

Seaside Menu

Starter

Delicate smoked salmon poached in chardonnay with fresh thyme bound with cream .Then combined with local cheese wrapped in phyllo pastry dusted with black sesame seeds and baked till crisp .Served on a lemon cream reduction.

Main

Tender chicken breast in a sweet granadilla sauce with kiwi. Rump steak cubes in a mushroom cream sauce. Pork fillet pan fried with onions, bay leaves and mixed peppercorns doused with brandy and sweetened with honey in a fresh cream mustard sauce. A platter of Oven Roasted potato, rice & seasonal vegetables

Main course to be served in a banquet style down the center of the table for the guests to share .This creates a fantastic vibe amongst people and is a very festive way of eating

Desert

Danish Vanilla & chocolate fudge sauce

Or

Summer Fruit Semi-Freddo

R250 per person + 10% service fee

Chefs Note: For a R45 surcharge per person add King Prawns to your main courses.