



CAPE RACING

SUMMER

FESTIVAL

of Racing

1881 LOUNGE MENUS



CAPE TURF CLUB



STARTERS

Warm creamy Mexican salsa,
guacamole and nachos

MAIN COURSE BUFFET

Low and slow beef brisket with rosemary jus
Asian roasted chicken thighs, roasted sesame seeds,
sliced spring onion
Creamy haddock, line fish and leek bake with crusty topping

SERVED WITH

Parmesan crusted roast baby potatoes
Classic broccoli and cauliflower bake
Balsamic roasted Mediterranean vegetables
Balsamic Mediterranean roasted vegetable cous cous salad, sun
dried tomato dressing, Danish feta and roasted pumpkin seeds
Asian slaw with crispy noodles dressed with Gochujang dressing

DESSERT

Malva Pudding, home-made custard and vanilla ice cream

Cost: R800 pp

**CONFIRM YOUR BOOKING BEFORE
MAKING PAYMENT**

**BOOK
& PAY
HERE**





STARTERS

Home-made cheese straws, feta and herb dip,
snoek pate, cocktail ciabatta rolls and butter

MAIN COURSE BUFFET

Asian Beef Skewers

Spinach and feta chicken roulade, wild mushroom and truffle
Soy glazed Franshoek Trout, miso dressing, sliced radish, roasted sesame
seeds and asian greens

SERVED WITH

Grilled Baby potato and crème fraiche salad top with spring onion and
nutty dukkah

Cos wedge salad, with mint, peas, walnuts, croutons
and a green goddess dressing

Tomato, bocconcini and sumac onion salad with
roasted sunflower seeds and fresh basil

Cinnamon tossed sweetcorn and pumpkin fritters
Artisan bread with herbed butter

DESSERT

Mini eton mess - seasonal berries, rose water cream,
basil syrup, meringue and berry gel

Cocktail dark chocolate and hazelnut tart ganache tart

Lemon meringue tarts with passion fruit curd

Blueberry cheesecake

Cost: R800pp

(R100 donation to the Western Cape Equine Trust for every ticket purchased)

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**LOCAL IS LEKKER!
STARTERS**

Homemade samosas, chicken liver pate, melba toast

MAIN COURSE BUFFET

Classic beef bobotie
Cape Malay chicken curry
Hake goujons, homemade tartar sauce

SERVED WITH

Spiced yellow rice, tomato and onion salsa, tzatziki
Roasted butternut and beetroot salad, feta, wild rocket, roasted
pumpkin seeds, balsamic dressing
Classic Caesar salad – cos lettuce, boiled egg, croutes,
shaved Parmesan, Caesar dressing
Coronation cauliflower and chopped parsley salad

DESSERT

Milk Tart Tartlets, koeksisters

Cost: R800 pp

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**WINE PAIRING LUNCH
STARTERS**

Roma roasted tomato tart, balsamic pearls slow roasted tomatoes, basil salsa, feta mousse, wild rocket

MAIN COURSE BUFFET

Truffled creamy chicken phyllo parcel, pomme puree, seasonal green vegetables, thyme velouté

Vegetarian option:

Slow roasted aubergine, roast tomato and red onion tian, pomme puree, seasonal green vegetables, thyme velouté

DESSERT

Lemon Posset, berry couli, seasonal berries and vanilla crumble

Cost: R800 pp

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PLEASE NOTE BOOKINGS OPEN FROM
09 NOVEMBER 2024

TABLE CANAPES

Baby spinach and cream cheese wonton with a yogurt chutney dip

Prawn mousse, avocado, edamame, soy dressing, sesame cracker

Crispy potato fondant, seared beef, semi dried tomato
and truffle aioli

Seared Tuna on a cauliflower rosti, topped with yuzu mayo, ponzu
gel and apple crisps

MAIN COURSE BUFFET

Asian beef, sliced beef sirloin, miso mayo, gochujang dressing,
crispy onions, shaved radish, slaw and crispy onions

Whole sides of Norwegian Salmon, fennel yoghurt
dressing and burnt lemon,

Mediterranean Chicken, slow cooked chicken, olives, capers,
sundried tomato, peppers, topped with citrus segments,
fresh parsley and pangritata

Grilled courgette, roasted tomato and creamy Danish feta tartine

Warm dijon and dukka potato bake

Classic Caesar salad, cos lettuce, boiled egg, croutes, shaved
parmesan and Caesar dressing

World of tomato salad, buffalo bocconcini, basil and salsa verde

Sumac roasted cauliflower and kale salad with
yoghurt tomato chilli dressing



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09 NOVEMBER 2024

DESSERT

Lemon and burnt meringue tart
Vanilla macaroons
Chocolate mousse brownie
Red velvet cheesecake square

