



FUNCTIONS THAT CAN BE DONE AT JACKIE CAMERON SCHOOL OF FOOD & WINE

Jackie Cameron School of Food & Wine is more than a cookery school for aspiring chefs. Our intention is to share our enthusiasm and 'foodie' experiences with home cooks - and to share our state-of-the-art venue with the community.

WHAT WE OFFER

What does Jackie Cameron School of Food & Wine offer?

We do anything food related for a minimum of 15 guests and up to 200 – or more. Numbers for the school venue have to be restricted, but other options are possible.

Jackie Cameron requests a budget to work from and you'll be advised what the school can provide. Functions at the school range from private, wine-cellar dinners; special occasion get-togethers; corporate cooking classes (one course can be a cooking challenge whereby you compete against your team-mates to see who is the MasterChef. The rest of the menu / meal can be a relaxed affair where we spoil you); conferences; to weddings and wakes. Outside functions includes exclusive wedding catering; drop-off anniversary or birthday celebration platters and weekly corporate food platters designed to suit your budget.

We really do it all.

Remember fine dining comes with a variety of presentations - we do "fine" food.

E-mail: admin@jackiecameron.com



INTERNATIONALLY ACCREDITED COURSE FOR FOOD & WINE

Terms and conditions apply

see at the end



**JACKIE
CAMERON**
SCHOOL OF
FOOD & WINE

Please note for all functions the following:

- a 10% gratuity will be charged on the food and drinks
- functions are for 15 people or more
- venue hire is R100 per person
- all prices include VAT.
- a cash bar is available - or payment for drinks consumed can be made after the event
- no corkage or bring-your-own wine

IMPORTANT: REQUIRES A MINIMUM OF 15 PEOPLE TO ORDER ANY OF THE BELOW ITEMS

✧ **Take Away boxes**

A variety of Take Away boxes are available to order from Jackie Cameron School of Food & Wine.

Please see below some options and suggestions. We also design the boxes according to dietary requirements and budget. The contents are also subject to seasonal availability, but will be communicated and discussed beforehand.

✧ **Breakfast box for 2 – R495**

Granola topped with yoghurt and freshly picked mint
Fresh strawberries
Butternut, feta and caramelized onion tarts
Smoked salmon pâté with toasted pita bread
Croissants filled with mozzarella, tomato and rocket
Homemade bran muffin topped with toasted pumpkin seeds
Chocolate brownies
Extra: Freshly squeezed Fruit juice – price depending on type of juice

✧ **Picnic box for 2 - R595**

Health bread with hand pressed herb pesto, spicy hummus and tomato bredie
Canapé platter: Smoked salmon with fennel cream on a toasted croute
Butter chicken phyllo cups, Seared beef fillet with horseradish cream sun dried tomato and capers on toasted brioche, Vegetable pie
Freshwater trout and roasted baby potato salad with olive oil and balsamic vinegar
Seasonal berry Eaton Mess and Chocolate brownie pops

✧ **Gourmet Lunch Box for 2 – R765**

Starter: Selection of 2 Midlands Cheeses, Smoked Salmon Mousse, Spicy homemade Hummus, Dried Fruit, Melba Toast
Mains: 2 individual pies, Pulled Pork with Chunky Apple Sauce, Roasted Baby Potato Salad, Roasted Basil Pesto Seasonal Vegetables
Dessert: Brownie bon bons, Vanilla Pannacotta with seasonal berry coulis, Fresh Fruit



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✧ **Dessert Box for 4 – R560**

Individual milk tarts
Chocolate brownie pops
Seasonal fruit Eton Mess
Sweet custard filled profiteroles

✧ **Snack box for 1 – R495**

Midlands biltong
Jackie Cameron Braai Salt Nut Selection
Dried fruit selection
Artisanal mini loaf with smoked butter bon bons
Locally sourced charcuterie
Hand pressed herb and almond pesto
Hard Midlands cheese
Spicy cheese straws
Homemade root vegetable chips
Shiitake mushroom mousse with digestives

Extra: Add a bottle of wine/ Bubbly/ non-alcoholic wine/ Grapetiser - price depending



**JACKIE
CAMERON**

**CULINARY
SCHOOL
OUTLET**

AN OPTION FOR ANY DAY OF THE WEEK – PRIVATE FUNCTION FOR 30 OR MORE GUESTS

BEST VALUE OPTION

✂ **JACKIE CAMERON SCHOOL OF FOOD & WINE CULINARY SCHOOL OUTLET
BR.UNCHES**

- **EAT**

A three course Br.unch: Seasonal Menu, with options at main course and all dietaries catered for

- **EXPERIENCE**

Silver service and a new-age approach to all day Br.unch with style and stunning view over Worlds View

- **EDUCATE**

Sustainable suppliers and local produce

Pre-booked table of 30 or more, we will open any day of the week.

