

# market

Love what you eat. Eat what you love

## Full-Day Conference Package – (08H00 – 16H30)

R385.00 PP. Extra drinks and 12% service charge not included in the price. (Minimum 10 Guests)

08h00 – Arrival\* - Mini granola with yoghurt and seasonal fruits, assorted Danishes

10h00 – Break - Fresh Squeezed Fruit Juices and savoury snacks (bacon & Mushroom tart, spinach & feta tart and courgette fritters topped with haloumi

12h00 – Lunch – Any Meal off the Casual Day Menu as Listed Below

15h30 – Break - Glass of wine or Craft beer with ploughman's platter

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

## Current Casual Day Menu

- Quinoa and calamari salad, tossed with red pesto, rocket and radish finished with macadamia nut
- Sautéed vegetables salad tossed with cous cous and basil pesto finished with tzatziki
- Warm hoisin plum shredded duck salad, with fresh plums, red cabbage, mixed leaves and crispy noodles
- Pear and spiced cashew nut salad served on mixed leaves with crispy bacon bit
- Market cobb salad, cos lettuce mixed with bacon, gorgonzola, avocado and cherry tomato topped with grilled chicken, a poached egg and parmesan
- Prawn and saffron risotto with snap peas, cream and topped with grana padano
- Sage roasted butternut penne, bacon, toasted pine kernel and cream tossed with penne
- Chicken tagliatelle with basil pesto and roasted cherry tomatoes topped with grana padano
- Seafood chowder linefish, clams and mussels tossed with baby potatoes, broccoli, cauliflower and a hint of chilli with toasted ciabatta
- Cannelloni of brinjal stuffed with ricotta, feta and baby spinach topped off with tomato relish
- Bangers and mash grilled pork sausage served on either crushed potato or a cauliflower mash with onion and red wine gravy
- Moroccan lamb burger with lemon feta topping finished with yoghurt and beetroot apple salsa
- Free range beef burger topped with gorgonzola cream, streaky bacon, avocado and jalapeno onion marmalade
- Sesame lentil burger topped with beetroot and house made garlic aioli
- Homemade falafel salad, on a house salad with hummus, salsa and sesame lavash
- Pulled lamb sarnie on toasted ciabatta with minted apple and pomegranate slaw
- Fillet and brie Sarnie with whole grain mustard and rocket served on toasted rye
- Chicken mayo sarnie on toasted bagel topped with fresh rocket, chicken mayo and avocado finished with crispy bacon
- Crispy halloumi sarnie, toasted rye with red pesto and topped with rocket, avocado and fried halloumi finished with garlic aioli