

BREAKFAST MENUS

CONTINENTAL BREAKFAST BUFFET

Fresh fruit juice selection

Assortment of whole and sliced seasonal fruit

Yoghurt station

Granola, muesli, seeds, nuts, fruit coulis, dried fruit compotes

Fruit salad

Bircher muesli

Selection of four cereals

Served with milk

Assorted home baked artisanal breads, toast, croissants

Danish pastries, flap jacks, muffin selection

Marmalade, honey, maple syrup, fruit preserves

Mini quiche, frittata

Selection of sliced continental meats (pork), pickles, mustards

Peppered mackerel, smoked trout with condiments

South African cheese selection, cottage cheese and preserves

Biscuits and Melba toast

Freshly brewed coffee and tea

R285 per person

(Minimum of 30 guests)

FULL BREAKFAST BUFFET

Fresh fruit juice selection

Assortment of whole and sliced seasonal fruit

Yoghurt station

Granola, muesli, seeds, nuts, fruit coulis, dried fruit compotes

Fruit salad

Bircher muesli

Selection of four cereals

Served with milk

Assorted home baked artisanal breads, toast, croissants

Danish pastries, flap jacks, muffin selection

Marmalade, honey, maple syrup, fruit preserves

Mini quiche, frittata

Selection of sliced continental meats (pork), pickles, mustards

Peppered mackerel, smoked trout with condiments

South African cheese selection, cottage cheese and preserves

Biscuits and Melba toast

Hot dishes

Scrambled eggs with chives

Eggs Florentine

Back and streaky bacon

Sautéed new potatoes

Mushrooms, herb roasted plum tomatoes

Beef and chicken sausages

Freshly brewed coffee and tea

R365 per person

(Minimum of 30 guests)

STANDING BREAKFAST

Buffet

Bacon and cheddar quiche
Quinoa and broccoli frittata
Tomato cocktail, celery and cucumber
Potted yoghurt, muesli
Fresh fruit kebabs
Whole fresh fruit
Smoothies
Paw-paw and spinach smoothie
Berry smoothie

Smoked trout on mini baguettes with a horseradish cream, pickled onion and capers
Parma ham with peppered goats cheese, honey and rocket on ciabatta
Roast beef with tomato chutney and mustard greens on bruschetta

South African cheese selection with preserves
Chive chunky cream cheese, biltong cream cheese
Crackers, Melba and grissini

Waiter served

Tomato and feta tartlets
Bacon wrapped Beef fillet kebabs with a béarnaise sauce
Cheddar cheese gratinated mushroom on ciabatta
Curried mince in herb crêpe with chutney
Poached egg with a chorizo hash
Mini sausage selection with mustards

Jam doughnuts
Pasteis de nata
Pain au chocolat

Freshly brewed coffee and tea

R365 per person

(Minimum of 30 guests)

BREAKFAST SET MENU

On the table

Pastry basket consisting of muffins, croissants and Danish pastries

Toast

Assortment of marmalade, honey and fruit preserves

Fresh fruit juice

Choose one option from each course

Seasonal fruit plate

with a lemon yoghurt mousse, berry compote and a muesli stick

or

Breakfast verrine

orange and passion fruit marinated fruits, with granola and yoghurt

or

Shaved pineapple

lavender and honey, muesli stick, yoghurt panna cotta

Poached Egg

with a potato bacon hash, spinach, parmesan cream, tomato confit and rocket salad

or

Scrambled eggs

hash brown potatoes, grilled tomato, mushroom, beef sausage and bacon

or

Eggs Florentine/Royale or Benedict

Freshly brewed coffee and tea

R325 per person

(Minimum of 12 guests)

ENHANCE YOUR BREAKFAST

Additional breakfast set menu items priced per person:

Crispy bacon	R55
Grilled minute steak	R55
Chicken sausage	R45
Beef sausage	R45
Pork sausage	R50
Macon	R50
Turkey bacon	R45
For the table	
Cheese platter (serves 5)	R660
Charcuterie platter (serves 5)	R650
Smoked salmon platter (serves 5)	R650

Belmond Mount Nelson Hotel prides itself in using only the freshest seasonal ingredients available. Should a particular item be required that does not feature on the menu, please feel free to enquire as to its availability. Our banqueting department will be happy to assist you in suggesting alternative dishes or in helping you customise your menu.

This is a sample menu and items are subject to change. Menus are valid until 31 October 2017.


BELMOND
MOUNT NELSON HOTEL
CAPE TOWN

BRUNCH MENU

Served between 10h30 - 14h00

Fresh fruit juice

Selection of breakfast pastries:

Pain au chocolat, cronuts, muffins, apple Danish

Fresh seasonal cut fruit

Muesli verrine with yoghurt and marinated fruits

Smoked trout with condiments

Herring in tomato

Charcuterie selection with pickles and mustards

Chicken and quinoa salad, beef carpaccio with parmesan

Quiche Lorraine

Caesar salad station: with baby gem lettuce, parmesan, anchovy, crispy bacon pieces, garlic croutons, cajun chicken, biltong and a caesar dressing

Greek salad station

Selection of home baked artisan breads, crostini, grissini and bruschetta

Dips spreads to include hummus, tapenade, aioli, butternut puree, herbed cottage cheese, chicken liver pâté, smoked salmon pâté and baba-ghanoush

Cheese buffet

Roasted vegetable salad with labneh

Broccoli, cheddar and bacon salad, mozzarella and tomato salad

Carvery station with

Roast beef fillet and honey glazed kassler

Served with mustards and a béarnaise sauce

Eggs Florentine

Grilled bacon, pork sausages, grilled portabella mushrooms

Chicken breyani, Lyonnaise potatoes

Cauliflower and broccoli mornay

Lemon tart, berry trifle, apple and caramel verrines, mini coconut and jam doughnuts, white chocolate and pecan brownies, mini almond fruit tartlets

