



## The Festive Proprietors Menu

R510 per person  
Including welcome drink and festive crackers

Freshly baked bread and herb butters

### Starters

*Served on platter per table to share / on arrival as a pass around snack*

Pork belly and smoked bacon rolls

*Sticky braai sauce*

Savoury choux buns

*Goats cheese mousse, cumin onion marmalade*

Tandoori chicken satay

*Yoghurt, cucumber and mint sauce*

Oxtail marrow rolls

*Creamed horseradish sauce*

Trio of hummus

*Avocado, pepper and beetroot hummus served with homemade melba toast*

### Main Course

Peppered rump steak

*Topped with bone marrow, gremolata, sautéed black mushroom, potato fondant*

Or

Grilled lamb cutlets

*Teriyaki glaze, chargrilled carrot and broccolini, mint jus*

Or

Seared Norwegian salmon

*Caper and dill crust, baby potato, snow peas and creamy prawn sauce*

Or

Butter duck curry

*Slow roasted midlands duck, creamy cashew nut butter curry sauce served with sambal, rice and roti*

Or

Paneer Rogan Josh

*Spiced chickpeas, rich saffron tomato curry sauce, served with sambal, rice roti and toasted almond lassi*

### Desserts

Banoffee Pie

*Caramelized banana, chocolate soil, caramel sauce, banana nibs chocolate soil*

Or

Red velvet cake

*Red velvet macaroon, cream cheese icing, berry yoghurt cream*

### Cheese Platter

Served on platter per table to share

Midlands cheese selection

Preserves and Pickles