

THREE-COURSE MENU

MENU 01

STARTER R75

Gorgonzola and pear salad sprinkled with dukkah
or
Creamy Cape Malay chicken livers on toasted ciabatta
or
Salmon carpaccio

MAIN COURSE R195

Chicken roulade with mushroom duxelles, mushroom-and-port sauce
and
Lamb-and-rosemary pie, pumpkin fritters, potato roses

DESSERT R55

Irish coffee, chocolate truffle
or
White chocolate tart
or
Lemon and rosemary sorbet

- Minimum 10 guests -

MENU 02

STARTER R75

Bread platter, spicy chicken liver pâté, sun-dried tomato pesto, basil pesto, caramelised onion, cream cheese, roasted pepper salsa

MAIN COURSE R195

Beef wellington, mushroom-and-port sauce
and
Danish feta, bacon-stuffed chicken breast on roasted thyme and tomato purée, roasted vegetables

DESSERT R55

Crème Brûlée
or
Goey fudgy chocolate brownies
or
Don Pedro

- Minimum 10 guests -

MENU 03

STARTER R70

Rustic Hungarian mushroom soup with homemade bread from our wood-fired pizza oven
or
Classic Gazpacho with spicy grilled shrimp

MAIN COURSE R195

Slow-roasted pork belly with mustard croquettes
and
Homemade fettuccine pasta with basil-and-parmesan pesto

DESSERT R55

Amarula milk tart
or
Cheesecake with cream cheese topping
or
Mango sorbet

- Minimum 14 guests -

MENU 04

STARTER R70

Halloumi with bacon jam
or
Focaccia served with olive oil and balsamic vinegar
or
Beef carpaccio served with toasted ciabatta

MAIN COURSE R195

Oven-roasted beef fillet with green peppercorn wine sauce
and
Traditional roast chicken pie, red pepper marmalade, roasted butternut, old-fashioned green beans

DESSERT R55

Dark chocolate mousse cake
or
Malva pudding
or
Vanilla ice cream served with dark chocolate and sea salt sauce

- Minimum 10 guests -