R595 per person

Minimum of 30 guests

ENHANCE YOUR BRUNCH

Full party participation for all stations

Sushi station

A selection of maki, California rolls, sandwich and sashimi

R85 per person – 3 pieces per person

Oyster station

Fresh oyster selection

Shallot vinaigrette, tabasco and fresh lemon

R85 per person – 3 pieces per person

R175 per person – 6 pieces per person

Prawn station

Poached prawns on ice

Lemon mayonnaise and a cocktail sauce

R90 per person – 3 Queen prawns per person

R175 per person – 6 Queen prawns per person

Additional brunch menu items priced per person:

Chicken Curry	R70
Baked spinach and ricotta cannelloni with parmesan cheese	R70
Grilled salmon medallions with lemon	R160
Oxtail with butter beans	R130
Roast leg of lamb with mint sauce (carvery)	R95
Lamb navarin	R110
Brinjal bake with parmesan	R60

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BELMOND
MOUNT NELSON HOTEL
CAPE TOWN

LUNCH MENUS

STANDING LUNCH MENU

A selection of cold items

Open sandwich selection:

Lightly toasted bagels with gypsy ham, wholegrain mustard and gherkin

Smoked trout and chunky cottage cheese tartine

Cajun chicken on baguette

Steak tartare with aioli on seed bread

Reuben on rye

Baked vegetable tart with olives, garlic, thyme and cream cheese

Chunky Greek salad

Tabouleh salad

Tomato mozzarella with basil

A selection of hot items

Thai chicken curry with brinjal served with jasmine rice

Beef stroganoff served with crushed new potatoes

Baked conchiglioni with butternut, ricotta and parmesan

Lamb koftas with lemon and mint served with yoghurt and mini wraps

Seafood fritto misto

Desserts

Seasonal fruit kebabs

Macadamia nut tarts

Mocca éclairs

Cinnamon churros

R 410 per person

(Minimum of 30 guests)

COLD BUFFET LUNCH MENU

Salads

Caesar and Greek salad station

Selection of artisan breads, crostini, grissini and bruschetta
Dips and spreads to include hummus, tapenade, aioli, butternut purée, chicken liver pate, smoked trout pâté, biltong cream cheese, chive cottage cheese and baba-ghanoush

Beef carpaccio with parmesan shavings
Smoked Franschoek trout with lemon, onion, capers, pickled gherkins,

Salads (select two)

Green bean salad with dates and cashew nuts
Roasted Mediterranean vegetable salad with olives and balsamic
Waldorf salad
Lentil and chick pea salad with a curry leaf dressing
Tomato and mozzarella salad with wild rocket and basil pesto
Potato salad with egg, gherkins and parsley
Broccoli bacon and cheddar salad
Chicken and Quinoa salad with goji berries, feta, toasted seeds and nuts

Sandwiches and rolls (select two)

Roast beef, rocket, mustard mayonnaise on a seed bun/ Ham and gruyère on a bagel
Slow roasted tomato, tapenade with cream cheese on bruschetta/ Southern fried chicken on a sesame bun with peri peri mayonnaise/ Smoked trout and cottage cheese tartine

Soups (select two)

Butter nut soup with coriander/ Tomato and cream soup
Vichyssoise/ Mint and cucumber soup/ Pea and ham/ Mushroom soup

Quiche (select two)

Spinach and feta/ Mushroom and bacon/ Asparagus and piquant peppers

Dessert

Raspberry cheese cake, individual fruit salads, pecan tartlets,
chocolate mousse, passion fruit squares

R420 per person

(Minimum of 30 guests)

FULL BUFFET LUNCH MENU

Salads

Caesar salad station

Greek salad station

Selection of artisan breads, crostini, grissini and bruschetta
Dips and spreads to include hummus, tapenade, aioli, butternut purée, chicken liver pate, smoked trout pate, biltong cream cheese, chive cottage cheese and baba-ghanoush

Roasted butternut pearl onion salad with honey and thyme
Spiced chicken and couscous salad with mint, parsley and lemon

Waldorf salad

Green bean and broccoli salad with toasted almonds

Tomato and mozzarella with basil pesto

Three bean salad

Cabbage and parmesan salad with toasted sunflower seeds

Rice

Savoury Rice

Pasta (select one)

Lasagne bolognese

Spinach and ricotta cannelloni

Shrimp, baby marrow, penne

Butternut ravioli

Beef or Lamb (select one)

Lamb navarin

Lamb curry

Beef carbonnade

Beef fillet medallions with mushroom sauce

Fish (select one)

Grilled salmon trout, roasted tomato, fennel

Pan fried line fish, lemon butter sauce

Fried hake

Chicken (select one)

Thai-style chicken curry
Soya and honey marinated chicken drumsticks
Peri Peri chicken thighs
Indian chicken curry
Southern fried chicken

Vegetables (select one)

Vegetable stir fry with cashew, ginger and sesame
Roasted vegetables
Buttered mixed vegetables
Roasted squash selection
Ratatouille

Potato - (select one)

Potato and garlic bake
Steamed new potatoes
Roast potatoes
Potato Hash with onion and chives

Dessert selection

Roasted banana tiramisu verrines
Seasonal fruit salad with a limoncello syrup
Bitter chocolate and pecan dobos
Apple and blue berry crumble tartlets
Berry crème brûlée
Chocolate marquise

R480 per person

(Minimum of 40 guests)

LUNCH SET MENUS

Please ask our banqueting team for guidance to ensure that a balanced selection is made from the selections below. We will be more than happy to assist you with customizing a menu to suit your requirements.

