

# PLATED *Banquet* ————— vegetarian



*ratatouille* /,ra-,ta-'twē/ — noun

1. a seasoned stew made of eggplant, tomatoes, green peppers and squash

# PLATED *Banquet* vegetarian

For an elegant banquet or occasion requiring attentiveness on speakers and presenters, your guests will be served at tables set for fine dining at times determined by your programme.

## STARTER

Butternut squash velouté – a rich, smooth butternut squash soup finished with roast red pepper oil and crispy flatbread

Tea-smoked beetroot and mozzarella; crimson beetroot smoked over Earl Grey tea with mozzarella pearls, endive salad and herb oil dressing

Tartar of avocado and cream cheese on a bed of dill cucumber shavings, garnished with rocket, spring onion and rosa tomato salad

Baby spinach topped with grilled peppers, courgettes and parmesan slivers

Mushrooms marinated in balsamic and olive oil on a bed of pesto noodles

Tomato and feta tart baked with crispy puff pastry topped with rocket and a purée of beetroot dressing

Grilled vegetable mascarpone gateau glazed with a tomato jus and garnished with a phyllo pastry triangle

Layered tomato rounds, provolone and basil on a bed of marinated vegetable julienne with lettuce rose and red wine vinaigrette dressing

**julienne** /,jü-lē-'en/ – noun

1. a preparation or garnish of food that has been cut into thin strips



## MAIN COURSE

Vegetable ratatouille strudel on a bed of risotto-styled barley infused with green pea and olive oil

Garlic and parmesan polenta with a wild mushroom ragout and roasted mixed peppers

Cauliflower and potato pie with turmeric, cumin and coriander served with Basmati rice

Aubergine Cannelloni: thin strips of grilled aubergine rolled with honey, garlic and rosemary tofu, with tomato and parmesan sauce

Smoked bean cassoulet, borlotti, cannellini and haricot beans braised with celery, red onion, plum tomato and smoked paprika, gratinated with toasted sourdough and thyme

Baked aubergine stuffed with a marrow compote and tomato concasse on a bed of nutty chickpeas

Stir fry vegetables wrapped with Chinese noodles, ginger and chilli and drizzled with a sweet plum sauce

Asian steamed vegetable broth with bok choy

Grilled aubergines topped with an assorted mushroom ragout

Vegetable and nut curry with Basmati rice

## DESSERT

As per standard plated menus

Selection of teas and coffee

Please consult with your Event Co-ordinator regarding available vegan dishes.

Let us embellish your menu with added culinary pleasures such as:

Customised entrées

Palate-cleansing sorbets

Speciality South African cheeses and biscuits served with our country's finest port wine

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