Cost: R250.00 per person

Incredible value and experience like no other. You will find us at 241 Old Howick Road, Hilton.

Email: admin@jackiecameron.co.za

EAT • EXPERIENCE • EDUCATE

Canapé's Evening

Examples of Canapé's as it is designed by the season, this will give you an idea

- Ostrich Tartare, Cucumber, Avocado, Red Onion
- Chicken Liver parfait, Caramelised Red Onion, Brioche
- Smoked Salmon, Caviar, Soured Cream, Blini's
- Basil Pesto Wheels, Mushroom and Aubergine Duxelle, Quails Egg, Tom Bredie
- Beef Carpaccio, Yorkshire Pudding, Horseradish Cream
- Chicken and Mushroom vol-au-vents
- Lamb Bunny Chow, Mielie Bread, Tom Bredie, Sour Cream
- Aubergine, Goat's Cheese, Sun Dried Tomatoes, Roulade, Crisp Chorizo
- Broccoli Wrapped in Parma Ham and Camembert
- Brawn, Mustard, Gherkins, Health Bread
- Fish Cakes, Salsa Verde
- Prawn Marie-Rose, Phyllo Basket

Wines are an extra charge

Cost R295.00 (and up) per person

CASUAL SUNDOWNERS

Wine and canapés are served at separate stations. Guests mingle and taste the pairings at each of the stations. One of the stations will have correct pairings, another totally incorrect pairings, another with some correct and some incorrect pairings. Conclusions are written on a supplied results sheet and the winner – with all the correct pairings – is announced. Jackie Cameron Cooks at Home at R270 and or Baking with Jackie Cameron at R290 is an ideal prize, if budget allows.

Additional wines will be charged separately.

Tea, coffee and all other drinks to be invoiced after the event.

Cost R480 per person for this expertise



Jackie Cameron School of Food & Wine (Pty) Ltd
Director: JJ Cameron Reg No. 2014/041385/07 : VAT No. 452 028 6065
241 Old Howick Road • Worlds View • Hilton 3200 • KwaZulu-Natal • South Africa
Tel: +27 (0) 76 505 7538 • Mobile: 072 241 8421
Email: jackie@jackiecameron.co.za www.jackiecameron.co.za

THREE COURSE MENU COOKED BY YOU!

A three-course menu, prepared by your guests/work colleagues. Your guests will be divided into teams between the tasks, allocated by Jackie Cameron School of Food & Wine team.

The menu will be:

Starters: Vegetarian starter or Soup; suggestion:

- Camembert salad with Green Beans, Granny Smith Apples and Caesar Dressing with Nut Brittle

Mains: Basil Pesto and Tomato stuffed Midlands Chicken Breast, Cheesy and Herbed Polenta, Broccoli Tips with a Basil Cream Sauce

Dessert: WEBER Chocolate Malva Pudding with Homemade Ice Cream

This should take the teams about an hour to complete under the guidance of Chef Jackie Cameron, assisted by her students. We chose this menu, as each of the dishes have certain techniques, so your will guests will not only have fun, but also learn something new along the way. The guests will then plate the starters and sit down to enjoy the starters. Guests will then plate the mains and desserts, as all the elements will be made and completely ready, made by each guest.

We will include the following:

1. Venue hire
2. Chef's hats for the teams to wear while preparing the dishes.
3. Recipe development by Jackie Cameron.
4. Measurement of ingredients.
5. Menu printing: each guest will receive all the recipes for them to take home.
6. Use of our international Charvet downstairs kitchen.
7. Arrival glass of a Rosé spritz cocktail.
8. All ingredients that will used on the day.
10. Table set-up for your group

We have a liquor license and fully stocked bar. We can invoice for drinks after the event.

