



## CAPE ARGUS CYCLE TOUR SPECIAL OFFER

12 - 14 March 2010 (2 days)

**R 2 000 per person (sharing)**

Single Supplement R 400

**THE PRICE INCLUDES:**

**2 x nights at Devonvale**

**2 x Breakfast and Lunch or Dinner**

**1 x 30min sports-massage**

Stay at Devonvale Golf & Wine Estate on our 2 day package and get ready to be pampered. You can choose between relaxing at the pool or an easy cycle from Devonvale to warm up the legs, along some of the best cycling roads in the Cape. Helshoogte Pass is there for the adventurous or those with more time.

Our chef will prepare a pre-race carbo-loading dinner and on Race day, we will have a healthy, energy filled breakfast to get your body prepared for the day ahead

At your convenience, a recovery massage will enable your body to be revitalised and once again find its elixir of life....



**DON'T MISS THE GUN... CALL NOW!**

## MENU TWO

### CANAPÉS

Assorted Fashion Sushi Rolls  
Mini Bruschetta with Smoked Snoek Pate  
Lamb Kofta with Thai Green Curry and Yoghurt  
Chicken Bites

### MAIN BUFFET

Organic Lettuce, Tomatoes, Onion Rings and Cucumber Salad  
Cabbage, Lemon and Olive Oil with Baby Potatoes Tossed in Basil Pesto  
Prawn and Oyster Salad with Spring Onion and Chilli Tomato Salsa

Beef Wellington with Biltong and Burgundy Sauce  
Golden Grilled Chicken with Honey Mustard and Pineapple

Fragrant Basmati Rice  
Horseradish Mashed Potato  
Baby Carrots with Citrus Butter  
Creamed Spinach and Leek

### DESSERT BUFFET

Traditional Malva Pudding with Custard  
Truffle Assortment Platter  
Caramel Fudge Ice Cream  
Fruit Display

Selection of three Cheeses and Crackers  
Served with Coffee

**R 320.00 PER PERSON**

PRICES VALID OCTOBER 2010 - SEPTEMBER 2011

# MENU THREE

## CANAPÉS

Thai Fish Cakes with Hot and Sour Sauce  
Springbok Carpaccio with Potato Rosti  
Mini Chicken and Sesame Parcels  
Calamari Tempura Rings with Lemon Tartar Dip

## MAIN BUFFET

Baby Leaf Salad with Bean Sprouts and Grapes  
Caprese Salad with Basil Pesto and Asparagus  
Couscous Salad with Roasted Chicken  
Bread and Butter on Display

Lamb Loin Roll with Demi Glace Sauce and Olives  
Mild Cajun Chicken with Mushrooms

Potato Croquettes  
Fragrant Rice Duo  
Broccoli Cheese Bake  
Butternut with Sweet Citrus

## DESSERT BUFFET

Baked Berry Cheese Cake  
Dark Chocolate mousse  
Fresh Fruit Slices with Vanilla Ice Cream & Caramel Sauce

Selection of three Cheeses and Crackers  
Coffee and Assorted Teas

**R 330.00 PER PERSON**

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**Plated Starter Selection could be added at an additional cost to any of our Menus**

Butternut Soup with Coriander & Whole Wheat Bread  
Creamy Mushroom Soup with Biltong & Fresh Panini Slices  
Potato & Leek Soup with Pumpkin Seed Bread  
Cold Carrot & Apple Soup with Sour Cream  
Served with Celery Sticks

Salmon, Crab and Avocado Spring rolls served on Aromatic Greens  
With a Vanilla infused Balsamic Dressing

Slices of Franschoek Smoked Trout served on a Potato Rosti with  
Aromatic Greens and a Smoked Mango and Jalapeno Sauce

Springbok Carpaccio Served with Salad Greens  
& Mango, Peppadew Salsa  
Topped with Parmesan Crackers

Chunks of Camembert cheese wrapped in Phyllo  
Complemented by a fig and lemon butter sauce

