



THE ALPHEN HOTEL

Mains

Malay spiced fillet of linefish

with fragrant basmati rice, yoghurt raita, poppadum
& roasted tomato & onion confit

Pan-fried fresh linefish

of the day with a trio of seasonal vegetables,
sautéed potatoes & roasted peppadew cream

Tempura-fried Kingklip

strips on a butternut & yoghurt mound with a mango
& lime sauce & topped with fresh rocket leaves

Calamari steak strips

seasoned & dipped in Rajah curry with homemade chips
& a tangy lime & pine mayonnaise

Chicken breast

sautéed & glazed with honey & mustard
with crushed herbed potatoes & a Cape-style ratatouille

Marinated Asian style chicken

tossed with a stir-fry of bamboo shoots,
sprouts & lychees on a bed of egg noodles

Pan-fried mustard coated sirloin

of beef, homemade potato chips & a selection of
Mediterranean roasted vegetables

Spicy Malay-style beef curry

with savoury rice & home-made fruit chutney

Breaded ostrich strips

on roasted sweet potato puree
with a creamy mushroom & herb sauce

Desserts

Cape malva pudding

with vanilla sauce & whipped cream

Classical crème brulee

served with an almond biscotti

Banana & caramel spring rolls

on a mango & lime coulis with vanilla ice-cream

Fresh strawberries

with a vanilla parfait & balsamic reduction

Sliced fresh fruit platter

of berries & assorted fruit with a white chocolate sauce

Sticky chocolate pudding

with a coffee crème anglaise

James Barry Finger Lunch Menu

Crudités and dips

Assorted gourmet finger sandwiches

(Smoked salmon, tomato and mozzarella,
smoked chicken & pineapple, Camembert & fig)

Breaded chicken served with a honey mustard dipping sauce

Tempura fried Cape linefish with a spicy mayo dip

Beef kebabs

Vegetable quiches

Crumbed baby button mushrooms

Vegetable spring rolls

Mixed cheese & herbs in phyllo

Double crumbed cheese stuffed risotto balls

Something sweet – Chef's Choice

R95.00 per person

BANQUETING MENUS

Menu 1

Smoked salmon on homemade potato salad with sliced chives, crisped capers
& a wholegrain mustard vinaigrette

Chicken strips on a bed of buttered spinach with pan-fried mushrooms & sauce Mornay enveloped in
golden phyllo & presented on a pool of mango & granadilla infused demi-glace

or

Fillet of kingklip served on potato gratin, with calamari rings, seasonal vegetables
& aromatic pesto cream

Dark chocolate mousse in a phyllo tulip with mango & lime coulis

Menu 2

Potato & leek soup served with smoked oysters & crisped leeks

Rigatoni pasta spears mixed with oven-roasted butternut, pine kernels
& blue cheese cream

or

Fillet of linefish pan-fried with lemon butter reduction, served with herbed, crushed potatoe & seasonal
vegetables

Cape malva pudding served on whiskey vanilla & soft whipped cream

R150 per person

R165 per person

Menu 3

Chicken galantine filled with spinach, sun dried tomato & cheese

Pan-seared sirloin steak encrusted with Dijon & fresh herbs accompanied by a Madagascan pepper jus,
sliced sautéed potatoes & mushroom ragout

or

Calamari steak pan-fried in peri-peri butter, served with wok wilted vegetables
& presented on fragrant basmati rice

Apple & ginger tarte tatin on a butterscotch pool with vanilla ice cream

Menu 4

Classical French onion soup, topped with cheese croutons

Poached fish of the day, served in delicate champagne sauce, accompanied by lemon-mash & wilted garden greens

or

Mustard coated lamb loin chops, pan-fried, served with a creamy mushroom herb sauce, fresh green beans & soured sweet potato & pumpkin

Moroccan serpent cake of mixed nuts & spices in phyllo with a citrus & date salad

R195 per person

R165 per person

Menu 5

Seafood cocktail in a phyllo basket

Indian curry cream soup

Beef tournedos, on potato springrolls with Parisienne root vegetables & a cabernet jus

or

Pan seared Norwegian salmon on garlic organic spinach with sautéed shrimps served with a rice timbale

Classical crème brulee

R225 per person

Buffet Menu 1

Tomato, salami, mozzarella salad & olive salad

Greek salad

Vegetable salad

Pasta herb salad

Bread display

Roast lamb with mint jelly/sauce

Roast potatoes

Garden vegetables

Chicken peri-peri

Tossed roast potatoes
Savoury rice

Chocolate mousse
Fruit salad & ice-cream
Sorbet

R145 per person

Buffet Menu 2

Melon wrapped in black forest ham
Tomato, salami, mozzarella salad & olive salad
Greek salad
Asian shrimp salad
Seafood cocktail
Grilled vegetable platter
Bread display

Roast sirloin with mushroom sauce
Roast lamb with mint sauce
Tossed potatoes
Garden vegetables
Chicken a la king
Savoury rice

Fruit platter
Chocolate mousse
Selection of ice creams
Malva pudding
Cheese platter

R195 per person

James Barry Cocktail & Canapé Menu

On French loaf & seed loaf
Smoked salmon with capers & horseradish
Tomato mozzarella & salami
Roast beef mustard & onion
Crumbed brown mushrooms
Phyllo tulips filled with seafood cocktail
Goats cheese on salt crackers
Ham & asparagus
Camembert & fresh fruit
Crudités & dips
Blue cheese on pumpkin rye
Springbok medallion with cranberry
Smoked chicken breast with crème Fraiche
Smoked oyster vol au-vants

R110.00 per person (minimum 30 pax)