All this we can give to you for **R495** per person

All drinks will be extra.



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INFORMAL WEBER CLASSES, A FABULOUS IDEAL FOR CORPORATE EVENTS

Our popular Weber Grill Academy.

If you think it can't be done on a Weber we'll show you it can...

Demonstrations are by award-winning chef and business owner, Jackie Cameron.

You will have the opportunity to taste the results, and recipes will be supplied.

All fish used at the school is Sassi green-listed.

Every student gets to take home the recipes and a WEBER goodie.

Cost: R715 per person

FOOD AND WINE TASTING

An arrival drink is followed by a pairing contest. Participants are put into teams and after savouring three wines and three tasting dishes, within an allocated time, they pair the wine and food.

Their conclusions are written on a supplied results sheet. Once all teams have completed the task

Jackie takes the group through the conclusions and discusses what she considers works best.

The winning team is the one whose choice is closest to hers. *Jackie Cameron Cooks at Home* at R270 is

an ideal prize, if budget allows.

This fun-filled learning experience is followed by a tantalising main meal and dessert.

Tea, coffee and all other drinks to be invoiced after the event.

Cost R880 per person



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THINK LIKE A CHEF – STARTER COOK OFF COMPETITION

1. Jackie creates a dish that is kept under a cloche – to be revealed later.
2. Jackie places a few ingredients on a table. All these (plus a few extras) were used in the dish she made.
3. Each team makes its own starter with the ingredients provided – within the allocated 45 minutes.
4. Teams must name the dish created – a chef-like description
5. The dish that is closest to Jackie's 'creation' - with a similar name, as well as similar ingredients, will be declared the winner.
6. Thereafter 'contestants' will be treated to a scrumptious main meal and dessert, served by Jackie Cameron School of Food & Wine students.

The rate includes working in a high-tech kitchen, ingredients for the starter and all cleaning up. A popular main course is beef fillet, and Belgian chocolate fondant is a fashionable dessert. Clients, however, may have an alternative suggestion.

Tea, coffee and all other drinks to be invoiced after the event.

Cost R970 per person



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DEMONSTRATION BY CHEF JACKIE

Chef Jackie demonstrations and participants snack on dishes created from choice recipes Published in *Jackie Cameron Cooks at Home* (R270) and *Baking with Jackie Cameron* (R290).

On average 15-20 recipe achieved on the day.

Guests are also encouraged to assist.

This 09:00-to-15:00 informative option includes coffees and snacks on arrival. The dishes demonstrated are eaten casually together.

Jackie will autograph books bought on the day.

Additional tea, coffee and all other drinks to be invoiced after the event.

Cost R1 330 per person

MENUS

PLEASE NOTE THAT THE MENUS BELOW ARE OPTIONS TO CHOOSE FROM TO

MAKE UP YOUR DESIGNER MENU.

ONLY CHOOSE ONE DISH FROM EACH SECTION. IF MORE THAN ONE SELECTION IS CHOSEN THE PRICE WILL INCREASE.

THESE ARE AVERAGES:

| | |
|--------------|-------------|
| Soup | R110 |
| Starter | R165 – R220 |
| Main | R220 – R330 |
| Dessert | R132 plus |
| Tea / Coffee | R 33 |

Bread Board: R 55 mostly included

Cheese Course: R110 – R180

Tea and coffee, drinks and soft drinks will be over and above.



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Jackie will then give guidance on which courses work best in sequence together with what is in season.