All fish is subject to availability - our chef will advise

CLASSIC LUNCH SET MENU

R480 per person

SUPERIOR LUNCH SET MENU

R565 per person

DELUXE LUNCH SET MENU

R655 per person

Please select one option for each course for your group. Kindly note that a minimum of 20 guests are required in order to select a choice menu.

The following surcharge applies for each additional option chosen:

Starter	R70 per person
Main Course	R120 per person
Dessert	R70 per person

CLASSIC LUNCH SET MENU SELECTOR

R480 per person

Starters

1. Smoked trout, pickled fennel and caper salad with a horseradish cream
2. Tomato and mozzarella salad with an olive crostini and a basil pesto
3. Crisp fried halloumi, with slow roasted tomatoes, avocado and cucumber
4. Caesar salad, garlic croutons, parmesan cheese, baby gem lettuce and Caesar dressing
5. Chicken roulade with pistachio and prune served with an orange, apple and walnut salad
6. Roasted tomato soup finished with sour cream
7. Gazpacho with an avocado and cucumber salad

Mains

8. Mushroom risotto with rocket and a truffle oil
9. Pan fried line-fish, crushed new potatoes, stir-fried vegetables, chive beurre blanc
10. Grilled chicken breast, polenta, broccoli and green beans, sauce chasseur
11. Slow cooked sirloin of beef, lyonnaise potatoes, stir fried greens, thyme and port wine jus
12. Roast deboned leg of lamb, roasted baby carrot, colcannon
13. Spinach and feta ravioli, rocket and hazelnut salad
14. Red pepper glazed brinjal, dhal, yoghurt

Desserts

14. Almond financier, caramel créme, roasted banana ice cream
15. Jivarra chocolate delice, with coco nib, honeycomb ice cream
16. Passion fruit crème brûlée, with vanilla bean sorbet
17. Trio of sorbet with seasonal compressed fruits
18. Macadamia nut slice with citrus sorbet

SUPERIOR LUNCH SET MENU SELECTOR

R565 per person

Starters

1. Smoked duck breast, duck liver parfait, poached pear and cashew nut salad
2. Beef carpaccio, parmesan shavings, mustard mayonnaise, mesclun salad
3. Tomato and buffalo mozzarella salad, toasted pine nuts, basil pesto
4. Mushroom soup, crème fraîche, herbed croutons
5. Home smoked seabass, with a celeriac mayonnaise, avocado salad, jalapeño sour cream
6. Baby beetroot and radish salad, fromage blanc, crushed nuts and seeds, lemon dressing
7. Salmon gravadlax, citrus salad, sweet mustard dressing

Mains

8. Chicken roulade, sautéed vegetables, pommes noisette, sauce bois boudran
9. Pan fried trout, quinoa with nuts and seeds, sautéed greens, lemon butter sauce
10. Slow cooked sirloin of beef, caramelised onions, stir fried vegetables, fondant potatoes, thyme and port wine jus
11. Parsley crusted dusky kob, warm asparagus salad, roasted garlic aioli (seasonal)
12. Grilled lamb rump, portabella mushroom, creamed spinach, polenta, balsamic jus
13. Pea risotto, rocket salad, slow cooked egg
14. Spinach and mushroom rotolo, slow roasted tomato, rocket and pickled mushroom salad

Desserts

15. Almond financier, caramel créme, roasted banana ice cream
16. Jivarra chocolate delice with coco nib, honeycomb ice cream
17. Passion fruit crème brûlée, with vanilla bean sorbet
18. Coconut pana cotta, coconut sorbet, pineapple salsa
19. Macadamia nut slice with citrus sorbet

DELUXE LUNCH SET MENU SELECTOR

R655 per person

Starters

1. Beef carpaccio, oxtail truffles, parmesan, aioli and rocket
2. Chicken liver terrine, salted apple, orange marinated shaved mushroom and pickled onion with toasted brioche
3. Grilled vegetable terrine, fromage blanc and a spiced olive vinaigrette
4. Red pepper and brie soup
5. Smoked trout parcel filled with avocado, prawns, mustard mayonnaise
6. Asparagus salad, nasturtiums, hazelnut cream with a nut and seed crumble (seasonal)
7. Twice baked cauliflower and cheddar soufflé, rocket and spinach salad

Mains

8. Grilled Seabass, prawn with quinoa, stir-fried greens, saffron and curry leaf butter sauce
9. Grilled Miso marinated Norwegian salmon, crushed sweet potatoes and wilted greens
10. Parma ham wrapped chicken breast, semolina gnocchi, grilled vegetables, mustard and honey jus
11. Balsamic glazed pan fried duck breast, asparagus and tender stem broccoli with toasted almonds
12. Roast beef fillet, butternut and sweet potato pave, fine green beans, béarnaise red onion chutney
13. Ratatouille stuffed brinjal, wilted greens, smoked brinjal puree
14. Porcini mushroom risotto, watercress and rocket salad

Desserts

15. Lemon curd parfait, spice gingerbread and berry salad
16. Moist almond financier, caramel crème, roasted banana ice cream
17. Malva pudding with rooibos infused apricot ice cream
18. Baked white chocolate cheesecake, citrus sorbet
19. Vanilla bean crème brûlée, berry sorbet and cinnamon straw

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Menus are valid until 31 October 2017.


BELMOND
MOUNT NELSON HOTEL
CAPE TOWN

DINNER SET MENUS

Please ask our Banqueting team for guidance to ensure that a balanced selection is made from the options below. We will be more than happy to assist you with customizing a menu to suit your requirements.

