

LAURENT

MENU LIST

JAN - DEC 2027



LAURENT

PLATED 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

LAURENT

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

A selection of freshly baked breads, crisp seeded lavash, and whipped butter
olives smoked and marinated with bay leaf, accompanied by a basil pesto spread at R60*

STARTERS

Heirloom tomato salad accompanied by buffalo milk Burrata,
basil pesto, pine nuts, and pickled onion

Sautéed potato gnocchi with parmesan cream,
assorted mushrooms, bocconcini, crispy sage leaves, and chives

Smoked beef brisket paired with charred corn salsa,
cheesy potato croquette, and chipotle emulsion

Herb-crusted fish served alongside Tom Yum sauce,
fresh green vegetables, and crispy onion

Hot honey whipped Danish feta combined with cumin-roasted heirloom beetroot,
pickled onion, roasted pecan dukkha, citrus dressing, and herbed salad

Lemongrass-cured salmon with Asian ginger dressing,
avocado, radish, crisp seaweed, and sticky coconut rice

Individually baked Dalewood camembert with mulled pear and garlic focaccia

Roasted line fish served with cheesy polenta croquette, tomato salsa, and fresh basil

*All prices excluding VAT



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MAIN COURSE

Beef fillet steak accompanied by grilled prawns, honey-glazed carrots, crispy pomme Anna, and charred leek*

Grilled fish served with Obe Ata sauce, potato croquettes, fresh seasonal greens and coarsely chopped salsa Verde

Braised lamb shoulder accompanied by medium-roasted lamb loin, sweet pumpkin, glazed onions, and crispy pomme Anna

Springbok loin accompanied by juniper berry sauce, pomme Dauphine, red cabbage braised with sweet Bay leaf, and carrot puree*

Tomato risotto with heirloom tomato, basil pesto, pine nuts, and bocconcini

Beef fillet with oxtail croquette, honey glazed carrot, grilled onion, and crispy potato

Gnocchi made from sweet potatoes served with fresh seasonal greens, parmesan sauce, hazelnut crumble, and crisp sage leaves

Chicken stuffed with mushrooms accompanied by tenderstem broccoli, crispy potatoes, and thyme sauce

Line fish served with Cape Malay curried mussels, heirloom carrots, pomme Dauphine, and a herb salad

Crispy pork belly with crackling, pomme Anna, glazed honey carrots and tenderstem broccoli

*Surcharge fee of R30pp 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**

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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laurent.co.za