

THREE-COURSE MENU

MENU 01

STARTER R75

BILTONG CARPACCIO

With strawberry-and-red-onion salsa

or

CREAMY CAPE MALAY CHICKEN LIVERS ON TOASTED CIABATTA

or

SALMON AND FETA SALAD

With sweet wasabi dressing

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, bacon jam, sun-dried tomato pesto, basil besto, cranberry peppered jam, cream cheese, red onion marmalade

MAIN COURSE R195

Beef wellington, mushroom-and-port sauce

and

Danish feta, bacon-stuffed chicken breast on roasted thyme and tomato purée, served with ratatouille

DESSERT R55

Crème Brûlée

or

Goosey fudgy chocolate brownies

or

Don Pedro

- Minimum 10 guests -

MENU 03

STARTER R70

MEDITERRANEAN PLATTER

Hummus, sundried tomato pesto, olives, marinated aubergine mushroom and zucchini served with naan bread

MAIN COURSE R195

Slow-roasted pork belly with mustard croquettes

and

Creamy mushroom and bacon fettuccini

DESSERT R55

Amarula milk tart

or

Cheesecake with cream cheese topping

or

Mango sorbet

- Minimum 10 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 -