

LAURENT

MENU LIST

JAN - DEC 2027



LAURENT

SHARING MENU

JANUARY 2027 - DECEMBER 2027

Dear Valued Client

Thank you for choosing Laurent as your venue of choice. We promise to assist you in every means possible to realise the individuality of your special occasion.

These menus serve as options available per person. Our extensive menu offers a great variety that will suit any meal style. Dishes can be amended and substituted within the set budget, or the menu can be improved at a supplement fee and tailored to your exact specifications.

Best,
The Laurent Team



LAURENT

YOUR MENU

Standard four-course plated menu at R895pp*

Please note that catering costs are subject to change due to market fluctuations.

MENU SERVING STYLES

Your guests will be served a plated meal, with accompanying side dishes centrally positioned on the table for communal sharing.

SERVICE PROVIDERS OFFERING

During every celebration, dedicated individuals strive to ensure everything comes together seamlessly, including a delightful dinner. We provide a main course meal for your service providers at an exclusive rate of R350pp*

DIETARY REQUIREMENTS

We will do our utmost to accommodate your guests' dietary needs; kindly ensure that you specify the requirements at least two weeks in advance.

*All prices excluding VAT

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CANAPÉS **Please Select Four**

Caramelized onion and thyme tartlet with
creamed Danish feta and parmesan

Traditional beef bobotie samosa with raisins
and fried curry leaf

Assortment of mushroom arancini with truffle
emulsion

Kimchi pickled vegetable kimbab with avocado
and coriander

Honey and whole grain mustard glazed chicken
skewer

Soy cured salmon kimbab with cucumber and
wasabi

Smoked beef brisket tacos with avocado,
pickled jalapeño and sour cream

Caprese salad skewer with basil pesto dressing

Smoked snoek mousse cylinder with apricot
and chives

Peanut Satay chicken skewer with lime and
toasted coconut

Prawn toast with kimchi emulsion and sesame
glaze

Curried sweet potato wonton served with
coriander yoghurt

Honey caramelized apple and brie skewer with
fresh thyme

Honey and ginger glazed pork belly skewer with
green onion



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BREAD SERVICE R60

A selection of freshly baked bread, crunchy seeded lavash, and whipped butter
Olives smoked and marinated with bay leaf, accompanied by a basil pesto spread

STARTER PROTEIN Please Select One Option

Crispy lamb riblets with zesty chimichurri

Roast line fish with romesco sauce

Smoked brisket with charred onion and beef jus

Deboned lemon chicken thigh with fennel

Rare roast beef with parmesan, rocket, caper and braised onion

Lamb koftas with hummus and pickled cucumber

Jerk chicken with corn salsa

Hot smoked trout with grilled olive dressing

SIDE Please Select Two Options

Caprese salad with basil pesto and pickled onion

Watermelon and cucumber salad with pickled jalapeño (seasonal)

Garlic and parsley flat breads with marinated olives and pickles

Green leafy salad with an herb creamy dressing, avocado and radish

Labneh with garlic confit tomatoes, rocket and pumpkinseeds

Red pepper cream with charred green beans, olive oil and crisp onion

Corn 'ribs' with harissa and feta

Sweet gingery roasted beetroot with black sesame, green onion and
cashew nut dressing



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MAIN COURSE PROTEIN **Please Select Two Options**

Roasted line fish with herbed sauce

Deboned Tuscan chicken thighs with green olive and sundried tomato

Braised lamb shoulder with pearl onions

Beef fillet with buttered jus

Rogan Josh lamb curry with coriander yoghurt and poppadum

Sweet and sour chutney chicken thighs (bone in)

Game loin with thyme sauce

1kg Beef T – Bone served on the bone*

800g sirloin on the bone with Café de Paris butter*

Lamb loin chops (1 per person) with coriander seed salt and chimichurri*

SIDE **Please Select Two Options**

Cream baked leeks with pine nuts, lemon and parmesan

Bay leaf and garlic roasted new potatoes with creamed feta

Miso butter roasted carrots with sesame and chili crunch

Turmeric roasted cauliflower with mint, coriander, sultanas and almonds

Creamy potato gratin with chives

Buttery polenta with roasted vine tomatoes, basil oil and parmesan

Steamed green seasonal vegetables with tahini dressing and crisp onion

Fragrant Basmati rice with fried curry leaf

Pumpkin fritters with orange and cinnamon caramel sauce

Lemon Roasted broccoli with garlic sauce and chives

*Surcharge fee of R35pp excluding VAT



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DESSERTS

Flourless chocolate torte with vanilla cream, raspberry, miso caramel sauce and pecan crumble

Seasonal fruit pavlova with honey whipped mascarpone and pistachio crumb

Coconut cake with lime caramelized pineapple, whipped white chocolate ganache roasted coconut

Dark chocolate crèmeux with flakey salt, coffee butterscotch, cinnamon meringue and roasted pear

OR

CANAPÉ DESSERT **Please Select Four Options**

Coffee and chocolate choux buns

Vanilla baked cheesecake with seasonal fruit
Traditional koeksisters

Coconut and pineapple fairy cake

Mini pavlova with vanilla cream and berries

Dark chocolate and roasted pumpkin seed truffle

Decadent vanilla fudge with gold leaf

Milk chocolate and cinnamon mousse crunch

Milk tart and almond meringue

Lemon squares with candied lemon

Carrot fairy cake with vanilla buttercream and pecans

Macha and raspberry home-made marshmallow

Rocky road squares

Rose and orange Turkish delight

Tonka bean panna cotta with caramelized pear



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MIDNIGHT SNACKS R85PP* Please Select One Option

Vetkoek with apricot butter and grated cheddar cheese
Homemade chicken curry pies with coriander yoghurt

Mini boerewors rolls with sweet mustard sauce, caramelized onion and tomato

Chili cheese fries with green onion

Fried chicken tacos with cabbage slaw, avocado and coriander

Three cheese toastie with chili tomato jam

Mini glazed doughnuts

Caramel and chocolate cupcakes

*All prices excluding VAT



Best wishes,

Laurent Management Team

CONTACT DETAILS

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