



THE
FEATHERBED
COMPANY

KNYSNA

*Creating
unforgettable
experiences
on the
Kynsna
Lagoon*

PADDLE CRUISER



FEATHERBED



JOHN BENN



THE FEATHERBED COMPANY FUNCTION MENU'S

Function Menus 2008

SNACK MENU PER PERSON

20 snacks per person

mini gourmet burgers with onion relish
vegetable spring rolls with sweet chilli dunking sauce
sausage rolls with peach chutney
honey glazed **pork riblets**
sautéed **cocktail sausages** served with sweet mustard
coriander **fish bites** with tartare sauce
spinach and feta **spanokopita**
italian **meat balls** with tzatsiki
cajun dusted **chicken wings**
selection of **bread**s with **humus** and **roast red pepper dip**

CANAPÉ MENU PER PERSON

10 snacks per person

mini pork rissoles served on a sweet potato rosti with leek puree
vegetarian **maki rolls** with pickled ginger and wasabi
norwegian salmon and cucumber **california rolls**
oriental **duck rice paper rolls** with sesame and plum dipping sauce
goats cheese, roasted pepper and pesto **bruschetta**
sesame crusted **prawns** with sweet chilli and lemongrass sauce
west coast vinaigrette **marinated mussels**
bobotie wonton baskets served with coriander and tomato salsa
caprese skewers finished with a basil vinaigrette
minted **lamb koftas** served with tzatziki

menus subject to seasonal change





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THE FEATHERBED COMPANY FUNCTION MENU'S

PADDLE CRUISER LUNCH MENU per person

cold buffet

west coast **vinaigrette marinated mussels**
crispy **garden greens**, red onions, seed sprinkle, plum tomatoes, olives & feta cheese
smoked game salad with salad leaves and parmesan shavings
marinated **mushrooms** with garlic and basil
blue cheese and grilled pear salad
penne pasta with **roast mediterranean vegetables**
freshly baked **dinner rolls**

from the grill

fresh **line fish** with pesto oil and pineapple and sweet pepper salsa
rare roast **beef sirloin** with caramelised onion jus
chicken breast rolled with spinach and mozzarella with pepperdew cream
seasonal **vegetable**, steamed **basmati rice**

dessert

summer fruit **cheesecakes**
roast nut and spice **baklava** with lavender syrup
tropical **fruit skewers**

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THE FEATHERBED COMPANY FUNCTION MENU'S

PADDLE CRUISER DINNER MENU per person

cold buffet

west coast **vinaigrette marinated mussels**

crispy **garden greens**, red onions, seed sprinkle, plum tomatoes, olives & feta cheese

prawn, couscous and roast red pepper salad with paprika and lime dressing

smoked game salad with salad leaves and parmesan shavings

marinated **mushrooms** with garlic and basil

blue cheese and grilled pear salad

penne pasta with **roast mediterranean vegetables**

freshly baked **dinner rolls**

from the grill

fresh **line fish** with pesto oil and pineapple and sweet pepper salsa

rare roast **beef sirloin** with caramelised onion jus

chicken breast rolled with spinach and mozzarella with pepperdew cream

seasonal vegetable, steamed basmati rice

dessert

summer fruit **cheesecakes**

roast nut and spice baklava with lavender syrup

chocolate bavois served with berry compote

tropical **fruit skewers**

chocolate truffles

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THE FEATHERBED COMPANY FUNCTION MENU'S

FUNCTION MENU ONE per person

cold buffet

chef's soup of the day

marinated **chilli calamari**

west coast **vinaigrette marinated mussels**

crispy **garden greens**, red onions, seed sprinkle, cocktail tomatoes, olives & feta cheese

prawn, couscous and roast red pepper salad with paprika and lime dressing

smoked game salad with salad leaves and parmesan shavings

marinated **mushrooms** with garlic and basil

blue cheese and grilled pear salad

penne pasta with **roast mediterranean vegetables**

freshly baked **dinner rolls**

from the grill

fresh **line fish** with pesto oil, pineapple and sweet pepper salsa

rare roast **beef sirloin** with caramelised onion jus

chicken breast rolled with spinach and mozzarella with pepperdew cream

seasonal **vegetable**, steamed **basmati rice**, rosemary roast **baby potatoes**

dessert

summer fruit **cheesecakes**

roast nut and spice **baklava** with lavender syrup

chocolate bavois served with berry compote

tropical **fruit skewers**

chocolate truffles

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THE FEATHERBED COMPANY FUNCTION MENU'S

FUNCTION MENU TWO per person

cold buffet

chef's **soup of the day**

marinated **chilli calamari**

west coast **vinaigrette marinated mussels**

crispy **garden greens**, red onions, seed sprinkle, cocktail tomatoes, olives & feta cheese

prawn, couscous and roast red pepper salad with paprika and lime dressing

marinated **mushrooms** with garlic and basil

blue cheese and grilled pear salad

penne pasta with **roast mediterranean vegetables**

franschhoek smoked salmon trout with caper rosettes and crème fraiche

freshly baked **bread selection**

from the grill

fresh **line fish** with pesto oil, pineapple and sweet pepper salsa

rare roast **beef fillet** with horseradish jus

chicken breast rolled with spinach and mozzarella with pepperdew cream

seasonal **vegetable**, steamed **basmati rice**, rosemary roast **baby potatoes**

dessert

summer fruit **cheesecakes**

roast nut and spice **baklava** with lavender syrup

chocolate bavois served with berry compote

tropical **fruit skewers**

chocolate truffles

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THE FEATHERBED COMPANY FUNCTION MENU'S

FUNCTION MENU THREE per person

cold buffet

chef's soup of the day

marinated chilli calamari

west coast vinaigrette marinated mussels

crispy garden greens, red onions, seed sprinkle, cocktail tomatoes, olives & feta cheese

prawn, couscous and roast red pepper salad with paprika and lime dressing

marinated mushrooms with garlic and basil

blue cheese and grilled pear salad

penne pasta with **roast mediterranean vegetables**

franschhoek smoked salmon trout with caper rosettes and crème fraiche

freshly baked **bread selection**

from the grill

fresh **line fish** with pesto oil, pineapple and sweet pepper salsa

grilled tiger prawns with sun-dried tomato pesto

de-boned **roast leg of karoo lamb** with minted jus

rare roast **beef fillet** with horseradish jus

chicken breast rolled with spinach and mozzarella with pepperdew cream

seasonal **vegetable**, steamed **basmati rice**, rosemary roast **baby potatoes**

dessert

summer fruit **cheesecakes**

roast nut and spice **baklava** with lavender syrup

chocolate bavois served with berry compote

tropical **fruit skewers**

chocolate truffles

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