homemade labneh, chili and miso roasted pumpkin, toasted seeds, wild rocket and orange vinaigrette

Or

CHICKEN LIVER PARFAIT (V)

Apple, crispy pancetta and chive salad, apple chips, toasted ginger bread, cider foam

MAIN COURSES

BRAISED OXTAIL

Served off the bone with truffle pommes puree, rosemary roasted root vegetables and Port jus

Or

OLIVE OIL POACHED FARMED SCOTTISH SALMON

Lemon gnocchi, baby spinach and peas, chive gremolata and lemon cream

DESSERTS

GIANDUJA MARJOLAINE (N)(V)

Hazelnut dacquoise, salted caramel ice cream, hazelnut praline, frangelico ganache, coco nibs

Or

ORANGE MOUSSE (N)

Citrus and mint salad, candied zest and pistachio

FRIANDISE

Dried apricot financiers and Malakoff

WINTER PLATED MENU

@ R395.00

AMUSE-BOUCHES

Prawn, orange and watercress éclairs

STARTERS

EXOTIC MUSHROOM AND CAULIFLOWER SALAD (V)

Marinated exotic mushrooms, cauliflower and truffle panna cotta, crispy parmesan and truffle vinaigrette

Or

SCOTTISH SALMON GRAVADLAX

Salmon skin, roe, peas, radish, mint, pumpernickel, crème fraîche

SOUP

BROCCOLI AND STILTON SOUP (N)(V)

Cream of broccoli soup, walnut and oat crumble served with a tasting of Port

MAIN COURSES

SLOW ROASTED PORK BELLY

Mustard polenta, braised fennel, red onion puree, jus

Or

PAN ROASTED GRASS FED BEEF FILLET

Butternut dauphinoise, butter bean puree marrow bone, three textures of onion and sauce Bourguignonne

DESSERTS

IRISH COFFEE (N)(V)

Coffee parfait, vanilla panna cotta, honey tuile, whiskey foam, cocoa nib macaroon, whiskey ganache

Or

CARAMELISED LEMON TART (N)

Mascarpone ice cream, passion fruit jelly, almond tuile

FRIANDISE

Pistachio macaroons and Malakoff

(V) Vegetarian, (N) – Contains Nuts

Please ask your waiter for suitable wine suggestions

WINTER DEGUSTATION MENU

Please allow three hours for this meal.

5 COURSES – R420.00

Paired with wine R535.00

7 COURSES – R555.00

Paired with wine R695.00

Smoked bone marrow, black olive, parsley and lemon salad, crostini

Study of mushrooms: Porcini mushroom financière and confit porcini with sherry vinaigrette; Chevre brûlée with ginger marinated shimeji mushroom salad (V)

Crispy Karoo lamb tongue, dried apricots, harissa, pistachio, green olives, smoked aubergine puree, rose vinegar pickled onion (N)

Confit Scottish salmon, beetroot parfait, sour cream mousse, salmon roe, rye blini

Slow roasted pork belly, mustard polenta, braised fennel, red onion puree, jus

Whipped brie and twice baked blue cheese soufflé, roasted red grapes, celery and candied walnuts, walnut and rosemary biscotti (V)

Apple, ginger and honey, Parisian toffee apples, gingered apple, burnt honey cream, apple sorbet, ginger soil, candied ginger, apple chips (V)(N)

(V) Vegetarian, (N) – Contains Nuts

Please ask your waiter for suitable wine suggestions

VEGETARIAN MAIN COURSE OPTIONS

SMOKED TOMATO RISOTTO (V)(N)

Crispy parmesan, pumpkin seed and baby leaf salad

BEETROOT RISOTTO (V)

Chèvre, braised fennel and roasted beetroot

FOUR CHEESE RAVIOLI (V)

Filled with mozzarella, provolone, ricotta and parmesan and marjoram and served on tomato ragout with basil ice cream

PUMPKIN, BABY SPINACH AND FETA ROTOLO

Pumpkin puree, walnut brown butter sauce

VEGETABLE STRUDEL (V)

Julienne of root vegetables and spring onion rolled and baked in strudel pastry, served with glazed spring onions and white wine cream sauce

MELANZANE ALLA PARMIGIANA (V)

Parmesan topped gratin of thinly layered aubergine, tomato ragout and mozzarella, served with smoky baba ganoush and a crown of fennel bread

(V) Vegetarian, (N) – Contains Nuts

Please ask your waiter for suitable wine suggestions

CANAPÉS

Add arrival canapés @R55.00 per person.

