

Six Course A la Carte Menu

September – December 2018

R375.00 per person

Entrée

Chefs Choice Amuse Bouche

Choice of Starters

Chicken Liver Duo

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

Palate Cleanser

Chefs Choice of Palate Cleanser Sorbet will be served

Choice of Main Course

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

Rolled cabbage parcels

Filled with savoury couscous and stir-fry vegetables, served on a butternut mash topped with a spicy Napolitano, crumbled feta roasted almond nuts and drizzled with balsamic vinegar

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.

Red Wine Lamb Shank

Slow roasted Moroccan Lamb shank cooked off in a red wine jus, served with peach and muesli risotto and a medley of fresh seasonal vegetables drizzled with a red wine reduction

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 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

Served with Parmesan mash and seasonal baby vegetables topped with a soya and red wine reduction finished with a caramelized baby apple

Choice of Dessert

Decadent Chocolate brownie

Succulent chocolate brownie served with vanilla ice cream - a Chocolate delight

Strawberry Pannacotta

Smooth Vanilla Pannacotta layered with Luscious Strawberry Pulp

Italian Cannoli

Freshly baked Italian Cannoli with a Rich Vanilla Cream Cheese Filling served with seasonal sliced fruit

And to end the evening off

Chocolate Truffles