

YPO Harare

Hospitality Culture Menu

Pastries & Snacks during Master-classes

Assorted Queen Cakes, Danish Pastries, Croissants, Scones
served with assorted fruit preserves and farm house butter

Sandwiches: Smoked chicken and curried Mayonnaise wraps, Smoked Salmon Trout on Blinis, Avocado and Tomato on Focaccia Bread, Tuna and Wasabi on Brown Bread, Cucumber and Cottage Cheese Pin-Wheels, Rare Roast Beef with Brown Mustard

Hors d'oeuvre Platter & Mains Buffet

An assortment of grilled marinated vegetables and home preserved fish served with Amaranula mayonnaise, home preserved lemon fillets and Tomato Relish, Chicken Stir fry simmered in a Red Curry and Coconut Cream Sauce, Grilled Beef Fillet Mignon & Bacon Brochettes with an intense meat & thyme reduction, Rolled Spinach and Mushroom Lasagne topped with crumbled goat Cheese and a Silky Pumpkin Veloute
Garlic ringed Chateau Potatoes, Steamed Rice

Assiette of finger-bite Desserts

Bitter Chocolate Mousse in a Brandy Snap Basket, Pavlova, Pumpkin & Sweet Potato Strudel, Strawberry Mousseline and Mini fresh Fruit Kebabs served with pouring Cream & Assorted Fruit Souls

Tea, Coffee & Friandise