All fish is subject to availability - our chef will advise

CLASSIC DINNER SET MENU

R595 per person

SUPERIOR DINNER SET MENU

R665 per person

DELUXE DINNER SET MENU

R795 per person

Please select one option for each course for your group.

Kindly note that a minimum of 20 guests are required in order to select a choice menu
And the following surcharge applies for each additional option chosen:

Starter	R70 per person
Main Course	R120 per person
Dessert	R70 per person

CLASSIC DINNER SET MENU

R595 per person

Starters

1. Spice cured salmon, cauliflower crème, rocket salad
2. Asparagus with a truffle dressing, slow cooked egg, shaved parmesan
3. Smoked trout, baby beetroot and radish salad, buffalo milk yoghurt
4. Pepper seared duck breast, duck liver parfait, poached pear and cashew nut salad, rioche
5. Beetroot tart, smoked garlic and onion purée, rocket salad, fromage blanc and toasted hazelnuts
6. Tomato and buffalo mozzarella salad, toasted pine nuts, basil pesto
7. Bisque served with a brandy cream and prawn toast
8. Chicken terrine layered with spinach, liver and confit served with honey roasted pear and pickled onion
9. Tuna carpaccio, lime aioli, celeriac puree with a mustard salad

Mains

10. Roast deboned leg of lamb, pommes fondant, tomato and garlic confit, pulled braised shoulder, green beans, mushroom cream sauce
11. Parma ham wrapped chicken breast, semolina gnocchi, greens, mustard and a lemon cream (can be made without ham)
12. Slow roasted beef sirloin, pommes fondant and baby carrots, thyme jus
13. Pan-fried fish of the day, crushed new potatoes, stir-fried vegetables, chive beurre blanc with a tomato vierge
14. Grilled trout, charred baby gem with ash potatoes with lightly spiced dressing and a lemon cream
15. Curry roasted cauliflower, wilted greens, lentil salad and a smoked brinjal purée
16. Mushroom risotto, fromage blanc and a rocket salad

Desserts

17. Vanilla crème brûlée, fruit sorbet and short bread
18. Moist almond financier, caramel crème and roasted banana ice cream
19. Trio of chocolate and hazelnut tart, tonka bean sorbet
20. Sticky bitter chocolate tart, passion fruit sorbet
21. Baked lemon slice, vanilla milk sorbet
22. Pecan nut slice, espresso ice cream

SUPERIOR DINNER SET MENU

R665 per person

Starters

1. Duck confit tart with a liver parfait and caramelised onions
2. Watercress soup, toasted hazelnuts and feta, garlic croutons
3. Smoked trout parcel, filled with avocado, prawns, mustard mayonnaise, sauce vierge
4. Asparagus salad, nasturtium pesto, hazelnut cream, toasted seeds (seasonal)
5. Baby beetroot salad with burata, pine nuts, rocket and crispy kale
6. Porcini mushroom risotto (seasonal)
7. Slow cooked egg, potato and bacon hash, prosciutto, pea shoots
8. Salmon carpaccio with an avocado cream, mustard salad and pickled onion and caper salad
9. Chicken dumpling soup

Mains

10. Biltong dusted springbok loin, braised shoulder croquette, roasted beetroot, sweet potato pave, sherry jus
11. Roasted pork belly with sweet potato and chorizo mash, mustard jus
12. Grilled Norwegian salmon, roasted cauliflower salad, spiced potato croquette and saffron cream
13. Roasted beef fillet, potato and garlic pave, fine beans, onion chutney, béarnaise sauce
14. Four bone rack of lamb, soft polenta, sautéed mixed vegetables, sherry jus
15. Pan-fried dusky kob, pomme purée, sautéed greens, anchoïade
16. Watercress and ricotta conchiglioni, sautéed exotic mushrooms, slow roasted tomatoes

Desserts

17. Chocolate espresso cream, white chocolate sorbet, sticky chocolate brownie
18. Roasted pineapple and chilli madeleine calee, passion fruit créme and lemongrass sorbet
19. Trio of citrus, lemon tart slice, orange cheesecake, ruby grapefruit sorbet
20. Nougatine parfait, compressed seasonal fruit
21. Lemon yoghurt pana cotta, raspberry and mint sorbet
22. Vanilla cheesecake, berry sorbet

DELUXE DINNER SET MENU

R795 per person

Starters

1. Mussel and corn chowder, garlic bread
2. Asparagus salad, Nasturtium pesto, hazelnut cream, toasted seeds (seasonal)
3. Tomato and crayfish terrine, slow cooked crayfish, avocado and tomato salad
4. Duck Terrine - layers of duck confit, liver and breast, with an apple purée
5. Asparagus soup with a soft poached egg and truffle oil (seasonal)
6. Marron and avocado salad with a sour fig dressing (seasonal)
7. Pan fried scallops with sweetbreads, prosciutto and cauliflower with a caper and raisin lemon butter
8. Oxtail tortellini slow cooked egg and a celeriac purée
9. Seared tuna served with salted cucumber, seaweed and pickled mushroom(seasonal)

Mains

10. Beef Rossini
11. Pan fried Norwegian salmon, pan-fried scallops, fresh green asparagus, horseradish cream
12. Deboned saddle of lamb, baby vegetables, onion and roasted garlic sauce
13. Beef fillet wellington served with baby vegetables, red wine jus and sauce béarnaise
14. Lamb loin wrapped in portabella mushroom, BBQ lamb neck parcel, sautéed baby vegetables
15. Parsley crusted sea bass, potato, mussel and marron ragout with fennel
16. Mushroom terrine, mushroom rotolo, quinoa salad, wild garlic cream
17. Leek and onion tart with buttered asparagus, fromage blanc and a herb parmesan salad

