



TSHIKWALO
Accommodation and Functions venue *Lodge*



2023/4

Catering Packages

SALADS (Choose 2)

- 1. Beetroot Salad**
Cumin-Spiced Balsamic Roasted Beetroot, Baby Spinach Leaves and Feta Cheese Salad with honey and Dijon Mustard Dressing
- 2. Greek Salad**
Crispy Lettuce, Cubed Cucumber, Cherry Tomato, Red Onion, Olives, Danish Feta Cheese with Greek Salad Dressing
- 3. Caprese Salad**
Sliced Tomato and Mozzarella Cheese Salad with Basil Pesto
- 4. Feta Squash Salad**
Cinnamon Roasted Squash, Cubed Feta, Arugula and Pumpkin Seeds Salad
- 5. Citrus Quinoa Salad**
Baby Spinach, Grilled Halloumi, Air Dried Cocktail Tomatoes, Dried Cranberries, Red Onion, Orange Segments and Quinoa with Orange Vinaigrette
- 6. Root Vegetable Salad**
Honey and Mustard Glazed, Oven-Roasted Root Vegetable Salad
- 7. Seasonal Salad**
Basil Leaves, Seasonal fruits (Strawberries, Figs, Pears, Apples, Nectarines) Sesame Seeds and Mozzarella Balls with Basil Infused Vinaigrette

STARCHES (Choose 3)

- 1. Rosemary Baby Potatoes**
Rosemary Jacketed Roasted Baby Potatoes
- 2. Cheesy Hasselback Potatoes**
Parmesan Cheese Hasselback Potatoes
- 3. Potato Squeak**
Lime Chive, Wild Mushroom Loaded Potato Cake
- 4. Scalloped Potatoes**
Parmesan Cheese Baked, Rosemary, Paprika-Spiced Aloo Potatoes
- 5. Potatoes Fondant**
Side Grilled Herbed Potatoes
- 6. Mediterranean Rice**
Lime-Zested Rice
- 7. Thai Rice**
Turmeric Braised Rice Pilaf
- 8. Dew Rice**
Peppadew Fried Basmati Rice
- 9. Roasted Vegetables**
Garlic and Thyme roasted Seasonal Vegetables with Balsamic Vinaigrette
- 10. Pumpkin Fritters**
Butter and Cinnamon Sugar Glazed Pumpkin Fritters with Caramel Sauce
- 11. Butternut Yorkshire Pudding**
Treacle Sage Butternut Pudding
- 12. Broccoli and Cauliflower Au Gratin**
Creamy Broccoli and Cauliflower with cheesy white sauce
- 13. Stacked Caprese Mushroom**
Giant Black Mushroom stacked with Basil Leave, Mozzarella Cheese and sliced Grilled Tomato

MEATS (Choose 3)

- 1. Mutton Curry**
Mutton Curry (Malay Style) with Vegetable Greens and Coriander
- 2. Sticky Baked Chicken**
Honey and Garlic Baked Chicken Thighs
- 3. Durban Style Chicken Curry**
Durban Curry, Biryani-Spiced Stewed Chicken
- 4. Kingklip**
Pan Grilled Kingklip with Creamy Lemon Butter Sauce and Chives
- 5. Bu Bu Fish**
Gremolata-Seared Hake Loin with Yoghurt Tartar Sauce
- 6. Oxtail Casserole**
Braised, Sous-Vide Cooked Oxtail in Wine Reduction with Baby Onion and Carrots Buttons
- 7. Mock Moroccan Style Beef Roast (Not available for tasting)**
Mock Dhukka-Rubbed Beef Roast with Mushroom Sauce
- 8. Shank Potjie**
Stewed Thyme Game(Springbok/Impala) Shank with Baby Vegetables
- 9. Sweet and Sour Pork Neck**
Slowly Cooked Pork Neck grilled with Pineapple and Mushrooms

Package 1
(BUFFET) R400 p/p (2023) R550 p/p (2024)

DESSERTS (Choose 1)

1. Chocolate Mousse Cake (Not available for tasting)

Dark rich flavour of unsweetened Natural Cocoa Powder and Dark Cocoa Powder, Moist Mousse Cake Covered with Semi-Sweet Chocolate Ganache

