

Overberg Celebration

Starter

Fresh garden salad with olive, Danish feta & roasted cashew nuts .Smoked springbok Carpaccio dressed with a gorgonzola cream, interlaced with fresh strawberries, basil& pine nuts.

Fresh black mussels in a Provençal sauce.

Chicken livers in a delicious Madagascan peppercorn, vintage port cream sauce.

Trio of Mediterranean dips (Mango pickled achar, Tatziki, Humus) served with an accompaniment of freshly baked breads.

Starters to be served in a banquet style down the center of the table for the guests to share .This create a fantastic vibe amongst people and are a very festive way of eating

Sorbet

Apricot Mampoer Sorbet

Main course

Fresh line fish topped with a slice of red onion and tomato the oven baked in butter until the flavours permeate through the fish. Absolutely delicious served with fresh cream basil rice.

OR

Tender Slices of beef pan fried with button mushrooms, garlic, fresh basil & black pepper. Then doused with vintage port and bound with cream wrapped in phyllo pastry with cheese and baked till golden brown.

OR

A delicious cheese steak grilled and topped with a sundried tomato, cashew nut, chilli, white wine sauce. (For vegetarians)

OR

Tender slices of chicken breast pan-fried in butter with black pepper till golden the doused with white wine. Bound with cream, flavoured with oregano & lemon, dusted with feta cheese & roasted almonds.

All main courses are served fresh seasonal vegetables e.g.: Sweet rosemary glazed carrots &beans in an olive oil garlic.

Dessert

Trio of chocolate terrine served with vanilla cream & sugar work

R350.00pp &10% Service Charge on the overall bill