

A PLACE OF REFLECTION
SANCTUARY MANDELA

CONTINENTAL BREAKFAST

Croissants

Filled with Fig Preserve, Emmental Cheese & Wild Rocket
or
Filled with Parma Ham, Parmesan Cheese & Wild Rocket

Seasonal Fruit

Variety of Seasonal Fruit on a Bamboo Stick

MID-MORNING TEA BREAK (served with breakfast for half day package)

Homemade Muffins

Strawberry Jam and butter

2-COURSE LUNCH MENU (applicable to full day package only)

MAINS

Isibindi se Gusha

Lamb liver wrapped in bacon, served with garlic mash, mfino, soya glazed onion, sautéed grapes & spinach foam

Moroccan Wrap

Roasted Moroccan spiced vegetables, burrata & basil pesto served with Parmesan & truffle Bafana fries

Lesotho Trout

Pan-seared Lesotho trout, garlic new potatoes, green pea, pickled fennel salsa, green pea velouté and a pickled red onion salad, topped with horseradish dressing

DESSERTS

Koeksister

Traditional Koeksister, gold leaf, Coconut gel, naartjie dust and a coconut & almond ice-cream

Milk Tart

Homemade milk tart ice-cream served with cinnamon soil & crushed pistachio

AFTERNOON TEA BREAK (served as mid-morning break for half day package)

Scones

Matured Cheddar, Apricot Jam and butter

Conference meal packages are inclusive of all Artisanal coffee's, TWG Tea's, Still & Sparkling Waters and one soft drink during lunch. Packages are exclusive of any Alcoholic beverages.