Choose three items from the Cocktail menu below

CHEESE BOARD

Serves five people

Selection of four cheeses served with crusty baguettes, brioche Melba toast and homemade preserves

R280.00

CAKES

Birthday or wedding cakes for Academy functions can be made to order.

Orders need to be placed at least a week in advance for birthday cakes and at least three weeks in advance for wedding cakes. Cost of cakes will depend on the type and size of the cake. Please ask the restaurant manager for a quotation.

Cocktail Menus

The cocktail menu is served to a minimum of 30 guests. The number of items served are calculated at 1.5 items of each selection per guest.

Pre-dinner reception:

(16h00-19h00)

A selection of 5 items @ R165.00

Dinner reception:

(16:00-22:00)

A selection of 10 items @ R235.00

A surcharge is applicable for more substantial bowl and fork options. See surcharge for each option below.

Add table snacks:

Costed per 300ml bowl.

Biltong and droë wors – R75.00

Homemade curry spiced nuts – R55

Marinated olives – R45

Fried poppadoms with beetroot hummus – R60.00

Add an oyster station:

Fresh oysters from Namibia and Saldanha served on ice with tobasco, lemon, red wine and shallot vinaigrette or vanilla foam

@ R65.00 per three oysters per person

Add a prawn station:

Poached black tiger prawns served on ice with aioli, guacamole, and lime and sweet chilly sauce

@R50.00 per three prawns per person

COLD SELECTION

Asparagus, parmesan and slow roasted tomato canapés (V)
Beetroot crêpe roulades with goat's cheese, walnuts and basil (V)(N)
Matured cheddar shortbread with pear and rosemary jam (V)
Bruschetta with parmesan and artichoke pâté (V)
Prosciutto with spanspek juice sips and mint (V)
Savoury canoli with smoked aubergine filling (V)
Rye blinis with smoked salmon, crème fraîche, dill and salmon roe
Pissaladière – French provincial pizza with caramelized onion, olives, capers and anchovy
Lemon, anchovy and buffalo mozzarella skewered on pipet filled with extra virgin olive oil
Grilled zucchini involtini with prawn, feta and mint
Prawn, orange and watercress éclairs
Devilleed quail's egg with crisp pancetta, salmon roe & pea tendrils
Spanish potato tortilla with chorizo and aioli
Miniature peppadew tartlets with biltong and coriander seed
Slices of felino salami served with olive focaccia

HOT SELECTION

Burekas, spinach and feta wrapped in phyllo pastry (V)
Mushroom vol-au-vents (V)
Stilton and leek bread and butter pudding, served with port
Deep fried smoked provolone on skewers (V)
Roasted tomato soup sips with crème fraîche and basil (V)
Lightly crumbed and fried sole with tomato, caper and olive salsa
Salt and pepper squid skewers with salsa verde
Warm grilled polenta squares topped with Parma ham, gorgonzola and rocket
Moroccan spiced lamb meatballs, dried apricot coulis and mint
Pork, ginger coriander and spring onion dumplings with ponzu sauce
Pigs in blankets with sweet mustard in a pipet
Homemade lamb samoosas with fresh ginger and coriander chutney
Rare roasted sirloin on miniature Yorkshire pudding with wasabi mayonnaise
Bobotie croquettes served with homemade chutney
Slow braised short rib spring roll with homemade tomato chutney and rocket

BOWL AND FORK ITEMS

Including surcharge per item

- Lemon and pea risotto with parmesan and pea tendrils (V) – R15.00
- Chicken chop suey served from Chinese cartons with chop sticks – R20.00
 - Prawn raviolis in a pea coulis with parmesan foam – R15.00
- Fish and chips with aioli served in newspaper cones – R20.00
- Five spice scented slow roasted pork belly, with vanilla potato foam and crackling – R20.00
- Lamb & prune tagine with coriander and preserved lemon couscous – R20.00

DESSERT

- Valrhona dark chocolate truffles dusted with curry powder (V)
- Raspberry macaroons filled with a chocolate and raspberry ganache (V)(N)
 - Lemon poppy macaroons (V)(N)
- Strawberry and hazelnut tartlets (V) (N)
- Chocolate and hazelnut éclairs (V)(N)
- Malakoff - confections of chocolate and almond layers (N)
 - Red velvet cupcakes pops (V)
- Strawberry and basil verrine with white chocolate
- Miniature carrot and olive oil cakes with candied lemon zest (V)(N)
 - Raspberry pâte de fruit
- Rosemary hot chocolate shots with cinnamon doughnuts
 - Cream soda float jellies with popping candy
 - Chocolate and peanut butter Sunday's (V)(N)

(V) Vegetarian, (N) – Contains Nuts

Please ask your waiter for suitable wine suggestions

Plated Breakfast Menus

All plated breakfasts include a coffee or tea and a glass of orange juice per guest.

