



SET MENU

STARTERS

Springbok Carpaccio

Springbok Carpaccio drizzled with a Balsamic & Virgin Olive Oil dressing on herb & salad greens with a crisp Ciabatta bread slice.

Cape Malay Chicken Salad

Tangy & Spicy Chicken strips with fresh coriander on salad greens with a traditional spicy mango dressing.

Salmon & Avo Gateaux

Avocado & Mascarpone Cheese Gateaux, wrapped with Smoked Salmon served on Vermicelli with Pepperdew and capers vinaigrette.

Mediterranean Veg Torte (Vegetarian)

Layers of grilled Peppers and Aubergine with a Feta Cheese Torte drizzled with a secret recipe dressing.

MAIN COURSE

*All mains served with a Choice of a Wild Rice Timbale or Spicy Potato Wedges.
All mains served with roasted Mix Vegetable (Carrots, Cauliflower and Broccoli).*

Beef Fillet Medallions

Herb & Mustard Medium Roasted Fillet topped with a Red wine reduction gravy.

Rolled Lamb and Chicken

Rolled Lamb Loin and Chicken Roll served with Velmore's secret Cranberry gravy.

Chicken Supreme

Chicken breasts grilled with Rosemary and Almonds and topped with wild mushroom gravy.

West Cape Kingklip

Seared Kingklip Fillet topped with Traditional West Cape Breedie.

Vegetable Lasagne (Vegetarian)

Individual Vegetable Lasagne

DESSERTS

Lindt Chocolate Crepes

A combination of Dark and White Lindt Chocolate Sauce rolled into Crepes drizzled with Berry Coulis.

Chocolate Mouse Quenelles

Three Home-made Dark Chocolate Mousse Quenelles served Strawberries and Strawberry Coulis.

Malva Pudding

Traditional South African recipe served hot with Brandy flavoured Vanilla Custard.

Pasticcio & Mascarpone Cheese Cake

A combination White Chocolate and Mascarpone individual cheese cakes topped with pasticcio nuts served with whipped cream and chocolate shavings