

# 3 Course Menu

R350 PER PERSON | MAX. 40 PERSONS

## Starters / Salads

**Creamy Garlic & Cheese Prawns** | Crispy prawn tails served in a creamy garlic, Dijon mustard & parmesan cheese sauce, served with lightly toasted bruschetta

or

**Caprese Salad** | Sliced tomato, mozzarella cheese topped with basil, honey & balsamic vinegar

or

**Three Sauce Calamari** | Deep fried calamari steak strips in a peri-peri, lemon & garlic cream sauce served with a green side salad & lightly toasted bruschetta

or

**Mozambique Hot Pot** | Creamy seafood broth with prawns, calamari, mussels, garlic croute & green herb oil

or

**Smoked Chicken Salad** | Green lettuce, avocado, pistachios, cucumber ribbons, basil, cherry tomatoes, sweet chilli citrus dressing

## Mains

**Fillet Thermidor** | Chargrilled beef tenderloin topped with thermidor style mussels with crushed baby potatoes & buttered vegetables

or

**Pan-Seared Duck** | Confit leg & honey glazed duck breast served with seasonal vegetables & horseradish mash with black cherry jus

or

**Pan-Seared Kingklip** | Pan seared with a coriander & lime coconut sauce, seasonal vegetables & basil infused mashed potatoes

or

**Grilled Prawns** | Queen prawns grilled to perfection & served with a side salad, savoury rice & hand-cut fries

or

**Sautéed Chicken with Sage Browned Butter** | Grilled chicken breast served with spicy polenta & baby vegetables

or

**Lamb Cutlets** | 300g Lamb chops served on a bed of seasonal vegetables, mashed potatoes & spinach puree

or

**Lamb Curry** | Served with vegetable pickle, sambals, carrot salad & savoury rice

or

**Soya Prawn Chutney** | Served with vegetable pickle, sambals, carrot salad & savoury rice

## Desserts

**Chocolate Torte** | Almond brittle, caramel mousse, orange gel

or

**Coconut & Lime Cheesecake** | A soft mascarpone & lime filling, topped with toasted coconut crumble & fresh fruit coulis

or

**Tiramisu: Italian Coffee** | Layers of coffee & mascarpone flavoured sponge with coffee infused lady fingers

or

**Crème Brûlée** | Old time favourite with a rich custard base topped with a contrasting layer of caramelized sugar

For Enquiries