



CATERING MENU

2023-2024

*At Lynedoch, food is a place of gathering, a part of our relationships and cultures.
We can cater for light meals, lunches or morning tea and coffee.*

We grow our own organic vegetables and herbs. To supplement as needed, we support farmers in the area and most of our produce is sourced locally. We choose suppliers that adhere to specific criteria in terms of ingredients, production and social impact.

From infused waters to lunch on the verandah or in the food garden, we can make it possible.

COFFEE BREAK

Coffee station only - R50pp

Fair trade plunger coffee, rooibos tea, ceylon tea, condiments and dairy alternatives

Coffee station with snacks - R70pp

Fair trade plunger coffee, rooibos tea, ceylon tea, condiments and dairy alternatives

with one choice of:

Scones with butter, jam, cheese and fruit

Banana muffins (vegan) with butter, jam, cheese and fruit

Oat and wild rosemary cookies, rose geranium and choc chip cookies with fruit

Thin slices of dune spinach quiche with fruit

LUNCH

Plant-based lunch with garden salad and wild infused iced tea - R180pp

One of the following can be chosen:

Roasted butternut and caramelised onion lasagna

Pan-fried babymarrow, mushroom, spinach and feta lasagna

Cottage pie with savoury lentil and herb filling

Deep pan pizza with roasted butternut, feta, onion and rocket

Vegan curry with lentils, garden vegetables, fresh herbs and basmati rice

Ethically sourced meat-based lunch with garden salad and wild infused iced tea - R200pp

One of the following can be chosen:

Grass-fed beef lasagna

Creamy chicken and mushroom lasagna

Roasted chicken, garden vegetables, potatoes and basmati rice

Free range chicken curry with garden vegetables, fresh herbs and basmati rice

DESSERT

Sweet treats and desserts - R50pp

Malva pudding with ice cream (vegan option available)

Carrot cake plus chocolate & beetroot cake slices

Dark chocolate box-cake with vanilla ice cream and chocolate sauce



ADDITIONAL OFFERINGS

Indigenous iced tea infusing workshop - R50pp
(paired with any catering option)

African drum circle workshop - R50pp
(paired with any catering option)

Wild Table - R50pp
(paired with any catering option)

Guided tours - R125 pp

ENQUIRIES & BOOKINGS

For more information about catering options, please contact the Nourish team at bookings@sustainabilityinstitute.net.



SUSTAINABILITY
INSTITUTE

[@sustainabilityinstitute](https://www.sustainabilityinstitute.net) | www.sustainabilityinstitute.net
+27 (21) 881 3500 | info@sustainabilityinstitute.net