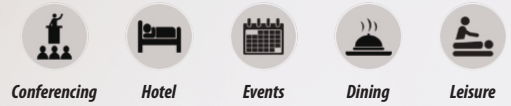


PLATED MENU SELECTION



Elevate your event with a selection of premium plated options.

Please select one dish per course, and submit all 3 courses at least two weeks prior to your event. For special dietary options, please indicate the number of special meals required.

Starters & Salads

- Tomato & Bocconcini Salad**
Bocconcini cheese marinated in basil pesto served on a deep-fried crostini and topped off with balsamic roasted cocktail tomatoes.
- Tian of Vegetables**
A tian of marinated and slow roasted Italian vegetables served on baby rocket, complemented by a chunky tomato salsa.
- Chicken Stack**
Layer of herbed cream cheese and chilli mayo salsa, garlic parmesan chicken and avocado stratum (SQ).
- Panko Chicken Croquettes**
Crumbed chicken balls with dollops rainbow creamy textures and greens.
- Venison Carpaccio**
Kudu or springbok carpaccio with grilled peach, beetroot bits, chili whipped feta and deep fried crostini.

Main Course Selection

- Fillet Medallion & Chicken Supreme**
Herb crusted beef fillet and a flame-grilled chicken supreme, enhanced with potato soufflé and vegetable bundle.
- Lamb Shank with Potato Mash**
Slow-cooked with fresh herbs served with a potato chive mash and minted pea purée.
- Red Wine Roast Bone-in Short Rib with Sweet Potato Mash and Crispy Greens**
Slow roasted bursting flavored beef short rib with syrup paprika purée sweet potato topped with crusts of greens coupled with sautéed courgette.
- Chimichurri Lollipop Cutlets & Caramelized Hasselback Potatoes**
Perfectly grilled marinated lamb cutlets topped with chimichurri sauce served with hasselback potatoes, red pepper pulp and sweet salsa.
- Citrus Garlic Queen Prawn Boats with Stuffed Pasta Rolls**
Lemon and orange garlic prawn base, creamy stuffed pasta & caramelized multi colour carrots.

Qty Special Dietary Requests

- Grilled Line Fish**
Line fish served with a lemon dill sauce.
- Caramelized Tomato & Onion Tart**
A tantalizing taste sensation served with basil and coriander pesto.
- Beet Humus Cabbage Steak**
Grilled cabbage served with beet and chickpeas humus topped with toasted chickpeas & lotus onions.

Dessert Selection

- Two-Tier Chocolate Mousse**
Decadent white and dark chocolate mousse served with orange coulis.
- Fudge Picasso**
Served with caramel sauce garnished with delicate biscuits
- Strawberry Cheesecake**
Sophisticated elegance, served with a strawberry coulis.
- The Cookie**
Doughy chip cookies layered with seasonal fruit, floss and coffee mousse.
- The Birchwood**
A forest inspired dessert with an assortment of smooth, crunchy and popping textures.



Rates valid from 1 January 2025 - 31 December 2025. Rates include VAT.
Rates / items are subject to availability at the time of confirmation.
Strictly Halaal or Kosher Meals are surcharged. Costing available upon request.



BIRCHWOOD
HOTEL & OR TAMBO CONFERENCE CENTRE

Relax, do business!