SOUPS - *Please indicate your choice by an X in the box below.*

- Brown Mushroom Soup with Shiitake Powder and Truffle Oil
.....
- Caramelised Onion Soup with Garlic Chips, Crisply Leeks "Gourmet Greek Yoghurt" and Lavender Flowers
.....
- Caramelised Onion Soup with Wholegrain Mustard and Sesame Seed Ice Cream
.....
- Caramelized Carrot Soup with Mint Sorbet
.....
- Cauliflower Soup with Confit Rabbit, Caviar, Truffle Oil and Sous Vide Quail Egg
.....
- Consommé Ice Bowl with Springbok Carpaccio, "Swissland" Goat's Cheese Crème, "Romesco" Olives, "Caversham" Quail Egg and hot Mielie Soup
.....
- Corn and Coconut Soup with Tablespoon Julienne Vegetables, Sushi Ginger and Roasted Pine Nuts
.....
- Garden Pea Soup with "Kamberg" Ham Ice Cream, Oven Dried Prosciutto Chips and Pea Shoots
.....
- Garden Pea Soup with Sous Vide "Dargle Pork" Belly, Nutty Bulgur Wheat, "Gourmet Greek Yoghurt" and Asparagus
.....
- Hearty Lentil English Tongue Soup with Tonka Broad Bean Puree and Crispy Capers
.....
- Roasted Butternut Soup with Pear Custard Ice Cream, Pumpkin Seeds and Curry Oil
.....



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- Roasted Butternut, Parmesan and Chive Soup with Pecorino Hat
-
- Roasted Tomato Soup with Coconut Sorbet
-
- Smoked Mussel Soup with Fond Seaside Memories
-
- Butternut Soup with Pear Custard Ice Cream, Roasted Pumpkin Seeds and Curry Oil
-



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STARTERS - Please indicate your choice by an X in the box below.

- Marinated Green-listed KOB with Nori-Sesame Crisp, Green Smudge and Green Moss
-
- Balsamic Pan Seared Chicken Livers, Black Forest Ham, Kiwi and Onion Rings with Goat's Cheese and Ash Powder
-
- Brawn with fresh Rocket and Cherry Tomatoes sitting on Brioche with English Mustard Mayonnaise
-
- Confit "Dargle" Duck Roll with Roasted Mielies, "Romesco" Campfire Olives, Ash coated "Swissland" Goat's Cheese and Veal Sweetbreads
-
- Franschhoek Trout Terrine and "Wayfarer" Trout Mousse with Sous-vide Quail Egg, Caviar, Avocado Puree and Tomato Essence Espuma
-
- Garden Pea Risotto with crispy "Kamberg" Ham, Fresh Peas and Truffle Oil Foam
-
- "La Petite France" Camembert Rockery Salad with slow-oven dried Tomatoes, "Romesco" Campfire Olives, Fresh Asparagus and Caesar Dressing
-
- Midlands "Caprese Salad" with Rooibos Vinegar Seared Cherry Tomatoes, Basil Pesto, Roasted Pecan Nuts, Avocado Puree and smooth "Gourmet Greek Yoghurt"
-
- Mince Meat Bobotie with Apricot Blatjang, Saltana Jelly, Roasted Almonds, Fresh Dhanya and Apple
-
- Mint encrusted Lamb Fillet with Butternut Cake and Tomato-Onion Salsa
-
- Miso Marinated cold-sliced Scallop with home-pickled Avocado and Mojito dew drop
-



- Modern interpretation of duck a l' orange
-
- Ostrich Tartar with Borage Flowers and Creamy Avocado
-
- Oxtail Risotto with blanched Green Beans, Pecorino Shavings and Truffle Oil Foam
-
- Pink Peppercorn Seared Springbok Loin Salad with Fresh Beetroot, Parmesan Spoom, Candied Walnuts, Chicken Liver Parfait and Black Lava Salt
-
- Poached Quail with "Midlands" Chicken Liver Parfait, "Kamberg" Ham, sticky Potatoes, Violet Espuma and Garlic Chips
-
- "Samp and Beans" with 35 hour Sous-Vide Beef Tongue, crispy Carrots, Fresh horseradish and Freda's Green Cabbage
-
- Smoked Salmon Salad-Nori Terrine with Horseradish Crème, Quail Eggs, Cherry Tomatoes, Micro Herbs, Herbed Croutons, Caper Berries and Caviar
-
- Smoked Salmon Tartar, Nori Roll and Cucumber Tagliatelle with Vinaigrettes
-
- Spicy Lamb "Bunny Chow" with Sour Cream, Tomato Bredie and Fresh Coriander
-
- Hay smoked Beef Fillet with Midland's Forest Mushroom Espuma, "Croff" Chicken Liver Mousse, Pearl Onions and Oven roasted hand-rolled Puff Pastry
-
- Sweet corn Fritter topped with Springbok Carpaccio, Sundried Tomato and Fresh Rocket with Balsamic Reduction and Sour Cream
-
- Trout, Cucumber and Red Onion Tartar sitting on Sushi Rice with Papaya-Champagne Sauce and Caviar
-
- "Wayfarer" Trout 'Cottage' Pie with Franschoek Trout Ribbon and Crème, Fresh Horseradish and



Jerusalem Artichoke

.....

