

Entrée

Chefs Choice Amuse Bouche served to all guests

Choice of Starters

Price: R90

Chicken Liver Duo

Raspberry and Apple Chicken Liver Pate served with Zambezi mild Chili and Cajun Grilled Livers served with Melba toast and mixed sambals

Carpaccio Carne

Thinly sliced beef carpaccio served with red onion, freshly sliced radish, capers and a passion fruit dressing topped with herbs and a cream cheese quenelle

Salmon Terrine

Norwegian Salmon layered with herb cream cheese topped with caper, red onion, radish and a chili mayo dressing finished with orange zest

Smoked Pepper Trout Salad

Peppered smoked trout fillet served on a bed of rocket leaves, radish, red onion, capers, rainbow salsa, spring onion and a lemon infused balsamic reduction

Escargots - A Unique Experience

Golden brown puff pastry casing filled with:

White wine onion and garlic creamed escargot topped with spring onions

OR

Creamy Roquefort infused Escargots topped with spring onions

Button Mushrooms and Camembert Florentine (v)

Crumbed button mushroom served with cranberry sauce infused cream cheese and chopped peppadews, served with a spicy mayonnaise, rocket and rainbow salsa with baby apple

Crumbed Black Mussels

Bread crumbed filling infused with lemon zest, fresh chopped mixed herbs, olive oil and seasoning crusted on black mussels served with a garlic white wine dressing

Butternut Soup

Butternut Soup with a thai Curry infusion served with Rosemary infused croutons and crispy carrot & butternut skins. A swirl of fresh cream will enhance the flavours of this lightly spicy soup

Palate Cleanser

Chefs Choice of Palate Cleanser Sorbet will be served

Choice of Main Course

Price: R180

Spinach and feta rolled chicken breast

Succulent fillet Breast of Chicken, rolled and filled with Spinach and Feta Cheese, Served with Parmesan mash and butternut puree topped with cream asparagus sauce

Thai Chicken and Prawn curry

Tender chicken breast cooked off in a Green Curry paste infused with fresh garlic and coriander leaf, topped with cream and coconut milk served with basmati rice and a poppadum

Venison Trio

We compliment your plate with this succulent trio of Venison. A crispy golden brown Asian style Venison spring roll with a Honey & Ginger infusion. A smashed potato and venison croquette infused with nutmeg and cloves. A crispy potato skin filled with a mushroom venison ragout. To finish your experience off we compliment your venison with a vegetable of the day and a Red wine jus

Rib Eye and Bone Marrow

Perfectly aged rib eye cooked to your preference served with oven roasted bone marrow, accompanied by buttered oven roasted potatoes and baby onions and an arrangement of seasonal vegetables, topped with a Black pepper reduction

Seafood Marinara pasta

Cubed line fish cooked off with calamari, prawn meat and local black mussels in a garlic rich Italiano sauce, served with butter and parsley linguine pasta

Slow roasted cider Pork belly

Crispy roasted Belly served with a Parmesan crusted Potato croquette, apple mustard, pork crackling and a delicate apple jelly as accompaniment. This dish is served with seasonal vegetables and a gravy reduction finished with baby apples

Chilli Chocolate Fillet

Beef grilled to perfection made with a sauce made from the perfect combination of 70% dark cocoa chocolate and 30% deseeded chillies. Neither hot, nor sweet. This succulent steak will be served on Potato Fondant and seasonal vegetables

Vegetarian Moussaka (Please request Vegan option)

Spiced Aubergine rolled and filled with a couscous lentil tabbouleh accompanied by stuffed baby pumpkin, topped with a Napolitana dressing and crumbled feta cheese. This dish is served with an apple tzatziki and side salad

Choice of Dessert

Price: R80

Velvet Chocolate Mousse Tartlet

Decadent Velvet Chocolate mousse served in an espresso syrup and seasonal fresh berries

Velvet Passion fruit and Raspberry Tartlet

Deconstructed Passion Fruit Velvet, served with a short crust crumble and berry compote

Strawberry and coconut mousse cake with raspberry topping

Coconut and Almond pound cake layered with raspberry jelly and a luscious strawberry mousse filling, topped with a fresh berry arrangement

Chocolate Mud Pudding

Decadent Chocolate Mud Pudding smothered in a chocolate lava, topped with a crispy tuille and brandy snap cigar