Fennel & Butter Grilled Line Fish with Homemade Aioli  
Garnished with Lemon

Snoek Pancake with Gruyere Béchamel Sauce

Mushroom and Feta Cheese baked in Phyllo, with Rocket and Balsamic Reduction

Mini Meze Platter per Table Consisting of:  
Hummus, Tzatsiki, Marinated Olives, Fried Halloumi, Toasted Pita  
Cocktail Tomatoes, Greek Meat Balls & Feta Cheese

*Only samples of what we could do, if any other requests it would be considered.*

**Plated Starters at an additional cost of R45 per person**

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# BRAAI MENU

## CANAPÉS ON ARRIVAL

Mini 'Vetkoek' served with a matured cheddar and mince  
Mini Biltong & 'droewors' sosaties

## BRAAI BUFFET

### SALADS

*(Choice of 3 of the following)*

Fresh Garden Salad with Cherry  
Tomatoes, Feta and Olives  
Copper penny Carrot Salad  
Mediterranean Pasta Salad Tossed in a  
Basil Pesto  
Roasted Butternut, Beetroot and  
Herbed Couscous Salad  
German styled Potato Salad  
A selection of bread and butter

### WARM DISHES

*(Choice of 2 warm dishes)*

'Pap & Sous' or rice  
Hot Buttered Mealies  
'Pampoen Koekies'  
'Boere Boontjies'  
Garlic Roasted Potato Wedges  
Cheesy Potato Bake  
Sweet corn Dish  
Slow Roasted Mediterranean  
Vegetable Skewers

### BRAAI MEAT/FISH

*(Choice of 3 of the following)*

Mozambique Prawn Skewers basted  
*with a garlic peri peri sauce*  
Rosemary & Coriander Marinated  
Lamb Loin Chops  
Balsamic Marinated Lamb Chops  
Smoked Pork Ribs in a BBQ Sauce  
Chicken Thighs marinated in Thyme  
and Lemon Zest  
Kingklip baked in foil with lemon butter  
Traditional Potjiekos  
*(Oxtail, Lamb or Chicken)*  
Boerewors

## DESSERTS

*(Choice of 3 of the following)*

A summer fruit Pavlova and Chantilly cream  
A warm Baked Pudding with Custard  
Greek Baklava and Vanilla Ice Cream  
A Platter of Fruits in Season  
Decadent Amarula flavoured Chocolate Mousse  
Cape Cheese Platter with an assortment biscuits

**R 260.00 PER PERSON**

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# BUFFET MENU

## SALADS

Sliced Tomato & Red Onion Salad drizzled with red wine vinegar & extra virgin olive oil  
Fresh Garden Salad Sliced Cucumbers & Peppers  
Roasted Butternut, feta, sunflower seeds and herbed couscous salad

Bread & Butter on Display

## MAIN BUFFET

Roasted Leg of Lamb with Rosemary and Garlic or Roast Beef  
Chicken Dish  
Vegetarian Pasta Dish

Savoury Rice  
Coriander Roasted Potatoes  
Green Beans with Onion  
Sweet Potato in a Honey & Rooibos Reduction

## DESSERTS

Baked Pudding  
Layered Vanilla & Cappuccino Mousse  
Crème Caramel  
Ice Cream

Selection of three Cheeses and Crackers

Coffee and Assorted Teas

**R 285.00 PER PERSON**

*Please discuss your preference with our chef*

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# PLATED MENU

## STARTER

Butternut & Coriander Infused Soup  
Served with Toasted Panini  
Smoked Salmon Roulade with Fresh Dill  
&  
Finest Crisp Green Salad

## MAIN COURSE

Lamb Shanks prepared with Olive oil, Rosemary & Garlic  
*or*  
Fillet of Beef with a Pinotage Sauce  
*or*  
Line Fish Grilled, complemented by butter infused Aniseed-sauce

*Main Course will be served with:*

Potatoes Dauphine  
Spinach with Cherry Tomatoes  
Carrot Roundels with slivers of apple

## DESSERT BUFFET

Decadent Baked Cheese Cake  
With berry Coulis  
&  
Coffee Bean Truffles  
Cheese & Biscuits  
Coffee to be served

**R 320.00 PER PERSON (SAMPLE MENU)**

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