

# market

love what you eat. eat what you love

## **Half-Day Conference Package - Morning**

**R300.00** per person per half-day, not included in the price – extra drinks and 12% service charge. (Minimum 10 Guests) – 08H00 to 13H00

**08h00** – Arrival - Filter Coffee, Tea, sweet and savoury Danish pastries

**10h00** – Break - Fresh Squeezed Fruit Juices and savoury snacks

**13h00** – Lunch – Any Meal off the Casual Day Menu as Listed Below

\*Tea/Coffee station available for duration of conference.

## **Current Casual Day Menu:**

**Lunch steak** flame grilled and served on seasonal vegetables with homemade chips and a green peppercorn cream

**Lamb chops** flame grilled and served on roasted sweet potatoes, rocket and cherry tomato dressed with a mint pesto

**Grilled Pork Chops** with apple mash & Dijon mustard cream

**Fishcakes** on house salad with roasted garlic and herb aioli

**Sweet potato quinoa** with grilled prawns and minted plum salad

**Apple and beet salad** with blue cheese, walnut and red wine vinaigrette

**Tuna antipasto salad** with marinated chickpeas and fresh greens

**Warm hoisin plum shredded duck** salad, with tropical segments, red cabbage and mixed leaves

**Market Cobb salad** with bacon, gorgonzola and avo

**Chicken Tagliatelle** with basil pesto and roasted cherry tomatoes

**White truffle spaghetti Carbonara** with pancetta and wilted spinach

**Seafood aglio olio** with prawns clams, mussels and a hint of chilli

**Mushroom and courgette tortellini** with sundried tomato and creamy almond spinach reduction

**Cannelloni of brinjal** stuffed with ricotta, feta and baby spinach topped off with tomato relish

**Mixed bean aglio olio** with basil and garlic roasted tomato

**Lamb burger** Moroccan spiced with minted feta crust and tomato, red onion and coriander salsa

**Chef's speciality burger** – Ask your waitron

**Sesame lentil burger** with beetroot and house made mayo

**Homemade falafel**, on a fresh salad with hummus, salsa and sesame lavash

**Streaky bacon, avocado and cheddar sarnie**, on ciabatta finished with sweet jalapeno relish

**Crispy halloumi**, avocado, red pesto and rocket on rye toast