Desserts

18. Lemon praline cheesecake, salted maple ice cream
19. Jivarra chocolate orange and passion fruit slice, vanilla milk sorbet
20. Nougatine parfait, compressed seasonal fruit
21. Trio of chocolate peanut tart, tonka bean sorbet
22. Trio of citrus - lemon tart slice, orange cheesecake, ruby grapefruit sorbet

ENHANCE YOUR SET MENU

Individual assorted cheese platter (5 cheese selection)

R 155 per person

Assorted cheese platter (serves 5 persons)

R 660 per platter

DESSERT BUFFET

Espressotini delice, roasted banana verrine, lime and strawberry tarts, apple crumble, pecan nut tart and cinnamon chantilly, white chocolate brownie and orange crème, mango cheese cake, fresh sliced seasonal fruits, condiments

(This is a sample menu and can be adjusted)

R 175 per person

(Minimum of 30 guests)

CHEESE BUFFET

Brie and Camembert (le petit France)

Cremalat blue, mature and mild cheddar, Gouda, goat's cheese,

savoury cheese cake, blue cheese

selection of breads and crackers

grapes, fig preserve and 'waatlemoen konfyt'

R220 per person

(Minimum 30 guests)

Freshly brewed coffee and tea

R42 per person

Freshly brewed coffee and tea

with friandise

R85 per person

DINNER BUFFET MENUS

CLASSIC DINNER BUFFET MENU ONE

Cold selection

Smoked Franschoek trout with lemon, onion, capers, pickled gherkins, rye Melba, jalapeño and remoulade

Grilled lemon and herb marinated chicken thigh

Charcuterie selection, chicken liver pate with a selection of pickles, mustards

Beef carpaccio with shaved button mushroom and parmesan

Spiced calamari salad with sesame and cucumber

Seared tuna with an Asian slaw

Caesar salad station: with baby gem lettuce, parmesan, anchovy, crispy bacon pieces, garlic croutons, cajun chicken, biltong and a Caesar dressing

Salad bar

Greens with a selection of tomato, cucumber, onion, peppers, carrots, mushroom, celery, croutons, feta, olives, toasted seeds, roasted mixed nuts, sweet piquant peppers, olive oil, balsamic, mustard vinaigrette, blue cheese dressing and a lemon and herb dressing

Tomato and mozzarella salad with wild rocket and basil pesto

Mezze vegetable selection

Tender stem broccoli and fine green bean salad with almonds and lemon

Tabouleh salad

Selection of home baked breads, crostini, grissini and bruschetta

Dips and spreads to include hummus, tapenade, aioli, smoked trout pate, butternut puree, herbed cottage cheese, baba-ghanoush

Hot selection

Carvery with a choice of roast sirloin of beef with Yorkshire pudding, mustard

or

Chimmichuri marinated grilled butterflied lamb leg

Beef carbonnade

Roast new potatoes, Basmati rice

Grilled line fish with a lemon butter sauce

Chicken cacciatore

Cauliflower and broccoli mornay, mixed buttered vegetables

Dessert selection

Seasonal sliced fruit, praline chocolate Bavarian mousse,
Key lime pies with minted Chantilly, vanilla crème brûlée
Caramel and almond cake, verrine selection

R615 per person

(Minimum of 40 guests)

CLASSIC DINNER BUFFET MENU TWO

Cold selection

Smoked Franschoek trout with lemon, onion, capers, pickled gherkins, rye Melba,
Jalapeño and remoulade
Chicken drumsticks, pickled fish
Smoked beef, beef pastrami, smoked chicken, beef salami and bresaola with a selection of
pickles, mustards
Roast beef with horseradish and sweet piquant peppers
Seared rare mustard marinated Tuna

Caesar salad station: with baby gem lettuce, parmesan, anchovy, crispy bacon pieces, garlic
croutons, cajun chicken, biltong and a caesar dressing

Salad bar

Greens with a selection of tomato, cucumber, onion, peppers, carrots, mushroom, celery,
croutons, feta, olives, toasted seeds, roasted mixed nuts, sweet piquant peppers, olive oil,
balsamic, mustard vinaigrette, blue cheese dressing
and a lemon and herb dressing

Tomato and mozzarella salad with wild rocket and basil pesto

Potato salad with egg, gherkins and parsley, pine apple and carrot salad

Quinoa and cracked wheat salad, goji berries with chicken and feta toasted mixed nuts

Selection of home baked breads, crostini, grissini and bruschetta

Dips spreads to include hummus, tapenade, aioli, butternut puree, chicken liver pate, smoked
trout pate, herbed cottage cheese, baba-ghanoush

Hot selection

Carvery with a choice of roast sirloin of beef with Yorkshire pudding, mustard

or

Rosemary roasted leg of Karoo lamb with sweet roasted garlic

Roast potatoes, jasmine rice

Beef stroganoff

Indian chicken curry served with potato samosas, raita, chutney and poppadum's

Grilled line fish with a lemon butter sauce

Honey and thyme roasted butternut with sweet potato, mixed buttered vegetables

Dessert selection

Seasonal sliced fruit, praline chocolate Bavarian mousse

key lime pies with minted Chantilly, homemade ice creams

caramel and almond cake, verrine selection

R615 per person

(Minimum of 40 guests)

SUPERIOR DINNER BUFFET MENU ONE

Cold selection

Smoked Franschhoek trout with lemon, onion, capers, pickled gherkins, rye melba,
jalapeno and remoulade

Chicken galantine with a cranberry sauce

Smoked beef, beef pastrami, smoked chicken, beef salami and bresaola with a selection of
pickles, mustards

