



ELEPHANT  
POINT

# IN-LODGE PRIVATE DINING

BY G'S CATERING

## SIT BACK AND RELAX

SCHEDULE TO BE SENT 72 HOURS BEFORE ARRIVAL DATE.

- R1,900 PROFESSIONAL FEES
- R500 TRANSPORT FEES
- R450 PRIVATE CATERING DINNER PER ADULT
- R180 PER CHILD UNDER THE AGE OF 12

FOR MORE INFORMATION OR TO BOOK, PLEASE CONTACT  
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# MENU

CHOOSE 1 OPTION FROM EACH SECTION

## APPETIZER

- Phyllo Pastry, Baked Brie cheese with Figs, Tomato, Rocket, Red Onion Salad and Balsamic Reduction
- Smoked Salmon with Potato Rosti, Baby Greens and Balsamic Reduction
- Springbok Carpaccio with deep fried Capers and Marinated Fetta
- Prawn and Baby Leaf Cocktail with Avocado and spicy Mayonnaise
- Butternut Tart with a Baby Leaf and Micro Greens salad (V)

## SALAD

- Salad greens with, Red Onions, Feta, Cashew Nuts, Peppadews and Olives

## ENTRÉE

- Pan fried King Klip Fillet, Creamy Mash Potatoes, Grilled vegetables (Seasonal) and Lemon Butter
- Chicken Breast stuffed with dates and fetta, with Roasted New Potatoes, Green Vegetables and a Three Cheese Sauce
- Slow roasted Pork Belly with Potato & Butternut Mash and Green Bean Lyonnaise
- Oven Roasted Lamb Rack with Sweet Potato wedges, Herbed Broccoli and a Pumpkin Fritter
- Herb crusted Beef Fillet on Chunky Rosemary Potato wedges and Grilled Vegetable Medley
- Vegetable Lasagne on Chunky Tomato Ragout (V)
- Nut Crusted Butternut with Roasted Cabbage and Couscous (V)
- Vegetable Curry with braised Potato, Sambals & Poppadums (V)

## DESSERT

- Milk Chocolate Mousse with Spiced glazed Oranges
- Traditional Malva Pudding with Amarula syrup
- Baked Cheese Cake with Berry Compote
- Rooibos tea infused Crème Brûlée