PLATED BREAKFAST

@ R195.00

PER TABLE:

Bread basket including homemade breakfast pastries, brioche toast and quick seed bread served with butter and homemade preserves

STARTER

RED FRUIT SALAD (V)

With mint, honey and Greek yoghurt

MAIN COURSE

TROUT EGGS BENEDICT

English muffin topped with smoked trout, wilted spinach, poached eggs, hollandaise, trout roe and dill

Or

FRIED BREAKFAST

Creamy free range scrambled eggs with chives, pork sausages, crispy back bacon, hash brown, sautéed mushrooms with thyme and grilled tomato

DESSERT

A SELECTION OF FRIANDISE

Miniature carrot cakes, salted caramels, lemon poppy macaroons and chocolate truffles

(V) Vegetarian, (N) – Contains Nuts

Please ask your waiter for suitable wine suggestions

PLATED BREAKFAST

@ R210.00

PER TABLE:

Bread basket including homemade breakfast pastries, brioche toast and quick seed bread served with butter and homemade preserves

STARTER

BERRY PANCAKES

With seasonal berry compote, honey and Greek yoghurt

MAIN COURSE

CONTINENTAL BREAKFAST

Platter of continental hams, smoked trout and cheeses, pickles and homemade preserves served with homemade crisp baguettes

Or

FRIED BREAKFAST

Creamy free range scrambled eggs with chives, pork sausages, back bacon, hash brown, sautéed mushrooms with thyme, grilled tomato

DESSERT

A SELECTION OF FRIANDISE

Miniature red velvet cupcakes, salted caramels, Madeleine's and chocolate truffles

(V) Vegetarian, (N) – Contains Nuts

Please ask your waiter for suitable wine suggestions

Breakfast Buffet

The breakfast buffet is served to a minimum of 30 guests.

BREAKFAST BUFFET

@ R255.00

Fruit juice

Selection of freshly sliced fruit

Homemade muesli (N)

Dried fruit compote

Greek and low fat yoghurt and honey

Assorted home baked breads and breakfast pastries
served with preserves, cream cheese and butter

Smoked salmon trout with capers, lemon and dill

Selection of sliced continental hams with pickles and mustard

Selection of South African cheese

HOT SELECTION

Scrambled eggs and chives

Crispy sautéed potato and onion

Back and streaky bacon

Rosemary roasted pork/beef sausages

Herb roasted baby tomatoes

Salmon kedgeree

Coffee, Tea and Friandise per table

(V) Vegetarian, (N) – Contains Nuts

Please ask your waiter for suitable wine suggestions

High Tea Menus

Tea menus are prepared for a minimum of 20 guests.

MORNING TEA MENU

09h30-12h00

@ R195.00

SWEET SELECTION

Parisian macarons (N)

Miniature Paris Brest (N)

Strawberry and pistachio fruit tartlets

Marshmallows

Red velvet cupcakes

Chocolate Bouche (V)

Pistachio, lemon and green tea cake

SAVOURIES

Cheese and mustard scones with cheddar mousse and homemade beetroot chutney

Miniature quiche Lorraine

Mushroom vol au vents

Tea & Coffee

(V) Vegetarian, (N) – Contains Nuts

Please ask your waiter for suitable wine suggestions

AFTERNOON TEA MENU

14h00-18h00

@ R245.00

Add a glass of MCC for R50.00

SWEET SELECTION

Parisian macaroons (N)

Miniature éclairs (N)

Marshmallows

Pâte de fruit

Valrhona dark chocolate and passion fruit pralines

Tarte Bordaloue

Madeline's filled with lemon curd

Gateaux Opera

Pistachio, lemon and green tea cake

SAVOURIES

Brioche salmon and cucumber tea sandwiches

Miniature roasted tomato tart with basil

Vol au vents with asparagus mouse

Tea & Coffee

(V) Vegetarian, (N) – Contains Nuts

Please ask your waiter for suitable wine suggestions