Beef carpaccio with shaved button mushroom and parmesan

Seared rare mustard marinated Tuna

Pickled fish, prawn salad with avocado and tomato

Caesar salad station: with baby gem lettuce, parmesan, anchovy, crispy bacon pieces, garlic
croutons, cajun chicken, biltong and a Caesar dressing

Salad bar

Greens with a selection of tomato, cucumber, onion, peppers, carrots, mushroom, celery,
croutons, feta, olives, toasted seeds, roasted mixed nuts, sweet piquant peppers, olive oil,
balsamic, mustard vinaigrette, blue cheese dressing and a lemon and herb dressing

Baby beetroot and mozzarella salad with watercress and toasted sunflower seed vinaigrette

New potato salad with herb and mustard dressing

Baby marrow and patty pan salad with honey roasted spiced nuts, asparagus salad

Selection of home baked breads, crostini, grissini and bruschetta

Dips and spreads to include hummus, tapenade, aioli, butternut puree, chicken liver pate,

Smoked trout pate, herbed cottage cheese, baba-ghanoush

Hot selection

Carvery with a choice of roast beef rib eye Yorkshire pudding, mustard

or

Rosemary roasted leg of Karoo lamb with sweet roasted garlic

Roast potatoes, jasmine rice, nut and seed couscous

Beef fillet with mushroom ragout

Grilled line fish with a lemon butter sauce

Chicken Tagine with apricot and olives

Stir-fried greens with cashew and shitake mushrooms mixed buttered vegetables

Dessert selection

Seasonal sliced fruit, praline chocolate Bavarian mousse

Key lime pies with minted Chantilly, homemade ice creams, verrine selection

Caramel and almond cake, pecan nut tarts, passion fruit cheese cake

R665 per person

(Minimum of 40 guests)

SUPERIOR DINNER BUFFET MENU TWO

Cold selection

Smoked Franschoek trout with lemon, onion, capers, pickled gherkins, rye Melba,
jalapeño and remoulade

Smoked chicken breast

Charcuterie selection with a selection of pickles, mustards

Soya and chili beef carpaccio with sprouts, spring onion and crisp fried garlic

Seared rare mustard marinated Tuna, pickled fish

Mussel and calamari salad with a coconut and lime chili dressing

Caesar salad station: with baby gem lettuce, parmesan, anchovy, crispy bacon pieces, garlic croutons, cajun chicken, biltong and a caesar dressing

Salad bar

Greens with a selection of tomato, cucumber, onion, peppers, carrots, mushroom, celery, croutons, feta, olives, toasted seeds, roasted mixed nuts, sweet piquant peppers, olive oil, balsamic, mustard vinaigrette, blue cheese dressing and a lemon and herb dressing

Tomato and mozzarella salad with wild rocket and basil pesto

Green bean and baby potato salad with a lemon vinaigrette

Cabbage salad with toasted pine nuts and parmesan

Cous-cous salad with prawns, tomato, parsley and mint

Selection of home baked breads, crostini, grissini and bruschetta

Dips spreads to include hummus, tapenade, aioli, butternut puree, chicken liver pâté, smoked trout pâté,
herbed cottage cheese, baba-ghanoush

Hot selection

Carvery with roast sirloin of beef with Yorkshire pudding, mustard
or

Honey glazed kassler with apple sauce

Ostrich fillet with green pepper corn and sundried tomato sauce

Potatoes wedges, jasmine rice

Lamb navarin with baby vegetables

Grilled line fish with a lemon butter sauce

Sriracha chicken

Roasted squash selection, mixed buttered vegetables

Dessert selection

Seasonal sliced fruit, praline chocolate Bavarian mousse

Key lime pies with minted chantilly, homemade ice creams, verrine selection

Caramel and almond cake, pecan nut tarts, passion fruit cheese cake

R665 per person

(Minimum of 40 guests)

DELUXE GALA DINNER MENU ONE

Cold selection

Salmon Gravavlax with a honey mustard dressing
Coppa, salami, gypsy ham and bresaola with a selection of pickles, mustards
Beef carpaccio with shaved button mushroom and parmesan
Parma ham and melon
Prawn and avocado salad, oysters with traditional accompaniments
Peppered duck breast with bean sprouts and cucumber
Marinated rosa tomatoes with bocconcini and basil
Balsamic and honey roasted pearl onions
Roasted Mediterranean vegetable salad
Mustard marinated rare tuna

Caesar salad station: with baby gem lettuce, parmesan, anchovy, crispy bacon pieces, garlic croutons, cajun chicken, prawn, biltong and a Caesar dressing

Salad bar

Greens with a selection of tomato, cucumber, onion, peppers, carrots, mushroom, celery, croutons, feta, olives, toasted seeds, roasted mixed nuts, sweet piquant peppers, olive oil, balsamic, mustard vinaigrette, blue cheese dressing and a lemon and herb dressing

Selection of home baked breads, crostini, grissini and bruschetta
Dips and spreads to include hummus, tapenade, aioli, butternut puree, duck rillettes, potted smoked kabeljou, herbed cottage cheese, baba-ghanoush

Hot selection

Carvery with beef wellington
and
Soya and honey glazed pork belly

Indian chicken curry served with potato samosas, raita, chutney and poppadum's
Steamed line fish with ginger and lemon grass
Boeuf bourguignon
Hasselback potatoes, Parmigiana di melanzane,
Steamed basmati rice,
Mixed vegetable selection

Dessert buffet

Seasonal sliced fruit, chocolate pavé, lemon meringue tart
homemade ice-creams, caramel almond cake, verrine selection, pecan nut tarts
passion fruit cheese cake, berry crème brûlée