2. Cheesecake (Not available for tasting)

Passion Fruit Coulis topped Creamy Baked Cheesecake

3. Pavlova

Meringue base filled with cream, Mascarpone and seasonal fruit

4. Tiramisu

Italian Coffee infused Biscuits layered with Cream

Served in dishes per table

OPTION 1

Medium Rare Beef Fillet with Roasted potatoes
Grilled Chicken Fillet Breast filled with Sundried Tomatoes and Mozzarella Cheese served with thyme, garlic and balsamic vinaigrette vegetables
Green salad with parmesan shavings

OPTION 2

Braised, Sous-Vide Cooked Oxtail in Wine Reduction with Baby Onion and Carrots Buttons
Gremolata-Seared Hake with Yoghurt Tartar Sauce and Turmeric Braised Rice Pilaf
Honey and Mustard Glazed, Oven-Roasted Root Vegetable Salad

OPTION 3

Honey Glazed Pork Neck with Pineapple and Whole Mushrooms with Roasted Potatoes
Coconut Mutton Curry (Malay Style) with Vegetable Greens and Coriander
Tomato and Mozzarella Cheese Salad with Basil Pesto

COCKTAIL DESSERT

(served on a platter per table)

Dark Chocolate Cake Truffles
Velvet Mini Cakes
Peppermint Crisp Tart
Mini-Pavlova
Mini Tiramisu



Package 2 (FAMILY STYLE) R500 p/p (2023) R580 p/p (2024)

STARTERS (Choose 1)

1. **Melon Prosciutto Salad (In season)**
Soft Parma Ham, Mozzarella Cheese, Aubergines, Crisp Herb Leaves, Melon and Lemon Zest with Orange Dressing
2. **Chicken Terrine**
Wasabi Mayo Chicken Terrine, Brandy Apple Chutney and Onion Ash on Pesto Crostini
3. **Venison Carpaccio**
Cured Ostrich Carpaccio, Spiced Pineapple Chutney, Parmesan Shavings, Capers and Flaked Almonds
4. **Duck Caesar Salad**
Citrus Duck Breast, Orange Segments, Brioche Toast and Cos Lettuce with Honey Mustard Dressing
5. **Smoked Trout Roulade**
Smoked Salmon and Trout Roulade, Beetroot, Rocket, Tapenade, Air-Dried Tomato and Dill Aioli
6. **Avocado Caprese Salad**
Baby Spinach, Tomato, Mozzarella, Basil Pesto, Avocado and Toasted Pine Nuts
7. **Vegetable Ravioli**
Marinated Butternut Squash, Peppered Cream Cheese Ravioli, Salsa Verde and Soft Herbs
8. **Creamy Vegetable Curry Soup (In Winter only)**
Selection of Vegetables and Curry

MAINS (Choose 1)

1. **Filet Mignon**
Pan-Grilled Filet, Broad Beans, Finger Carrots, Marinated Mushroom Herbed Mini Mash Tower and Beef Jus with Parmesan Tuille
2. **Drakensberg Trout**
Pan-Fried Fillet of Drakensberg Trout Topped with Prawn, Chive Bearnaise, Buttered Broccolini Served with Tomato Compote and Lemon Oil
3. **Sea Harvest**
Wholegrain Mustard-Seared Yellowfin Tuna, Sautéed Greens, Glass Noodles, Soy and Ginger Dressing
4. **Venison Parcel**
Balsamic-Glazed Venison Loin, Braised Shoulder Croquettes, Carrot Purée, Broccoli and Rosemary Jus
5. **Duck Leg Confit**
Duck Leg over Orange Arugula Salad, Caramelised Almond Nuts, Roasted Fingerlings and Squash Scallops with Berry Sauce
6. **Basque Scotch Fillet**
Herb Skillet Adina Scotch Fillet, Vegetable Crispies, Risotto Rice
7. **Halibut Lamb Shank**
Smoked Paprika, Herb Provenance-Rubbed, Grilled Lamb Shank, Moroccan Style Couscous, Textures of Onion with Mint Reduction Sauce
8. **Pork Belly**
Cider-Braised Pork Belly Kebab, Potato Pudding, Pork Crackling, Greens, Pecan Crumble, and Baby Apple with Cider Jus
9. **Pork House**
Pan-Fried, Gremolata-Crusted Pork Tenderloin, Garlic Potato Pavé, Beetroot Purée, and Vegetable Batons with Cranberry Sauce
10. **Chicken Roulade**
Chipotle-Spiced Chicken Breast Roulade Stuffed with Poached Stone Fruits, Zest-Sprinkled Beetroot Purée, Warm Asparagus, and Orange Salad