- "Wayfarer" Trout and 'braai'ed Potato Salad with fresh Fennel, Lavender and spoonful's of Caviar

.....

- "Wonderbag" cooked Wild Boar and Bone Marrow with crispy "Esposito" 'Parma Ham', "Gourmet" Greek Yoghurt, Guinea Fowl Puree and Breast

.....

- "La Petite France" Camembert Salad with fresh Green Asparagus, Granny Smith Apple, Candied Almonds, Rocket and Caesar's Dressing

.....

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.....

- Smoked Salmon Terrine with Horseradish Crème, Pickled Quail Eggs, Micro Greens, Herbed Croutons, Caviar and Fresh Lemon

.....

.....



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MAINS - *Please indicate your choice by an X in the box below.*

- Chicken Coq au vin Mushroom Risotto with green Beans and Parmesan
.....
- Chicken Corden Bleu with Bean Purée, Onion Petals and Gorgonzola
.....
- Crispy Five Spice Duck Confit, Candied Vegetables and Asian Vegetable Springroll with Red Wine Jus
.....
- Dijon Blackened Beef fillet, Shiitake Butter, Truffle infused Potato Crème with Asparagus and Truffle Jus
.....
- Duo of Duck with Pink Peppercorn flavoured Pomme Dauphinoise, Roasted Butternut and Black Cherry Sauce
.....
- Duo of Rabbit Two-hour poached "Midland's" Rabbit Hot Terrine Parma Ham wrapped Rabbit Loin with Garden Pea and Broad Broad Bean Puree, Micro Greens and Potato Cylinders
.....
- "Midland's" Lamb Loin and Veal Sweetbreads with Baba Ghanoush Lentils, Potato Puree and Asparagus
.....
- Guinea Fowl with Confit-Coq au vin Dumplings and "your" Greens
.....
- Masala crusted Lamb Loin, Mango Atchar, Wholegrain Mustard and Roasted Garlic Potato Crème with Star Anise Sauce
.....
- Midland's Chicken Coq au Vin and Chicken Breast with Parmesan, oven-crisp Charcuterie, Pea Puree and Red Wine Sauce
.....
- Pan seared Beef Fillet, Béarnaise, Pomme Paille and Seasonal Vegetables with Red Wine Sauce
.....



- Parma Ham wrapped Pesto Marinated Chicken Breast, Pomme Cigar and Courgette Ribbons with Red Wine Sauce
- Shiitake crusted Beef Fillet with Caramelised Red Onions, Pomme Amandines and Exotic Mushrooms
- Springbok with Garden Fresh Pea Puree, Truffle Oil Mayonnaise and fresh Dill
- Tandoori Spiced Lamb Loin, Tzatziki and Stacked Potatoes with Coriander infused Red Wine Jus
- Vegetarian option – South African Vegetarian – Lentil Bobotie layered Tacos with Tomato Relish and Amasi flavoured Tzatziki and Curry Oil
- Basil Pesto Chicken Breast, Caramelized Red Onion, Herbed Potato Crème with Courgettes with Red Wine Sauce
- Chicken Croustillant with Beetroot and Cauliflower puree, Beetroot Terrine and "Midlands" Goats Cheese with side serving Broccoli Tips and Red Wine Sauce
- Soya Glazed Chicken Breast, Barbeque Relish, Pomme Cigar, Julienne Vegetable and Master Sauce



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DESSERTS - Please indicate your choice by an X in the box below.

