

*Cocktail Menu Options*  
2021

Our Cocktail-style service provides an informal but interactive way of dining which allow guests to experience a variety of flavourful small plated dishes prepared by our chefs, while mingling and interacting with the rest of the guests.

**OPTION 1**

*The Rose Package*

**R385 per person**

**Compressed Tomato**

Tomato Tartlet with Parmesan Shavings  
and Chorizo

&

**Crispy Squid**

Garlic, Curry Leaves and Roasted Almonds

&

**Beef Slider**

Marinated Beef, Kewpie Mayonnaise,  
Crispy Onion Greens

&

**Chicken Caser Salad**

Marinated Chicken Breast, Croutons,  
Greens, Anchovies

&

**Arancini**

Parmesan, Mozzarella, Tomato Puree

&

**Pannacotta**

Blueberry tea & Yoghurt Pannacotta with  
Thyme Macerated Fruit

&

**Strawberry Pansy Tart**

Strawberry Mousse Tartlet



**OPTION 2**

*Lavender Package*

**R275 per person**

**Smoked Tomato Quiche**

Smoked Tomato, Cheddar Base  
&

**Beef Carpaccio**

Herb Crostini, Caramelized Onion,  
Balsamic Reduction  
&

**Cucumber Whole Wheat Sandwiches**

Cucumber, Mozzarella, Whole Wheat  
Sandwiches  
&

**Mini Chicken Cordon Bleu**

Crumbed Chicken, Parmesan  
&

**French Madeleines**

Infused with White Chocolate  
&

**Lavender Cheesecake**

Infused with Lavender





**IVORY MANOR**  
*Boutique Hotel*

**OPTION 3**

*Geranium Package*

**R205 per person**

**Bobotie Spring Rolls**

Home-Made Chutney

&

**Spinach & Feta Quiche**

Cheese Base

&

**Butternut, Feta & Biltong Quiche**

Cheese Base

&

**Ham & Cheese Sandwiches**

White Bread

&

**Apple Crumble**

Roasted Cinnamon Apples in Tartlet

&

**Mini Milk Tarts**