DESSERT (Choose 1)

1. **Poached Pear**
Red Wine-Blood Orange Poached Pear, Crispy Almond-Cranberry Cookie Mascarpone
2. **Caramel Cheesecake**
Chilled Lime Cheesecake Glazed with Treacle Salted Caramel Sauce
3. **Chocolate Tart**
Cocoa Short Crust, Hazelnut and Chocolate Praline and Whipped Ganache
4. **Chocolate Brownie**
Warm Chocolate and Nut Brownie, Chocolate Sauce and Vanilla Bean Ice Cream
5. **Pavlova**
Meringue base filled with cream, Mascarpone and seasonal fruit

VEGETARIAN AND VEGAN OPTIONS

1. Mediterranean Vegetable Wrap

Grilled seasonal vegetables, calamata olives, grilled halloumi cheese and hummus

2. Vegetarian Lasagne

Seasonal Vegetables layered with lasagna, béchamel sauce topped with cheese

3. Vegetarian Wellington

Baked mushrooms, carrots, brinjals and courgettes with a herbed potato mash in puff pastry served with a curry sauce

4. Tofu Stir Fry

Grilled Green Beans, Broccoli Florettes and julienne peppers stir fried with seasoned tofu

Intimate. Simplistic. Natural.



Harvest Table

PACKAGE 1 (Compulsory)

R195 p/p (2023) R210 p/p (2024)

- Seasonal Fruits Skewers
- Beef Samosa (with a dipping sauce)
- Lightly Curried Chicken Fillet Wrap (Bite Size)
- Various filled Bruschettas
- Greek Style Meat Balls
- Caprese Skewers
- Mushroom Stuffed Vol au Vents
- Biltong Sticks
- Rolled Parma Ham filled with Cream Cheese and Rocket
- Fruit Rosette Tartlet
- Mini Carrot Cake

PACKAGE 2 (Optional)

R250 p/p (2023) R260 p/p (2024)

- Fresh Seasonal Fruits
- Jalapeno Poppers with dipping sauce
- Cheese Board with biscuits and Ciabatta Bread (Garlic and Herb Cheese, Chilli & Herb Goats Cheese, Nut and Fig Cream Cheese, Crackers, Figs Preserve, Olives & Hummus and Liver Pate)
- Beef Taco's (Street Style)
- Salami Roses with cream cheese balls
- Mini Quiche (Vegetable and Chicken)
- Cured Chorizo and Shrimp Bites
- Barbeque Chicken Lollipop
- Mini Bar One, Marshmallow and Strawberry Stack

Late Night Snack Platter

(Optional) R280 per platter (6 people)

- Spicy Crumbed Chicken Winglets
- Pizza Slices (Chefs Choice)
- Jalapeno Cheese Rissoles
- Caprese Skewers
- Parmesan Cheese Profiteroles
- Stuffed Vol au Vants
- Mini Quiche
- Cashew Tarts
- Lemon Curd Tarts



Evening Before Dinner

1. Build Your Own Burger R195 pp

Beef Patti OR Chicken Breast

Lettuce, Sliced Tomato, Fried onions, grated cheese, Various sauces, Fresh Buns and French fries.
Ice cream and Chocolate Sauce

2. Beef Lasagne R280 pp

Layered Beef Lasagne with Green Salad and Homemade Rolls

Malva Pudding and Custard

3. Easy Braai R320 pp

Sirloin Steak, Boerewors, Pap and Tomato Relish, Provencal Vegetables and Seasonal Salad

Malva Pudding and Custard

4. Lamb on the Spit R450pp

Lamb on the spit, Sirloin Steak, Grilled Potatoes, Basil Pesto Grilled Vegetables, Beetroot Salad, Homemade Rolls

Malva Pudding and Custard



Simplistic