- Die Engelse Miesie se Melk Tert, Almond Milk Ice Cream with Cinnamon and Cocoa Sorbet, Milk Biscuit and 4 hour "Condense Milk" Caramel
-
- Banana Split – Split Banana Cake with Hot Vanilla Syrup, Smoothie Shot and Belgium Chocolate Bar filled with Banana – Vanilla Bean Ice Cream and Peanut Brittle topped with Fresh Banana
-
- Beetroot Powder topped Lokum with Ash coated Lemon Verbena Panna Cotta, Rose Geranium Ice Cream and Lavender Sherbet
-
- Belgium Chocolate Truffles and Friandise with an Espresso
-
- Chocolate Fondant with Black Pepper Chocolate Tuille, Crème Anglaise and Vanilla Bean-Black Pepper Ice Cream
-
- Chocolate Marquis with Mocha Bean Ice Cream and Coconut Emulsion
-
- Cream Cheese Fruit Cake Balls with Cherries, Gorgonzola, Parmesan Ice Cream and Licorice
-
- Frangelico Dom Pedro with Gooseberry Jam, Milk Biscuit, Brioche Crouton and Apricot Sorbet
-
- Fruit Salad, fresh Apricot, Granadilla and Berry Sorbet with Champagne Spon and Sugar Crisp
-
- Ginger Crème Caramel with Lavender Sugar Coin and Lavender-Vanilla Ice Cream with Lavender Biscuit
-
- Tart Marshmallows, Granadilla, Chocolate Almond Dragees with whipped Mead with a hint of Gold
-
- Hot Butternut Citrus Cake with Orange Disk, Sugar Chards and Vanilla Bean Ice Cream
-



- It is not inside it is on top - "Botha's Pass" Umsobo handpicked homemade Jam Doughnuts
on Clay with Jackie Cameron's Terbodore Coffee Roasted Truffles
- New Age South African Trifle
- Pan forte with Dried Apricot Baklava Bag and Vanilla Frozen Yoghurt
- Pecan Nut Praline Parfait with Sugar Encaged Berry Sorbet
- Peppermint Crisp Tart
- Rose Geranium and Vanilla Bean Panna Cotta with Popcorn Crumble, thick NESTLE 2-hour boiled Caramel Sauce and Stocked-up Summer Apricot Sorbet
- Tiramisu and Espresso Parfait with Mascarpone and Cinnamon Ice Cream
- Vanilla Panna Cotta with Fresh Berry Sorbet
- Vanilla Bean Panna Cotta with Popcorn Brittle, Apricot Sorbet and Caramel Sauce
- Warm Sticky Date Pudding with Rum and Raisin Ice Cream
- Chocolate Macaron, Brownie Soil Crumble, Truffle and Chocolate

CHEESE COURSE - Please indicate your choice by an X in the box below.

- Blue Cheese Fondant filled Red Wine Poached Pear with Walnuts and Honey
- Oozing "La Petite France" Camembert Round with Fruit and Nuts, drizzled with Caramelised Sugar



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- Selection of Midlands' Cheese with Homemade Pickles and Preserve

BREAD BOARD - Please indicate your choice by an X in the box below.

- Amadumbi Artisan Bread with Umlaza fermented Cabbage, Izaqheqhe, Health Bread

.....

- Steamed Mielie Bread and Beer Homemade Butter with Sacred Baleni-Soutini

.....

- Mielie Bread and Health bread with butter

.....

- Health bread, Mielie Bread, Patta, Chilli bites, Izaqheqhe and Spinach Spoom

.....

FINGER LUNCHES, CANAPÉS OR SNACKS ON REQUEST

TO WORK TO OUR BUDGET

.....

.....

Please indicate your budget R_____



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Please note, Terms and Conditions:

- A week's notice is required for cancellations or for the changing of the number of delegates or students for events.
- No-shows or late cancellations will be charged the full rate.
- Date changes of confirmed bookings will be accommodated if possible, however no refunds will be considered.
- We accommodate a minimum of 15 and a maximum number is determined by the event. No refunds will be made for a decrease in numbers 10 days before the event; we are able to accommodate an increase in numbers up to 2 days before the event.
- We are able to accommodate different starting times depending on bookings.
- Please note that an after-hours levy of R500 per half hour is charged after eleven.
- Remember to disclose your dietary requirements with your booking.
- Student gratuities are not included in any of the rates.
- Confirmed functions cancelling within two weeks because of COVID complication will be charged at full rate.
- **Please note that there is a swimming pool and two ponds on the property, the onus is on the parents at all times to look after their children.**



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