R780 per person

(Minimum of 40 guests)

DELUXE GALA DINNER MENU TWO

Cold selection

Smoked Salmon with lemon, onion, capers, pickled gherkins, rye Melba,
Jalapeño and remoulade
Spiced seared Beef carpaccio, Roast beef with mustard mayonnaise, slow roasted tomatoes
and rocket
Bresaola with goats cheese and sweet pickled onion
Prawn mussel and calamari salad with a spiced coconut dressing and avocado
Smoked duck breast
Oysters with traditional accompaniments
Tomato and mozzarella salad with wild rocket and basil pesto
Tuna and salmon sashimi, assorted sushi with condiments

Caesar salad station: with baby gem lettuce, parmesan, anchovy, crispy bacon pieces, garlic
croutons, cajun chicken, prawn, biltong and a Caesar dressing

Salad bar

Greens with a selection of tomato, cucumber, onion, peppers, carrots, mushroom, celery,
croutons, feta, olives, toasted seeds, roasted mixed nuts, sweet piquant peppers, olive oil,
balsamic, mustard vinaigrette, blue cheese dressing and a lemon and herb dressing

Selection of home baked breads, crostini, grissini and bruschetta
Dips spreads to include hummus, tapenade, aioli, butternut puree, duck rillettes, potted
smoked kabeljou, herbed cottage cheese, baba-ghanoush

Hot selection

Carvery with a choice of beef fillet
and
Lamb saddle with mint jelly

Chicken tagine
Grilled line fish with a lemon butter sauce
Ostrich fillet with a mushroom ragout
Roasted new potatoes, couscous
Mixed vegetable selection, cauliflower and broccoli mornay

Dessert buffet

Seasonal sliced fruit, chocolate pavé, lemon meringue tart
homemade ice creams, caramel almond cake, verrine selection,
Pecan nut tarts, passion fruit cheese cake, berry crème brûlée

R780 per person

(Minimum of 40 guests)

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BELMOND
MOUNT NELSON HOTEL
CAPE TOWN

COCKTAIL MENU SELECTOR

3 pieces per person	R115	*
4 pieces per person	R140	*
6 pieces per person	R210	*
9 pieces per person	R295	
12 pieces per person	R350	
15 pieces per person	R435	

Cocktail parties are served from 16h00 – 19h00, parties extending beyond 19h00 require the addition of food stations or bowl food. Cocktail events require a minimum spend of R435 per person.

*Only recommended for a pre-dinner reception with a maximum of 6 different canapés, a maximum of 10 different canapés can be selected. The canapé menu items are not available over our lunch period. Please refer to our cocktail lunch menus.

Gluten free - gf
Contain nuts - n

DRY SNACKS

(Priced per 250 ml bowl)

Droë-wors	R140
Stuffed green olives	R70
Spiced mixed olives	R90
Biltong	R140
Salted pretzels	R60
Savoury crisps	R50
Prawn crackers	R50
Sweet potato crisps	R50
Spiced mixed nuts	R105

COLD COCKTAIL MENU ITEMS

Seafood

Smoked trout with a horseradish cream on rye
Smoked trout pate with seaweed (gf)
Lemon cured salmon on cauliflower with sour cream (gf)
Smoked trout with pickles, Danish feta and sesame
Seared tuna on potato latkes
Ceviche with radish, onion and lime chili marinade (gf)
Oyster in soya chilli dressing (gf)

Soups

Gazpacho (gf)
Vichyssoise soup with chives (gf)

Vegetarian

Tomato Mozzarella with basil pesto and toasted pine nuts
Beetroot roulade with chevin, rocket and black pepper (gf)
Mushroom custard with a pickled mushroom salad (gf)
Onion phyllo tart with brie cheese
Crisp taco with sprouted salad, avocado and corn (gf)
Chickpea and courgette fritter (gf)

Poultry

Cajun spiced chicken and a sweet piquant pepper cream cheese (gf)
Seared duck on brioche with a prune puree
Chicken liver pate on whole wheat with a onion marmalade
Duck wraps with a hoisin sauce

Meat

Beef tartare with onion and mustard on a nut and seed bread (gf)
Rare roast beef, gherkin and mustard crostini
Pepper cured beef with baba ghanoush on baby gem (gf)
Beef carpaccio with a mustard mayonnaise and parmesan (gf)
Lightly smoked lamb rump on ciabatta, herb and garlic cream cheese, rocket
Biltong gougères

Sushi Selection

Salmon maki (gf)

Tuna maki (gf)

Avocado maki (gf)

Cucumber maki (gf)

Prawn and avocado inside out roll (gf)

Salmon roses (gf)

WARM COCKTAIL MENU ITEMS

Seafood

Crumbed prawns, sweet and sour dipping sauce

Thai-style fish cakes with a lime dressing and avocado salsa (gf)

Prawn toast with sesame

Salmon and caper tartlet

Salt and pepper fried calamari with a smoked aioli (gf)

Fried fish and chips with a tartare sauce

Prawn tempura

Vegetarian

Chili poppers

Pear, celery and gorgonzola empanada

Potato samosas

Falafal with hummus in pita

Vegetable spring rolls, dipping sauce

Feta and spinach quiche

Tempura fried vegetables

Mushroom tartlets

Poultry

Spicy duck in steamed buns with sprouts and spring onion

Southern fried chicken pieces

Chicken satays with coconut and peanut sauce (gf)

Chicken dumplings

Soya and honey marinated chicken drumsticks (gf)