EARLY EVENING SNACKS

Chicken and beef sliders, crispy cos lettuce,
bbq mayo and heirloom tomato
Classic cheese and tomato toasties

Cost: R1750 pp



FAMILY STYLE TABLE STARTERS

Fillet of beef carpaccio, shaved Parmesan and wild rocket
Chicken pastrami, Cape Malay dressing, crispy onions and pea shoots
Franschhoek smoked salmon ribbons, crème fraiche,
snipped chives and lemon cheeks
Hummus, olive tapenade, tzatziki, grilled artichokes and
roasted Mediterranean peppers
Homemade smoked spinach and feta spanakopita
Artisan breads with herbed butter

FOOD STATIONS SURF AND TURF

Panko crusted fish goujons
Tempura vegetables
Slow cooked slice beef brisket, arrabiata style jus
with crispy pangritata
Crispy hand cut fries

ITALIAN PASTA STATION

Creamy pulled chicken, mushrooms and thyme penne
Slow roast beef ragu pasta bake
Penne arrabiata accompanied by basil trees
and roasted flaked almonds
Topped with, basil and chilli oil, shaved Parmesan,
salsa verde or micro cress
Classic Caesar salad including crispy cos lettuce, soft boiled egg,
ciabatta croutes, shaved Parmesan and caesar dressing

SALAD BAR BUILD YOUR OWN SALAD

Smoked sliced chicken, sumac aubergine, Asian beef, smoked salmon
Quinoa, roasted chickpeas
Assorted baby leaves, rocket and baby spinach
Rosa tomato, cucumber ribbons, carrot ribbons, Danish feta, mung
bean sprouts, roasted seeds, flaked almonds, crispy onions
Caesar dressing, salsa verde and balsamic dressing

DESSERT SURPRISE

Ice cream roll bar

EARLY EVENING SNACKS

Assorted mini pies
Crispy chicken bao buns, Korean chilli dressing and slaw

Cost: R1750 pp

PLEASE NOTE:

The offering in the 1881 Lounge and Pocket Power will be exactly the same on the day, owners with runners will be given preference in 1881 Lounge

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CANAPES ON ARRIVAL

Braised beef croquette, mustard and Parmesan custard, pickled mustard seeds

Cumin roasted carrot humus, pickled courgette on bruschetta with semi-dried tomatoes

Smoked Franschoek trout on charcoal blini, topped with dill crème fraiche and seaweed caviar

Smoked snoek pate, pickled mustard seeds, brioche croute, aioli

FOOD STATIONS

SPANISH PAELLA STATION

Saffron rice laden with prawns, mussels, calamari and line fish
Chicken paella

Accompanied by chilli sauces, lemons, maldon salt
and black pepper pots

SUSHI STATION

Assorted sushi, pickled ginger, wasabi, soy sauce

PASS AROUND PRAWNS

ITALIAN PASTA STATION

Linefish, mussel and calamari pasta

Penne arrabiata accompanied by basil trees and
roasted flaked almonds

Slow cooked pulled beef pasta bake

Topped with, basil and chilli oil, shaved Parmesan,
Salsa verde or micro cress

SALAD BAR BUILD YOUR OWN SALAD

Smoked sliced chicken, Sumac Aubergine, Asian beef, smoked salmon station

Quinoa, roasted chickpeas

Assorted baby leaves, rocket and baby spinach

Served with all the trimmings: rosa tomato, cucumber ribbons, carrot ribbons, Danish feta, mung bean sprouts, roasted seeds, flaked almonds, crispy onions

Caesar dressing, salsa verde, balsamic dressing

DESSERT

Pasties de nata

Mini pavlova

Dark chocolate brownies

Cost: R950 pp

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CANAPÉS

Seared beef, mushroom custard, brioche croute, pearls, semi dried tomato
Pickled Cucumber and cream cheese sandwiches
Smoked trout and dill roll ups

MAIN COURSE BUFFET

Harissa marinated beef sirloin with preserved lemon
Chicken Caesar, shaved Parmesan, soft boiled egg, toasted flaked almonds
Smoked salmon quiches and asparagus quiches
Spinach and feta quiches
Cocktail chicken and mushroom pies
Herb and roasted veg flatbreads
Baby spinach and glossy greens with miso, sesame seeds, lime and
cracked pepper
Oi Muchim Cucumber salad with crispy aubergine, mung bean sprouts,
radish, peas
Coronation cauliflower and chopped parsley salad

DESSERT

Scones with whipped cream and homemade strawberry jam
Vanilla tart with fresh berries and meringue
Dark chocolate mousse pots with fresh berries and chocolate crumble

Cost: R800 pp

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CAPE TURF CLUB

BOOK YOUR SEATS

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