

Tour on the Run

Harvest Table

Mains

Tender chicken breasts pan fried in olive oil & butter, doused with white wine bound with cream and flavoured with oregano & lemon. Dusted with feta & toasted almonds.

Sliced pork fillet pan fried in butter with peppercorns, bay leaf and red onions flamed with brandy sweetened with honey and whole grain Dijon mustard then bound with cream.

Tender cubes of beef rump steak fire grilled & served in a mushroom brandy, fresh basil cream sauce.

Fresh hake topped with a slice of red onion & tomato oven baked in butter & its own juices to perfection.

All served with fresh seasonal vegetables, basmati & black sesame rice, rosemary & olive oil roast potatoes

Starters & mains to be served in a banquet style down the center of the table for the guests to share. This is a La Pentola taste experience not to be missed.

Dessert

Crème Brule

R 345.00 per person + 10% Service fee