Duck bitterballen with mustard mayonnaise

Curried chicken empanada

Meat

Lamb and apricot kebabs (gf)
Lamb koftas with coriander dipping sauce (gf)
Beef satays, oyster sauce
Pigs in a blanket
Beef frikkadels, home-made chutney
Cocktail sausage selection with mustards
Mini bobotie puff pastry pies
Pulled lamb pita with hummus and yoghurt
BBQ Pork ribs (gf)
Bacon wrapped poppers

Soups

Mushroom soup with sour cream (gf)
Asparagus soup, truffle oil (gf)

DESSERT COCKTAIL MENU ITEMS

Tiramisu paris-brest
Malay coconut doughnuts
Seasonal fresh fruit kebabs (gf)
Chocolate lamingtons
Petit key lime tartlets
Pasteis de nata
Mini brûlée (gf)
Chocolate dipped strawberries (gf)
Macarons (gf)

ENHANCE YOUR COCKTAIL MENU

Additional cocktail stations priced per person – full part participation required

Oyster station*

Fresh West Coast oyster selection
Shallot vinaigrette and lemon juice
Tabasco and fresh lemon

R85 per person – 3 pieces per person

R175 per person – 6 pieces per person

(Minimum of 20 guests)

Beef carvery station*

Beef sirloin with soft butter rolls, potato wedges, chutneys, horseradish, béarnaise sauce,
Tabasco and mustards

R120 per person

(Minimum of 30 guests)

Sushi station*

A selection of Maki, California rolls, sandwich and sashimi

R85 per person – 3 pieces per person

(Minimum of 30 guests)

Dessert Buffet

Selection of truffles, macaroons, caramelized hazelnut clusters, macadamia tarts, meringue
nest with fruits, tiramisu paris-brest, glazed chocolate brownies mini fruit salad pots, fresh
sliced fruits and condiments

R175 per person

(Minimum of 30 guests)

Cheese Buffet

Brie and Camembert (le petit France), potted Stilton, mature and mild cheddar, Gouda, goat's
cheese, savoury cheese cake, blue cheese
selection of breads and crackers, grapes, fig preserve, 'waatlemoen konfyf'

R220 per person

(Minimum of 30 guests)

*Stations are only available with canapé menus and full party participation required

Add something more substantial

Hawker noodle salad
Smoked salmon tartine with cottage cheese
Mini Caesar salad with crispy bacon and parmesan croutés
Southern fried chicken on a sesame bun with a peri-peri mayonnaise
Mini cheese beef burger with pickles and tomato chutney
Beef stroganoff with mashed potato
Mushroom risotto
Pea risotto with pulled lamb shoulder
Spinach and ricotta ravioli
Chicken curry with basmati rice and raita
Thai style chicken curry
Mini hot dogs
Pulled pork sliders
Mini Beef prego
Penne carbonara

R75 item, per person

Sweet and sour prawn (3) with egg fried rice
Bakmi goreng with prawn and chicken and lamb satay
Pork belly with soya and honey glaze, potato hash
Dim sum selection with a dipping sauce
Orecchiette with prawn and peas

R85 item, per person

*Bowl food is only available with canapé menus and full party participation required

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BELMOND
MOUNT NELSON HOTEL
CAPE TOWN

REFRESHMENT BREAK MENU

COFFEE BREAK MENU

Coffee and decaffeinated coffee
Tea selection and infusions:
English breakfast, Darjeeling, Ceylon, Earl Grey, Green tea,
Chamomile, Rooibos, Mint tea
Milk, skimmed milk
Assorted biscuits

R68 per person

PASTRY BREAK MENU

Coffee and decaffeinated coffee
Tea selection and infusions:
English breakfast, Darjeeling, Ceylon, Earl Grey, Green tea,
Chamomile, Rooibos, Mint tea
Milk, skimmed milk
Assorted biscuits

Custard filled croissants
Pain au chocolat
Savoury cheese and baby marrow muffins
Apple danish

R120 per person

DELUXE SANDWICH BREAK

Coffee and decaffeinated coffee

Tea selection and infusions:

English breakfast, Darjeeling, Ceylon, Earl Grey, Green tea,

Chamomile, Rooibos, Mint tea

Milk, skimmed milk

Assorted Biscuits

Tomato and mozzarella with basil on bruschetta

Smoked trout and chunky cottage cheese tartine with fennel and capers

Southern fried chicken rolls with pineapple & peri-peri aioli

Roast beef, mustard, pickles on a seed bun

R125 per person

FINGER SANDWICH BREAK

Coffee and decaffeinated coffee

Tea selection and infusions:

English breakfast, Darjeeling, Ceylon, Earl Grey, Green tea,

Chamomile, Rooibos, Mint tea

Milk, skimmed milk

Assorted Biscuits

Smoked Trout

Egg mayonnaise and watercress

Chicken with rocket

Roast beef with mustard and rocket

R115 per person

SMOOTHIE AND JUICE BREAK

Red juice (beetroot and berry)
Green Juice (spinach and apple)
Yellow Juice (orange and carrot)

Fresh fruit kebabs and fresh strawberries

Paw paw and spinach smoothie
Berry smoothie

R135 per person
(Minimum of 12 guests)

Additional items priced per person

Samosas – Chicken	R40
Samosas – Corn and cheese	R40
Mini Spinach Quiche	R40
Mushroom Empanadas	R40
Cheese filled croissant	R40
Cheese and Bacon filled Cocktail roll	R40
Cinnabun	R40
Pain au chocolat	R50
Selection of muffins	R50
Seasonal fresh fruit kebabs	R40
Scones with jam and fresh cream	R40
Fresh fruit juice (per 1l carafe)	R115
Freshly squeezed orange juice (per 1l carafe)	R220
Homemade ice tea	R95
Tea and coffee	R42
Tea, coffee and friandise	R85

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